

Woodstone® Pizzas

Artisan dough made in house daily, topped with whole milk cheeses, then hearth baked in our Woodstone® brick oven.

Mix & Match 10 pizzas for 80.00 / 10" Pizzas Cut Into 6 Slices Each

Margherita ^{GF}

Olive oil, fresh mozzarella, diced tomatoes, garlic, fresh basil and toasted herbs.

Amoré ^{GF}

Tomato sauce, pepperoni, Italian sausage, roasted red peppers, caramelized onions, mozzarella and provolone.

Portofino ^{GF}

Pesto garlic Alfredo sauce, sliced chicken, mozzarella, provolone, Asiago, caramelized onions, mushrooms and fresh basil.

Florentino

Asiago creamed spinach, sliced chicken, jalapeño bacon, tomatoes, artichokes, jalapeños, green onions, mozzarella, provolone and cheddar.

Oliveto will include parmesan and red pepper flake packets. Each gluten-free pizza 2.00 more.

Pizza Reheating Instructions

Oven Method: Preheat oven to 350 degrees. Place pizzas on a cookie sheet or a pizza stone. Bake for 10 minutes. Remove and serve.

Cooking Range Method: Heat non-stick skillet on range and heat to 250 degrees with burner on low setting. Once pan is heated, place pizza on pan and cook 5-10 minutes.

Beverages

Fresh-Brewed Tea (Sweet and Unsweet) & Lemonade

Served by the gallon.

5.99

Desserts

Cheesecake with Strawberry-Amaretto Coulis

Decadent traditional cheesecake made even better with an Amaretto-enhanced strawberry sauce and a cloud of whipped cream.

Whole Cake (14 slices) 45.00

Half 23.00

Chocolate Chip Cookies

12.00/dozen

Brownies

15.00/dozen

25.00 minimum delivery fee for all catering deliveries.

Menu items and prices may be updated at any time. ©2018 Oliveto, LLC. 6/2018

CATERING MENU



405-735-5553

1301 S. I-35 Service Rd.

24-hour notice preferred but not required



Sign up for our email club at olivetobistro.com

Appetizers

Serves up to 10 people

Spinach Dip

Spinach, artichoke hearts, jalapeño bacon, roasted peppers, onions, Asiago and toasted breadcrumbs. Served with focaccia.

35.00

⇒ Bruschetta "Sundae" ^{GF}

Marinated tomatoes, olive oil, balsamic glaze, garlic, fresh basil and Asiago, with artisan bread.

35.00

House Salads

Serves up to 10 people

House Salad ^{GF}

House mix with grape tomatoes, jalapeño bacon, diced eggs, parmesan croutons and choice of dressing.

26.00

Caesar Salad ^{GF}

Romaine lettuce, Asiago, Caesar dressing and parmesan croutons.

26.00

Dressings:

Caesar / Ranch / Bleu Cheese / Greek Vinaigrette / Honey Mustard
Lite Balsamic Vinaigrette / Thousand Island / Sun-dried Tomato Vinaigrette

Signature Salads

Serves up to 10 people

⇒ Greek ^{GF}

Romaine lettuce, roasted peppers, red onions, grape tomatoes, Kalamata olives, capers, feta, toasted nuts, Greek Vinaigrette and parmesan croutons.

34.00

⇒ Market Cobb Salad ^{GF}

Our house salad mix blended with a creamy sun-dried tomato dressing and topped with ham, bacon, grilled chicken, onions, tomatoes, avocados, diced eggs and shredded cheeses.

38.00

Specialty Pasta

Serves up to 10 people

Lasagna

Beef, Italian sausage, ricotta, mozzarella, provolone and meat sauce.

65.00

Ravioli Red & White

Classic ravioli stuffed with four cheeses and served with both marinara and Alfredo sauce side by side.

65.00

All catered entrées are served with warm bread.

^{GF} This menu item can be made gluten-free for a slight upcharge.

⇒ House favorite

Pasta Your Way

Serves up to 10 people

Choose your favorite pasta topped with one of our signature sauces.

40.00

Choose one pasta:

Angel hair / Bowtie / Spaghetti / Rigatoni / ^{GF}Penne

Choose one sauce:

Meat / Pesto / Marinara / Spicy Tomato Cream / Asiago Alfredo

Add one meat:

^{GF}Chicken 10.00 / ^{GF}Sautéed Shrimp 15.00 / ^{GF}Sausage 10.00 / Meatballs 20.00

Pasta

Serves up to 10 people

Chicken Alfredo ^{GF}

Sliced chicken breast, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti.

59.00

Spaghetti with Meatballs

Served with our homemade meat sauce.

59.00

⇒ Asiago Spinach Chicken

Sliced chicken, artichoke hearts, Asiago, creamed spinach, jalapeño bacon and tomatoes, with bowtie pasta.

59.00

Chicken Primavera

Sliced chicken breast, zucchini, yellow squash, sugar snap peas, red peppers, tomatoes, mushrooms, onions, Kalamata olives, garlic, pepper flakes, fresh basil, Asiago, lemon garlic butter and bowtie pasta.

59.00

Caliente Chicken ^{GF}

Sliced chicken breast, onions, jalapeño bacon, tomatoes, cheddar, jalapeños, spicy tomato cream sauce with thin spaghetti.

59.00

Shrimp Scampi

A traditional shrimp scampi with tender sautéed shrimp, diced Roma tomatoes and fresh lemon juice served with angel hair pasta in a delicious garlic butter sauce.

65.00

Chicken Parmesan

Milanese chicken breast, melted mozzarella, Asiago and provolone cheese with marinara sauce, served on thin spaghetti.

65.00

Rigatoni Rustica

We begin this baked pasta by sautéing onions, garlic, jalapeño bacon and sun-dried tomatoes, then add shrimp, chicken, Alfredo sauce and a hint of marsala wine, toss with rigatoni pasta and top everything with Asiago cheese.

65.00

Shrimp Alfredo

Shrimp, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti.

65.00