

oliveto®

Italian Bistro

► APPETIZERS



Bruschetta “Sundae” ^{GF}

Marinated tomatoes, olive oil, balsamic glaze, garlic, fresh basil and Asiago, with artisan bread. 9.25

Calamari Della Casa

Lightly breaded authentic calamari with crispy panko breadcrumbs. Garnished with fried peppers and served with warm marinara and horseradish aioli. 11.00

Pepperoni Bread

Hearth-baked dough stuffed with three cheeses and pepperoni, served with two dipping sauces. 8.75



Asiago Spinach Dip

Spinach, artichoke hearts, jalapeño bacon, roasted peppers, onions, Asiago and toasted breadcrumbs. 9.25

Hearth-Baked Cheese Bread

Artisan bread, provolone, Asiago and mozzarella with marinara sauce. 7.25

Crab Cakes

Traditional crab cakes loaded with tender crab meat, shrimp and spices, and pan-seared to perfection. Served on a bed of baby spinach tossed with honey mustard and drizzled with chipotle aioli. 11.00

Italian Nachos

Crispy wonton chips topped with Alfredo sauce, crispy pepperoni, Italian sausage, roasted red peppers, Kalamata olives, cheddar, mozzarella and provolone cheeses. Garnished with jalapeño peppers, green onions and drizzled with our balsamic reduction. 11.00

RIGATONI RUSTICA



► HOUSE SPECIALTIES

Substitute cauliflower rice for most pasta for \$2.50 more.



Rigatoni Rustica ^{GF}

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. 16.25

3 Meat Skillet al Forno

Italian sausage, meatballs, sliced chicken, roasted peppers, onions, tomatoes, marinara and melted cheese on thin spaghetti. 16.25

Chicken Parmesan

Milanese chicken breast, melted mozzarella, Asiago and provolone cheese with marinara sauce, served on thin spaghetti. 15.50

Chicken Scaloppini

Milanese chicken breast, sliced mushrooms, tomatoes and spinach in lemon cream sauce with angel hair pasta. 15.50



Chicken Marsala

Milanese chicken breast, mushrooms, onions and tomatoes in marsala wine sauce with angel hair pasta. 15.50

Roasted Rosemary Chicken

Two marinated, boneless, skinless chicken breasts served with fresh steamed broccoli and creamy jalapeño risotto. 17.75

Seared New York Strip Steak*

A 10 oz. locally sourced USDA Prime strip steak seared to perfection in our Woodstone pizza oven. Topped with gorgonzola butter and served with jalapeño risotto and steamed broccoli. 26.50

► SEASONAL SPECIALS

Lemon Drop Martini

A classic made with vodka, triple sec, fresh lemon juice, and simple syrup served in a sugar rimmed glass. 8.00

Shrimp Pappardelle

Butter poached shrimp in a light lemon sauce with fresh spinach and Asiago cheese. Tossed with pappardelle pasta and garnished with fresh basil. 15.00

Italian Garbage Salad

Mixed greens, spinach, shrimp, grilled chicken, ham, eggs, jalapeño bacon, artichokes, red onions, roasted red peppers, kalamata olives and grape tomatoes tossed with a red wine Dijon dressing, and garnished with fresh basil. 12.50

Lemon Pound Cake

House made lemon pound cake drizzled with a lemon glaze and topped with sweetened strawberries and a dollop of whipped cream. 7.25

PASTA TRIO



► PASTA

Substitute cauliflower rice for most pasta for \$2.50 more.

Pasta Trio

Three of Oliveto's specialty pastas all on the same platter for you to enjoy! Includes Spaghetti with Meatball, bowtie pasta with Alfredo sauce and our signature house-made Lasagna. 15.75



Asiago Spinach Chicken

Sliced chicken, Asiago creamed spinach, jalapeño bacon, tomatoes and artichoke hearts with bowtie pasta. 13.75

Spaghetti with Meatballs

Served with our homemade meat sauce and three huge meatballs. 11.75

Lasagna

Beef, Italian sausage, ricotta, mozzarella, provolone and meat sauce. 13.75

Chicken Alfredo ^{GF}

Sliced chicken, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti. 13.75

Chicken Primavera

Sliced chicken, zucchini, yellow squash, red peppers, tomatoes, mushrooms, onions, Kalamata olives, garlic, red pepper flakes, fresh basil, Asiago cheese and lemon garlic butter with bowtie pasta. 14.50

Caliente Chicken ^{GF}

Sliced chicken breast, onions, jalapeño bacon, tomatoes, cheddar, jalapeños and spicy tomato cream sauce with thin spaghetti. 13.75

Ravioli Red & White

Classic ravioli stuffed with four cheeses and served with both marinara and Alfredo sauce side by side. 13.75

Pasta Your Way Regular 9.75 / Gluten-free pasta 10.75 ^{GF}

Choose one pasta: Angel hair / Bowtie / Spaghetti / Rigatoni

Choose one sauce: Meat / Pesto / Marinara / Spicy Tomato Cream / Asiago Alfredo

Add one meat: ^{GF} Chicken 3.00 / ^{GF} Sautéed Shrimp 4.00

^{GF} Sausage 3.00 / Meatball 1.50

Mac n' Cheese n' Cheese n' Cheese

Three cheeses, jalapeño bacon, red onions, bowtie pasta and crispy breadcrumbs. 10.75

Add Sliced Chicken 3.00

Add Sautéed Shrimp 4.00

LEMON DROP
MARTINI



SHRIMP
PAPPARDELLE



ITALIAN
GARBAGE SALAD



LEMON
POUND CAKE



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

House favorite

**Consuming raw or undercooked meats, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions present.*

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SHRIMP MARSALA



SEAFOOD

Crab Cake Italiano

Angel hair pasta tossed with lemon garlic butter, Asiago cheese, tomatoes and mushrooms, covered with Alfredo sauce and topped with two crab cakes garnished with chipotle aioli. 16.25

Citrus Cedar Plank Salmon

Roasted salmon with our fresh steamed broccoli and creamy jalapeño risotto. 19.50

Shrimp Alfredo ^{GF}

Shrimp, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti. 15.25

Shrimp Scampi Pasta ^{GF}

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. 15.25

Shrimp Marsala

Sautéed shrimp with mushrooms, onions, tomatoes in marsala wine sauce with angel hair pasta. 16.25

Blackened Salmon Piccata

Atlantic salmon blackened to perfection served on top of angel pasta with a creamy lemon caper sauce. 19.50

FLORENTINO



WOODSTONE® PIZZAS

Artisan dough made in house daily, topped with a gourmet blend of mozzarella and provolone cheeses, then hearth-baked in our Woodstone® brick oven. (Gluten-free cauliflower crust for \$2.50 more*)

Margherita ^{GF}

Olive oil, fresh mozzarella, diced tomatoes, garlic, fresh basil and toasted herbs. 10.50

Florentino

Asiago creamed spinach, sliced chicken, jalapeño bacon, jalapeños, tomatoes, artichokes, green onions, cheddar and our gourmet cheese blend. 10.50

Amoré ^{GF}

Tomato sauce, pepperoni, Italian sausage, roasted red peppers, caramelized onions and our gourmet cheese blend. 10.50

Portofino ^{GF}

Pesto garlic Alfredo sauce, sliced chicken, caramelized onions, mushrooms, basil, Asiago and our gourmet cheese blend. 10.50

Pizza Your Way

With our gourmet cheese blend and up to three toppings.

Regular 10.50 / Gluten-free 12.50 ^{GF}

Choose one sauce: Tomato / Asiago Alfredo / Pesto Garlic Alfredo

Extra toppings add 1.00 each: Chicken / Ham / Italian Sausage / Pepperoni

Jalapeño Bacon / Jalapeños / Kalamata Olives / Mushrooms / Roasted Red Peppers

Sun-dried Tomatoes / Tomatoes / Artichokes / Caramelized Onions

SIDES

Jalapeño Risotto 4.50

Side of Meatballs (2) 3.00

French Fries 2.75

Bowtie Pasta Salad 2.50

Mixed Vegetables 4.00



SOUPS & SALADS

House Salad ^{GF}

House mix with diced tomatoes, jalapeño bacon, diced eggs, parmesan croutons and choice of dressing. 4.50

Caesar Salad ^{GF}

Romaine lettuce, Asiago, Caesar Dressing and parmesan croutons. 4.50

Chicken Caesar ^{GF}

Romaine lettuce, grilled chicken, mozzarella, Asiago, Caesar Dressing and parmesan croutons. 12.75

Smoked Salmon Salad ^{GF}

Lightly hickory-smoked salmon tossed with house mix, roasted red peppers, grape tomatoes, shaved red onion and Asiago with a Creamy Dijon dressing and parmesan croutons. 13.50

Greek ^{GF}

Romaine lettuce, roasted peppers, red onions, grape tomatoes, Kalamata olives, capers, feta, toasted almonds, Greek Vinaigrette and parmesan croutons. 10.75

Add: Grilled Chicken Breast 4.00

Fried Calamari 4.00

Sautéed Shrimp 4.00

Smoked Salmon 4.00

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. 13.50

Tomato Basil Bisque ^{GF}

Finished with pesto, croutons and Asiago.

Cup 4.50 / Bowl 8.00

Dressings:

Caesar Dressing

Greek Vinaigrette

Thousand Island

Ranch

Honey Mustard

Sun-dried Tomato Vinaigrette

Bleu Cheese

Lite Balsamic Vinaigrette

Creamy Sun-dried Tomato Vinaigrette

MARKET COBB SALAD



SANDWICHES

Served with choice of shoestring French fries or pasta salad. Sub a house salad or cup of soup for \$2 extra.

Bistro Burger*

Double meat, American cheese, lettuce, tomatoes, pickles and special sauce. 10.50

Italian Club Sandwich

Smoked turkey and ham with provolone cheese, lettuce, tomatoes, roasted red peppers, crispy pepperoni and a tomato aioli. 9.75

Sonoma Turkey Panini

Turkey breast, provolone, sliced avocado, spinach and sun-dried tomato pesto aioli. 9.25

Spicy Chicken Formaggio Panini

Chicken, provolone, jalapeño bacon, baby spinach and chipotle mayo. 9.25

Four Cheese Grilled Cheese

A classic grilled cheese sandwich made with four cheeses. 9.00

Italian Sub

A classic Italian sub with salami, ham and crispy pepperoni, provolone, tomato, red onions, pepperoncinis, chipotle mustard and balsamic vinaigrette. 10.50

ITALIAN SUB



*Although our Cauliflower Crust is made from gluten-free ingredients, it is prepared in a kitchen where gluten exposure is a risk. We cannot recommend this pizza for those with celiac disease and those with gluten sensitivity should be aware of the risk.

Moore 6/22