

ASIAGO
SPINACH DIP



oliveto

Italian Bistro

Menu

ASIAGO SPINACH
CHICKEN



▶ 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. **11.50**

Pepperoni Bread
Hearth-baked dough stuffed with three cheeses and pepperoni, served with marinara and ranch dipping sauces. **8.50**

➤ **Asiago Spinach Dip**
Spinach, artichoke hearts, jalapeño bacon, roasted peppers, onions, Asiago and toasted breadcrumbs. **9.75**

Hearth-Baked Cheese Bread
Artisan bread, provolone, Asiago and mozzarella with marinara sauce. **7.50**

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. **11.50**

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**

Breadsticks
Four hot breadsticks baked to a golden brown, brushed with garlic butter and dusted with parmesan cheese. **3.75** | Add marinara or Alfredo dipping sauce **4.75**

▶ 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. **16.50**

3 Meat Skillet al Forno
Italian sausage, meatballs, sliced chicken, marinara and melted cheese on thin spaghetti. **16.50**

Chicken Parmesan
Milanese chicken breast, melted mozzarella, Asiago and provolone cheese with marinara sauce, served on thin spaghetti. **15.75**

Chicken Scallopini
Milanese chicken breast, sliced mushrooms, tomatoes and spinach in lemon cream sauce with angel hair pasta. **16.00**

➤ **Chicken Marsala**
Milanese chicken breast, mushrooms, onions and tomatoes in marsala wine sauce with angel hair pasta. **16.25**

Roasted Rosemary Chicken
Two marinated boneless, skinless chicken breasts served with fresh steamed broccoli and creamy jalapeño risotto. **16.50**

Eggplant Parmesan
Tender, breaded eggplant covered with melted mozzarella and provolone cheeses. Served atop angel hair pasta with our zesty marinara sauce. **14.00**



PASTA TRIO

▶ PASTA

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

Pasta Trio
Three Oliveto specialty pastas all on the same platter: Spaghetti with Meatballs, bow tie pasta with Alfredo sauce, and our signature house-made Lasagna. **16.00**

➤ **Pesto Chicken NEW!**
Sliced chicken, onions, sun-dried tomatoes, artichokes and Kalamata olives tossed with a white wine pesto and served with bow tie pasta. **14.00**

Asiago Spinach Chicken
Sliced chicken, Asiago creamed spinach, jalapeño bacon, tomatoes and artichoke hearts with bow tie pasta. **13.75**

Spaghetti with Meatballs
Served with our homemade meat sauce and three huge meatballs, and garnished with Asiago cheese. **13.25**

Lasagna
Beef, Italian sausage, ricotta, mozzarella, provolone and meat sauce. **14.00**

Chicken Alfredo ^{GF}
Sliced chicken, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti. **13.00**

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 bow tie pasta. **13.25**

Caliente Chicken ^{GF}
Sliced chicken breast, onions, jalapeño bacon, tomatoes, cheddar, jalapeños and spicy tomato cream sauce with thin spaghetti, and garnished with tortilla strips. **13.50**

Ravioli Red & White
Classic ravioli stuffed with four cheeses and served with both marinara and Alfredo sauces side by side. **12.75**

Pepperoni Chicken
Bow tie pasta in a spicy marinara sauce tossed with grilled chicken, pepperoni, black olives, mushrooms, red peppers, onions and mozzarella cheese. **13.50**

Pasta Your Way Regular 11.00 / Gluten-free pasta 12.00 ^{GF}
Choose one pasta: Angel Hair / Bow Tie / Spaghetti / Rigatoni
Choose one sauce: Meat / Pesto / Marinara / Spicy Tomato Cream / Asiago Alfredo
Add one meat: ^{GF} Sliced Chicken **2.95** / ^{GF} Sautéed Shrimp **4.50**
^{GF} Sausage **2.75** / Meatball **2.00**

Mac n' Cheese n' Cheese n' Cheese
Three cheeses, jalapeño bacon, red onions, bow tie pasta and crispy breadcrumbs. **12.00**
Add Sliced Chicken **2.95**
Add Sautéed Shrimp **4.50**

2 CAN DINE FOR \$25

One appetizer, two entrées

CHOOSE ONE APPETIZER:
Hearth-Baked Cheese Bread | Pepperoni Bread

CHOOSE TWO ENTRÉES:
Spaghetti with Meatballs | Chicken Alfredo | Mac n' Cheese n' Cheese n' Cheese | Woodstone® Pizza*



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

➤ House favorite

*Any Woodstone Pizza or Pizza Your Way with up to three toppings.

CITRUS CEDAR PLANK SALMON



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▶ SEAFOOD

Shrimp Diablo **NEW!**

Shrimp, diced tomatoes, red pepper flakes, fresh basil and Asiago cheese tossed with angel hair pasta. **16.00**

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. **16.75**

▶ Citrus Cedar Plank Salmon

Roasted salmon with our fresh steamed broccoli and creamy jalapeño risotto. **18.25**

Shrimp Alfredo **GF**

Shrimp, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti. **14.75**

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. **15.00**

▶ Shrimp Marsala

Sautéed shrimp with mushrooms, onions, tomatoes in marsala wine sauce with angel hair pasta. **16.00**

Blackened Salmon Piccata

Atlantic salmon blackened to perfection, served on top of angel hair pasta with a creamy lemon caper sauce. **18.00**

▶ 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. (Substitute gluten-free cauliflower crust for \$3 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. **10.75**

Amoré **GF**

Tomato sauce, pepperoni, Italian sausage, roasted red peppers, caramelized onions and our gourmet cheese blend. **11.75**

▶ Portofino **GF**

Pesto garlic Alfredo sauce, sliced chicken, caramelized onions, mushrooms, basil, Asiago and our gourmet cheese blend. **10.75**

Bistro Q **GF**

BBQ sauce, sliced chicken, jalapeño bacon, mozzarella, provolone, cheddar, caramelized onions and pepperoncinis. **11.50**

Greek **GF**

Olive oil, gourmet cheese blend, roasted red peppers, Kalamata olives, red onions, pepperoncinis and feta cheese. **11.50**

Pizza Your Way

With our gourmet cheese blend and up to three toppings.

Regular 9.50 / Gluten-free 13.50

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

AMORÉ WOODSTONE PIZZA



▶ SOUPS & SALADS

House Salad **GF**

House mix with diced tomatoes, jalapeño bacon, diced eggs, parmesan croutons and choice of dressing. **5.25**

Caesar Salad **GF**

Romaine lettuce, Asiago, Caesar dressing and parmesan croutons. **5.25**

Chicken Caesar **GF**

Romaine lettuce, grilled chicken, Asiago, Caesar dressing and parmesan croutons. **13.25**

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. **14.00**

▶ Greek **GF**

Romaine lettuce, roasted peppers, red onions, grape tomatoes, Kalamata olives, capers, feta, toasted almonds, Greek vinaigrette and parmesan croutons. **11.50**

Add: Grilled Chicken Breast **4.25** Fried Calamari **4.25**
Sautéed Shrimp **4.50** Smoked Salmon **4.25**

▶ 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. **15.25**

Tomato Basil Bisque **GF**

Finished with pesto, croutons and Asiago. Cup **4.50** / Bowl **7.50**

Dressings:

Caesar	Greek Vinaigrette	Sun-dried Tomato Vinaigrette
Ranch	Honey Mustard	Creamy Sun-dried Tomato Vinaigrette
Bleu Cheese	Dijon Ranch	Lite Balsamic Vinaigrette
	Creamy Italian	



ITALIAN SUB

▶ SANDWICHES

Served with choice of French fries or pasta salad. Substitute a house salad or cup of soup for \$3 extra.

Bistro Burger*

Double meat, American cheese, lettuce, tomatoes, pickles and special sauce. **9.75**

▶ Four Cheese Grilled Cheese

A classic grilled cheese sandwich made with four cheeses. **9.00**

▶ Sonoma Turkey Panini

Turkey breast, provolone, sliced avocado, spinach and sun-dried tomato pesto aioli. **10.00**

Italian Sub

A classic Italian sub with salami, ham and crispy pepperoni, provolone, tomato, red onions, pepperoncinis, chipotle mustard and balsamic vinaigrette. **10.75**

Meatball Sub

Meatballs, meat sauce and melted provolone cheese served on a toasted hoagie roll. **10.00**

▶ SIDES

Jalapeño Risotto	4.50
Side of Meatballs (2)	3.50
French Fries	3.25
Bow Tie Pasta Salad	3.00
Mixed Vegetables	3.00



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

**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.