

▶ 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 105.00 / 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.
7.99

Peach or Raspberry Tea

Served by the gallon.
9.99

Bag of Ice 3.00

▶ 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) 60.00

Half 35.00

Brownies

24.00/dozen

30.00 minimum delivery fee for all catering deliveries.

Menu items and prices may be updated at any time. ©2026 Oliveto, LLC. 5/26

oliveto[®]
Italian Bistro

Catering Menu

405-735-5553

1301 S. I-35 Service Rd.

24-hour notice preferred but not required

ez cater



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club at olivetobistro.com



▶ APPETIZERS

Serves up to 10 people

Spinach Dip

Spinach, artichoke hearts, jalapeños, bacon, roasted red peppers, onions, Asiago and toasted breadcrumbs. Served with focaccia.
55.00

➤ Bruschetta "Sundae" ^{GF}

Marinated tomatoes, olive oil, balsamic glaze, garlic, fresh basil and Asiago, with artisan bread.
45.00

▶ HOUSE SALADS

Serves up to 10 people

House Salad ^{GF}

House mix with grape tomatoes, bacon, diced eggs, croutons and choice of dressing.
37.00

Caesar Salad ^{GF}

Romaine lettuce, Asiago, Caesar dressing and Parmesan croutons.
37.00

Dressings:

Caesar / Ranch / Bleu Cheese / Greek Vinaigrette / Honey Mustard
Lite Balsamic Vinaigrette / Dijon Ranch / Creamy Italian

▶ 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.
48.00

➤ Market Cobb Salad ^{GF}

House salad mix, ham, bacon, chicken, red onions, tomatoes, diced eggs, avocados and shredded cheeses. Served with your choice of dressing.
58.00

▶ SPECIALTY PASTA

Serves up to 10 people

Lasagna

Beef, Italian sausage, ricotta, mozzarella, provolone and meat sauce.
94.00

Ravioli Red & White

Classic ravioli stuffed with four cheeses and served with both marinara and Alfredo sauces side by side.
78.00

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.
55.00

Choose one pasta:

Angel hair / Bow Tie / Spaghetti / Rigatoni / ^{GF} Penne

Choose one sauce:

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

Add one meat:

^{GF} Chicken 18.00 | ^{GF} Sautéed Shrimp 20.00 | ^{GF} Sausage 18.00 | 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.
80.00

Spaghetti with Meatballs

Served with our homemade meat sauce.
75.00

➤ Asiago Spinach Chicken

Sliced chicken, Asiago creamed spinach, jalapeños, bacon, tomatoes and artichoke hearts with bow tie pasta.
80.00

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 bow tie pasta.
83.00

Caliente Chicken ^{GF}

Sliced chicken, onions, bacon, tomatoes, cheddar, jalapeños, spicy tomato cream and thin spaghetti. Garnished with tortilla strips and cilantro.
80.00

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.
85.00

Chicken Parmesan

Milanese chicken breast, melted mozzarella, Asiago and provolone cheese with marinara sauce, served on thin spaghetti.
90.00

Rigatoni Rustica

Baked pasta with shrimp, chicken, onions, garlic, bacon, sun-dried tomatoes, marsala wine, alfredo sauce and Rigatoni pasta. Topped with Asiago.
90.00

Shrimp Alfredo

Shrimp, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti.
85.00