

~ Antipasti ~

Cannellini Con Gamberi

shrimp mixed with beans, cilantro, lemon, garlic and evoo - 9

Briouat

Morracon meat pies, ground lamb, north African spices,
rolled in a delicate dough - 9

* *Pepperone Arristiti*

roasted red peppers with anchovie drizzled
with olive oil and fresh herbs - 8

* *Hummus*

puree of chick peas blended with tahini, lemon, garlic and evoo - 7

Cozze alla Posillipo

mussels simmered in crushed tomatoes, wine garlic and spices - 10

* *Spanakopita*

layers of phyllo stuffed with spinach, feta, parsley, scallions & dill - 9

* *Tabouleh*

parsley, tomatoes, scallion, cracked wheat, mint,
lemon, spices and evoo - 8

Kebobs Skewers

grilled lamb & chicken skewers with house marinade
served over a bed of greens - 11

* *Caponata*

House recipe - eggplant, peppers, celery, tomatoes,
capers and balsamic vinegar - 8

Kofta

spiced ground lamb meatballs, with tzatziki - 10

Camarones Con Chorizo

spicy shrimp with sausage, deglazed in red wine - 10

* *Baba Ghannouj*

roasted eggplant, tahini, lemon, garlic and evoo - 8

* *Tapenade*

a blend of tuna, capers, olive, lemon juice and brandy - 8

Mediterranean Platter

*7 selected antipasti for groups of 4 or more - 15 pp

~ *Minestra Del Giorno* ~

soup of the day - 8

~ *Jnsalati* ~

Olio's Caesar

romaine hearts tossed with caesar dressing, cheese,
anchovies & croutons - 8

Di Barbabietola

mixed greens, roasted beets tossed with
balsamic vinaigrette & Rawson farm goat cheese - 9

Della Casa

mesclun, tomatoes & carrots, balsamic vinaigrette
and shaved parmigiano cheese - 8

~ *Primo* ~

Cappellini Pomodoro

angel hair pasta, fresh tomato sauce, basil & garlic - 14/8

Penne Rigate

chef's choice - 16/9

Risotto del Fruitti di Mare

seasoned arborio rice with mussels, clams and calamari - 22

Wild Mushroom Risotto

risotto with shiitake, porcini mushrooms - 18

~ *Secondi* ~

Zuppa Di Pesce

clams, mussels, shrimp in garlic,
wine and fresh tomato - 18 ~ with liguine - 22

Trotta al Limone

wild trout sauteed with white wine, lemon & capers sauce - 20

Salmone alla Griglia

grilled salmon in light citrus cream sauce with sun dried tomatoes - 20

Madeira Pollo

chicken breast sauteed with shiitake mushrooms & a madeira sauce - 19

Miale Al Forno

sauteed pork medallions in a wine reduction with mushrooms - 21

Bisteca

grilled NY strip - 22

All secondi piatti served with chef's daily choice of potato
and seasonal vegetable

Please inform us of any food allergies.

Consuming raw or under cooked items may cause health risks.