
OLIO

DINNER MENU

Raw Bar

Oysters of the Day or Little Neck Clams: MKT

Appetizer

Kim Chee Spice Deviled Egg Halves,
Edamame, Nori \$3.00 per ½

Crispy Fried Calamari, Banana
Peppers, Garlic Butter \$14.95

Ahi Tuna Tartare, Pickled Peanuts,
Avocado, Crispy Rice Crackers \$18.95

Mussels Olio Style or Spicy Red Sauce \$15.95

Stuffed Avocado, Lobster, Tomatoes,
Chipotle Corn Relish \$15.95

California Lump Crab Wonton Nachos \$15.95

Coconut Shrimp Trio, Dipping Sauces \$14.95

Hanger Steak Bruschetta, Portobello
Mushrooms, Shallots,
Gorgonzola \$14.95

Nachos with Cheddar, Black Bean,
Salsa, Guacamole, Sour Cream \$14.95

Littleneck Clams, Chorizo, Roasted
Garlic Tomato Broth, Crusty
Garlic Bread \$14.95

Crispy Bang Bang Shrimp (4),
Spicy Sweet Sauce \$14.95

Mediterranean Plate: Lamb Kofta,
Hummus, Tzatziki, Feta, Olives,
Flat Bread \$14.95

Lump Crab Cellophane Rolls \$14.95

Veal and Pork Meatball Bruschetta (3)
Whipped Ricotta, Sour Dough
Crostiti \$13.95

Crispy Korean BBQ Tempura
Brussels Sprouts \$12.95

Potatchos: Crispy Potato Skins, Colby
Cheddar, Pico de Gallo, Chipotle
Pepper Remoulade, Mortar
Guacamole, Sour Cream \$13.95

Crispy Rock Shrimp Tacos, Pico de Gall
Pickled Cabbage, Cilantro Aioli. \$14.95

Salad

Olio Salad, Gorgonzola, Croutons,
Balsamic Dressing \$8.95

Classic Caesar Salad \$9.95

Field Greens, Pecans, Oranges, Cranberries
Apples, Gorgonzola, Vinaigrette \$10.95

Burrata, Baby Arugula BLT Salad \$15.95

Crispy Chicken Paillard, Baby Arugula,
Lemon Caper Beurre Blanc \$15.95

Grilled Sliced Hanger Steak, Baby Arugula,
Marinated Mushrooms, Pickled
Onions, Blue Cheese, Thousand
Island Dressing \$15.95

Ahi Tuna Poke Salad, Cucumbers, Tomato,
Ribbon Carrot, Radish, Romaine Lettuce
Sesame Honey lime Nuoc Cham \$16.95

Belgium Endive Chopped Salad, Valencia
Oranges, Sundried Figs, Pomegranates,
Great Hill Blue Cheese, Toasted Pecans,
Vinaigrette \$14.95

Meatball Salad, Romaine, Tomatoes, Cucumber,
Banana Peppers, Parmesan Cheese, Red
Onion, Vinaigrette \$15.95

Mini Cheeseburger Salad, Lettuce, Tomato,
Onion, Pickles, Cheddar, Special Sauce,
Mini Brioche Croutons \$15.95

Grilled Heart of Romaine Wedge Salad,
Gorgonzola Cheese, Blue Cheese
Dressing, Tomatoes, Crisp Bacon \$13.95

Pizza

Pomodoro Tomato, Fresh Basil, Ricotta \$13.95

Chipotle BBQ, Chicken, Cheddar, Bacon,
Red Onions \$14.95

Fig, Gorgonzola, Bacon, Baby Arugula,
Pizza Salad \$15.95

Brussel Sprouts, Bacon White Pizza, Fresh
Horseradish Aioli \$14.95

Grilled Portobello Mushrooms, Scallops,
Gorgonzola \$15.95

Sandwich

Crispy Spicy Chicken Sandwich, Cole Slaw, Cayenne Aioli, Brioche Roll, Crispy Hand Cut Fries \$13.95

Grass Fed Burger, Grafton Cheddar, Lettuce, Tomato, Olio Mayo, Homemade Brioche Bun, Crispy Hand Cut Fries \$15.95

Crunchy Tofu Burger, Cucumber, Vine Tomato, Pickled Vegetable, Sriracha Aioli, Homemade Brioche Bun, Crispy Polenta Fries \$13.95

Pasta

Linguine with Clams
Bianco or Spicy Red Sauce \$23.95

Linguine with Lobster, Shrimp, Scallops
Artichokes, Tomatoes, Asparagus,
In Lobster Cream Sauce \$26.95

Penne with Shrimp, Sausage,
Mushrooms, Spicy Marinara,
Pecorino Romano \$24.95

Classic Chicken or Veal Parmesan
Over Linguine \$24.95

Spinach Ricotta Filled Gnocchi,
Grilled Chicken, Mushrooms,
Slow Roasted Tomatoes, Marsala
Goat Cheese Sauce \$24.95

Penne ala Vodka, Shrimp, Caprese,
Fresh Mozzarella, Basil \$24.95

Angel Hair with Shrimp, Capers, Oregano,
Pomodoro Tomato Sauce, Feta
Cheese, Green Onions \$24.95

Classic Fettuccine Alfredo with Chicken,
Broccoli \$23.95

Sea Scallops, Braised Fennel Purple
Cabbage, Red Onions, Bacon,
Caraway Potato Gnocchi
Gorgonzola Cream Sauce \$26.95

Rigatoni Bolognese with Pecorino
Romano \$23.95

Pappardelle with Artichoke, Tomatoes,
Asparagus, Spinach, Crumbled Feta,
Lemon Olio Sauce \$19.95

Entree

Fish and Chips Beer Battered Atlantic
Cod with Crispy Hand Cut
Fries \$19.95

Pulled Pork Taco Dinner: 3 Soft Corn
Pulled Pork Tacos, Onion, Charred
Tomato Salsa Picante, Queso Fresco \$22.95

Porcini Mushroom Dusted Grilled Swordfish
Over Lump Crab, Fresh Mango,
Banana Peppers, White Truffle
Butter, Egg Pappardelle \$26.95

Veal Francaise, Slow Roasted Tomatoes,
Wilted Baby Spinach, Lemon
Caper Beurre Blanc over White
Wine Risotto \$25.95

Jumbo Lump Crab Cakes, Dauphinoise
Potatoes, Lobster Chive Sauce \$26.95

Grilled Sliced Hanger Steak, Chimichurri,
Pomme Frites \$28.95

Crispy Breaded Stuffed Chicken Breast,
Prosciutto, Gorgonzola, Mashed
Potatoes, Haricot Vert,
Portobello Demi-Glacé Cream \$24.95

Roasted Herb Statler Chicken Saltimbocca,
Crispy Prosciutto Ham Wrapped,
Mushroom Pan Gravy, Charred
Asparagus, Creamy Cheese Grits \$26.95

Prime Filet Mignon and Crispy Rock
Shrimp, Parmigiano Reggiano,
Creole Beurre Blanc, Broccoli Rabe,
Fingerling Potato Tostones \$36.95

Grilled Pork Tenderloin, Grilled Apple
Balsamic Sauce, Haricot Vert,
Gorgonzola Bacon Scalloped \$25.95

Nacho Dinner Especial: Pulled Pork Butt,
Whole Grain Tortillas, Crispy Poblano
Peppers, Green Apple Fennel Slaw,
Cojita, Manchengo Cheese, Lime
Creme Fraiche, Tomatillo Salsa, Apple
Butter BBQ \$27.95

20% Gratuity Added to Parties of 6 or More
Cooked to order, consuming raw or undercooked meat,
poultry, shellfish, or eggs may increase your risk of food
borne illness especially if you have certain medical conditions.
Please, no more than two forms of payment per table.

Thank you!

GLUTEN FREE PASTA AVAILABLE

