
OLIO LUNCH 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
Crostoni \$13.95

Crispy Korean BBQ Tempura
Brussel Sprouts \$12.95

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

Crispy Rock Shrimp Taco, Pico de Gallo
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

Chopped Pasta, Mixed Greens, Grilled Chicken,
Bacon, Mushrooms, Gorgonzola Cheese,
Tomatoes, Balsamic Dressing \$14.95

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, Sun-dried 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

Sandwiches & Wraps

Salmon BLT on Focaccia, Olio Mayo	\$12.95
Lobster Avocado Grilled Cheese Between Sunflower Toast	\$18.95
Crispy Spicy Chicken Sandwich, Cole Slaw, Cayenne Aioli, Brioche Roll, Crispy Hand Cut Fries	\$13.95
Roasted All Natural Turkey BLT, Smoked Gouda, Avocado, Olio Mayo On Sunflower Bread	\$13.95
Mediterranean Grilled Chicken Wrap, Falafel, Hummus, Tzatziki, Feta, Lettuce, Tomato	\$13.95
California Roll Ahi Tuna Sushi Burrito	\$14.95
Grilled Vegetables, Goat Cheese on Focaccia	\$12.95
Chipotle BBQ Pulled Pork, Cheddar, Crispy Red Onions, Coleslaw, Brioche Roll	\$13.95
Grilled Chicken, Goat Cheese, Sautéed Spinach, Sun-dried Tomatoes on Focaccia	\$12.95
Tuna Salad Wrap, Oranges, Cranberries, Gorgonzola, Pecans, Baby Greens, Apples and Balsamic Dressing	\$13.95
Pulled Pork Taco (2) Soft Corn, Onion, Charred Tomato Salsa Picante, Queso Fresco	\$13.95
Chicken Parmesan on Focaccia, Marinara, Mozzarella, Side of Caesar Salad	\$14.95
Crunchy Tofu Burger, Cucumber, Vine Tomato, Pickled Vegetable, Sriracha Aioli, Homemade Brioche Bun, Crispy Polenta Fries	\$13.95
Grass Fed Burger, Grafton Cheddar, Lettuce, Tomato, Olio Mayo, Homemade Brioche Bun, Crispy Hand Cut Fries	\$15.95

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!

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
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
Rigatoni Bolognese with Pecorino Romano	\$23.95
Pappardelle with Artichoke, Tomatoes, Asparagus, Spinach, Crumbled Feta, Lemon Olio Sauce	\$19.95

GLUTEN FREE PASTA AVAILABLE

Entree

Fish and Chips Beer Battered Atlantic Cod with Hand Cut Fries	\$18.95
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
Crispy Breaded Stuffed Chicken Breast Prosciutto, Gorgonzola, Mashed Potatoes, Haricot Vert, Portobello Demi-Glacé Cream	\$24.95
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

