

Olio

Dinner Menu

APPETIZERS

- Grilled Cajun Swordfish Tips Tacos,
Pico de Gallo, Quick Pickled
Cabbage, Cilantro Aioli \$13.95
- Roasted Eggplant Fritters,
Tzatziki Sauce \$12.95
- Mussels Olio Style or
Spicy Red Sauce \$14.95
- Lobster Cakes, Chipotle Remoulade \$14.95
- Crispy Fried Calamari with
Banana Peppers \$13.95
- Grilled Sriracha Lime Chicken
Skewers \$12.95
- Stuffed Avocado, Lobster, Tomatoes,
Chipotle Pepper Corn Relish \$14.95
- California Lump Crab Wonton
Nachos \$14.95
- Trio of Coconut or Tempura Shrimp
With Dipping Sauces \$13.95
- Oysters of the Day (6) \$15.00 (12) \$27.00
- Hanger Steak Bruschetta with
Portobello Mushrooms, Shallots
and Gorgonzola \$13.95
- Nachos with Cheddar, Black bean
Salsa, Guacamole and Sour
Cream \$13.95
- Littleneck Clams, Chorizo, Roasted
Garlic Tomato Broth, Crusty
Garlic Bread \$13.95
- Asparagus, Prosciutto, Portobello
Mushroom Quesadilla,
Chive Sour Cream \$12.95
- Mediterranean Plate: Lamb Kofta,
Hummus, Tzatziki Sauce, Feta,
Olives, Flat Bread \$13.95
- Lump Crab Cellophane Rolls \$14.95

SALADS

- Olio Salad with Gorgonzola, Croutons
and Balsamic Dressing \$7.95
- Classic Caesar Salad \$9.95
- Field Greens, Pecans, Oranges, Cranberries,
Apples, Gorgonzola,
Balsamic Dressing \$10.95
- Burrata, Baby Arugula BLT Salad \$14.95
- Crispy Chicken Paillard, Baby Arugula,
Lemon Caper Beurre Blanc \$14.95
- Grilled Sliced Hanger Steak, Baby Arugula,
Marinated Mushrooms, Pickled Onions
With Bleu Cheese and French Dressing
And Crispy Holland Peppers \$15.95
- Ahi Tuna, Mango, Grapefruit, Avocado,
Kokuho Sticky Rice Salad \$16.95
- Belgium Endive Chopped Salad, Valencia
Oranges, Sundried Figs, Pomegranates,
Great Hill Bleu, Toasted Pecans, Sweet
Sherry Black Garlic Vinaigrette \$14.95
- Add Chicken \$6.00 Salmon \$8.00
Steak \$7.00 Shrimp \$3.00 each

GRILLED PIZZA

- Red Grapes, Brie Cheese, Rosemary, Honey \$14.95
- 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 \$13.95
- Grilled Portobello Mushrooms, Scallops
and Gorgonzola \$14.95
- Grilled vegetables and Goat Cheese \$13.95

PASTA

Linguine with Clams (Bianco or Spicy Red Sauce)	\$21.95
Linguine with Lobster, Shrimp, Scallop, Artichokes, Tomatoes, Asparagus, In Lobster Cream Sauce	\$24.95
Penne with Shrimp, Sausage, Mushrooms, Spicy Marinara, Pecorino Romano	\$22.95
Red Beet Linguine, Scallops, Artichokes, Beets, Goat Cheese, Pignoli Nuts, Fresh Basil	\$23.95
Classic Chicken or Veal Parmesan Over Linguine	\$22.95
Spinach Ricotta Filled Gnocchi, Grilled Chicken, Mushrooms, Slow Roasted Tomatoes, Marsala Goat Cheese Sauce	\$22.95
Penne ala Vodka Sauce, Shrimp, Caprese, Fresh Mozzarella, Basil, Aged Balsamic	\$22.95
Angel Hair with Shrimp, Capers, Oregano, Pomodoro Tomato Sauce, Feta Cheese, Green Onions,	\$22.95
Classic Fettucine Alfredo with Chicken and Broccoli	\$21.95
Rigatoni Bolognese with Pecorino Romano	\$21.95

GLUTEN FREE PENNE AVAILABLE

ENTREES

Fish and Chips Beer Battered Atlantic Cod with Crispy Hand Cut Fries	\$18.95
Porcini Mushroom Dusted Grilled Swordfish over Lump Crab, Fresh Mango, Banana Peppers, White Truffle Butter, Egg Pappardelle	\$25.95
Veal Francaise, Slow Roasted Tomatoes, Wilted Baby Spinach, Lemon Caper Beurre Blanc over White Wine Risotto	\$24.95
Jumbo Lump Crab Cakes, Dauphinoise Potatoes, Lobster Chive Sauce	\$23.95
Grilled Sliced Hanger Steak, Chimichurri, Pomme Frites	\$26.95
Crispy Breaded Stuffed Chicken Breast with Prosciutto and Gorgonzola, Mashed Potatoes, Haricot Vert, Portobello Demi-Glace Cream	\$22.95
Grilled Chicken Breast and Cajun Shrimp, Mashed Potatoes, Haricot Vert and Field Greens	\$21.95
Grilled Rib-eye Steak, Worcestershire Roasted Garlic Jus Lie, Crispy Red Onions, Charred Asparagus, Gorgonzola Bacon Scalloped Potatoes	\$34.95
Grilled Pork Tenderloin, Grilled Apple Balsamic Sauce, Haricot Vert, Gorgonzola Bacon Scalloped Potatoes	\$24.95
Dilly Chicken Francaise, Slow Roasted Tomatoes, Kalamata Olives, Caper Lemon Beurre Blanc, Fresh Dill Pasta	\$22.95

A 20% Gratuity is Added on for Parties of Six 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!