

Olio

Lunch 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 \$10.95
- Burrata, Baby Arugula BLT Salad \$14.95
- Crispy Chicken Paillard, Baby Arugula,
Lemon Caper Beurre Blanc \$14.95
- Chopped Pasta, Mixed Greens, Grilled Chicken,
Bacon, Mushrooms, Gorgonzola Cheese,
Tomatoes, Balsamic Dressing \$12.95
- Ahi Tuna, Mango, Grapefruit, Avocado,
Kokuho Sticky Rice Salad \$15.95
- Belgium Endive Chopped Salad, Valencia
Oranges, Sundried Figs, Pomegranates,
Great Hill Bleu, Toasted Pecans, Sweet
Sherry Black Garlic Vinaigrette \$14.95
- Grilled Sliced Hanger Steak, Baby Arugula,
Marinated Mushrooms, Pickled Onions With
Bleu Cheese and French Dressing And Crispy
Holland Peppers \$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

SANDWICHES AND WRAPS

WITH FRIES. Substitute Olio Salad \$3.00
Sweet Potato Fries \$1.00

Lobster Grilled Cheese Avocado on Sunflower Bread	\$18.95
Roasted All Natural Turkey BLT, Smoked Gouda, Avocado, Olio Mayo On Sunflower Bread	\$12.95
Mediterranean Grilled Chicken Wrap, Falafel, Hummus, Tzatziki, Feta, Lettuce, Tomato	\$13.95
Salmon BLT on Focaccia with Olio Mayo	\$12.95
California Ahí Tuna Sushi Burrito	\$14.95
Grilled Vegetables, Goat Cheese on Focaccia	\$12.95
Black Forest Ham, Brie on Corn Meal Pancakes with Watercress, Tomato, Honey Cup Mustard	\$14.95
Grilled Steak Flatbread, Cheddar, Crispy Red Onions, Lettuce, Tomato, Horseradish Aioli	\$13.95
Watercress Chicken Avocado Salad BLT Wrap	\$13.95
Chipotle BBQ Pulled Pork, Cheddar, Crispy Red Onions, Coleslaw, Brioche Roll	\$13.95
Grilled Chicken, Goat Cheese, Sautéed Spinach, Sundried Tomatoes on Focaccia	\$12.95
Buffalo Chicken Wrap, Tomatoes, Romaine, Bleu Cheese Dressing	\$12.95
Olio Burger with Lettuce, Tomato, Caramelized Shallots, Double Gloucester, Worcestershire Mayonnaise	\$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
Classic Chicken or Veal Parmesan Over Linguine	\$19.95
Penne ala Vodka Sauce with Shrimp, Caprese, Fresh Mozzarella, Basil, Aged Balsamic	\$21.95
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	\$19.95

GLUTEN FREE PENNE AVAILABLE

ENTREES

Fish and Chips. Beer Battered Atlantic Cod with Crispy Hand Cut Fries	\$18.95
Crispy Breaded Stuffed Chicken Breast with Prosciutto and Gorgonzola, Mashed Potatoes Haricot Vert, Portobello Demi-Glace Cream	\$21.95
Jumbo Lump Crab Cakes, Dauphinoise Potatoes, Lobster Chive Sauce	\$22.95
Grilled Chicken Breast and Cajun Shrimp, Mashed Potatoes, Haricot Vert and Field Greens	\$21.95
Grilled Pork Tenderloin, Grilled Apple Balsamic Sauce, Haricot Vert, Gorgonzola Bacon Scallop Potatoes	\$22.95
Veal Francaise, Slow Roasted Tomatoes, Wilted Baby Spinach, Lemon Caper Beurre Blanc over White Wine Risotto	\$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!