

# Olio

## Lunch Menu

### APPETIZERS

- Grilled Cajun Swordfish Tips Tacos  
Pico de Gallo, Quick Pickled  
Cabbage, Cilantro Aioli \$13.95
- Mussels Olio Style or  
Spicy Red Sauce \$15.95
- Lobster Cakes, Chipotle Remoulade \$14.95
- Crispy Fried Calamari with  
Banana Peppers \$14.95
- 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, Vinaigrette \$10.95
- Burrata, Baby Arugula BLT Salad \$14.95
- Crispy Chicken Paillard, Baby Arugula,  
Lemon Caper Beurre Blanc \$15.95
- Chopped Pasta, Mixed Greens, Grilled Chicken,  
Bacon, Mushrooms, Gorgonzola Cheese,  
Tomatoes, Balsamic Dressing \$12.95
- Belgium Endive Chopped Salad, Oranges,  
Sundried Figs, Pomegranates, Great Hill Bleu,  
Toasted Pecans, Vinaigrette \$14.95
- Grilled Sliced Hanger Steak, Baby Arugula,  
Marinated Mushrooms, Pickled Onions With  
Bleu Cheese and French Dressing \$15.95
- Meatball Salad, Romaine, Tomatoes, Cucumber,  
Red Onion, Vinaigrette \$15.95
- Ahi Tuna, Mango, Grapefruit, Avocado,  
Kokuho Sticky Rice Salad \$15.95
- D Mini Hamburger Salad, Lettuce, Tomato, Onion,  
Pickles, Cheddar, Special Sauce, Mini  
Buns \$15.95

AAdd Chicken \$6.00 Salmon \$8.00  
Steak \$9.00 Shrimp \$3.00 each

### GRILLED 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 \$13.95
- Grilled Portobello Mushrooms, Scallops  
and Gorgonzola \$15.95
- Grilled Vegetables and Goat Cheese \$14.95

## SANDWICHES AND WRAPS

WITH FRIES. Substitute Olío 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, Olío Mayo On Sunflower Bread	\$13.95
Mediterranean Grilled Chicken Wrap, Falafel, Hummus, Tzatziki, Feta, Lettuce, Tomato	\$13.95
Salmon BLT on Focaccia with Olío Mayo	\$12.95
California Ahí Tuna Sushi Burrito	\$14.95
Grilled Vegetables, Goat Cheese on Focaccia	\$12.95
Grilled Steak Flatbread, Cheddar, Crispy Red Onions, Lettuce, Tomato, Horseradish Aioli	\$14.95
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	\$13.95
Buffalo Chicken Wrap, Tomatoes, Romaine, Bleu Cheese Dressing	\$12.95
Olío Burger with Lettuce, Tomato, Caramelized Shallots, Double Gloucester, Worcestershire Mayonnaise	\$13.95
Tuna Salad Wrap with Baby Greens, Oranges, Pecans, Apples, Gorgonzola, Cranberries, Balsamic Dressing	\$13.95
Chicken Parmesan on Focaccia, with Marinara, Mozzarella and A Side of Caesar Salad	\$14.95

## 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	\$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
Pappardelle with Artichokes, Tomatoes, Asparagus, Spinach, Crumbled Feta, Lemon Olío Sauce	\$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!