



A MEDITERRANEAN GRILLE



Fish and Seafood

Olio Catch of the Day Fresh fish from sustainable fisheries, prepared daily	Market
Crisp Seared Wild Pacific Salmon Wilted kale, chickpeas with lemon and almond butter	25
Pan Roasted Sablefish Smoked bacon, new potatoes, root vegetables and cream	31



From the Land



We use only Certified Angus beef to ensure the highest quality

All Steaks Seasoned and served with Yukon gold potato mash, Olio butter and seasonal vegetables	
12 oz Striploin Steak	34
6 oz Striploin Steak	25
8 oz Sirloin Steak	23
Slow Braised Lamb Shank Heirloom carrots, couscous, dried dates	31
Pan Seared Veal Liver Caramelized onions, crisp bacon and seasonal vegetables	24
Mushroom, Spinach and Asiago Stuffed Chicken Yukon mash, seasonal vegetables and sun dried tomato jus	28



Sides

Green peppercorn sauce	2
Sweet Potato Fries	5
Sautéed Mushrooms	4
Jumbo Onion Rings	4



Pastas and Rices

Hearty or light, these dishes are never a disappointment.

Spaghetti Olio Preserved tomatoes, olive oil, garlic, parsley and Pecorino cheese	15
Add homemade veal and beef Bolognese sauce or	18
Add Shrimp	21
Gluten Free Penne with Smoked Chicken Roast peppers, sun-dried tomatoes and goat cheese cream	18
Seafood Paella Mussels, shrimp, chicken, chorizo sausage, saffron, tomato	25
North Atlantic Lobster Ravioli Fresh herb and sun dried tomato butter, wilted spinach	28
Winter Vegetable Risotto Butternut squash, corn, mushrooms, dried tomatoes and kale	17
With shrimp	23

Groups of 8 or more will be charged an automatic 15% service charge



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The key to the great cuisine of the Mediterranean lies in its simplicity. Here at Olio, we use this philosophy as an inspiration for our dishes: seasonal, local ingredients prepared in a style that will bring out their natural flavours. Organic produce and naturally raised meats, as well as fish from sustainable fisheries and environmentally sound aquaculture farms, have been chosen to complement this philosophy. So let us interpret for you the foods of Italy, Spain, Greece, France and Morocco.



Zuppas

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| Zuppa Del Giorno | 7 |
| Our fresh daily creation | |
| Roasted Red Pepper and Tomato Soup | 7 |
| Fresh chives and feta cheese | |
| Classic Clam Chowder with Double Smoked Bacon | 8 |
| Potatoes, carrots, baby clams and fresh tarragon | |



Ensalade and Tapas

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| Marinated Olives | 4 |
| Nicoise, almond stuffed, lemon stuffed, garlic stuffed | |
| Caesar Salad | 8 |
| Crisp fresh romaine, our own foccacia croutons, bacon, Pecorino cheese and a squeeze of lemon | |

FRESH RAW OYSTERS

Two selections brought in daily from Rodney's Oyster House®
Served with fresh horseradish, lemon and mignonette sauce



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| Eight Oysters | 18 |
| Four Oysters | 10 |

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| Frisee and Belgian Endive Salad | 9 |
| Poached pear, cambozola cheese, toasted hazelnuts | |
| Fried Calamari | 9 |
| Smoked jalapeño sour cream | |
| Baby Kale, Broccoli and Red Cabbage Salad | 8 |
| Pumpkin seeds, dried cranberry and citrus-maple dressing | |
| Olio Signature Crab Cakes | 15 |
| Rock crab, wilted spinach and spicy garlic yogurt | |
| Seared Tuna Nicoise | 15 |
| French beans, tomatoes, black olives, fingerling potatoes, lemon-herb Greek yogurt | |
| Chicken Liver and Granny Apple Mousse | 10 |
| Baguette, red currant and port jelly | |
| Fresh Potato Chips | 8 |
| Shaved parmesan, truffle tarragon aioli | |

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