

OLIVES AND OIL

→ WINE + CUCINA ←

WINTER 2017

PIES
FROM THE
PARLOR

**NEW
ELECTRIC
ITALIAN**

**GRAPES
ON TAP**

**FRESH
SEAFOOD**
FROM THE
CRUDO BAR



Mizzoli



"CAMPARI,"
l'aperitivo

DAVIDE CAMPARI & C. - MILANO

APERITIVO E COCKTAIL

AMORE DI AMARO 12

Limoncello, Amaro Nonino, Amaro Montenegro, spiced pear liquor, Orinoco Bitters

APEROL FLIP 11

Uncle Val's Botanical Gin, Aperol, lemon, orange bitters, egg white

TUMARO 10

Amaro Sirene, Montenegro Amaro, turmeric chamomile Syrup, lemon, peach, Strong Water Bitters

BLOOD ORCHID 11

Citron Savage, Aperol, blood orange, grapefruit

BALSAMIC BLESSING 10

Cynar, ginger liquor, grapefruit, lemon, strawberry, basil, 10-Year balsamic vinaigrette

LAMPONE LEMONADE 11

Ketel Citroen, Meletti 1870, raspberry, lemon

FIGGETTA BOUT IT 10

Fig, lemon, cassis, pine-nut orgeat, masala chai tea, tiki bitters

OLIVE IT DIRTY 11

House infused dirty EVOO fat washed vodka, olive brine, dry vermouth, bleu cheese stuffed olives

NOT YOUR CLASSIC SPRITZ 13

Brockman's Gin, Aperol, strawberry, Prosecco

NEGRONI SBAGLIATO 12

Campari, Carpano Antica, Prosecco

THE DON (NEGRONI ON DRAFT) 13

Uncle Val's Botanical gin, Gran Classico, Carpano Antica



GRAPES ON TAP

Our rotating 16 line selection of red, white, sparkling, and seasonal wines. Ask your server what we're pouring right now!

Wines available as a taster, glass, half carafe, or full carafe.

WINE FLIGHTS

RED OR WHITE FLIGHT 12

Your Choice of juice we are currently pouring on tap

SOMMELIERS CHOICE 14

Our house sommelier's picks of the day

BIRRA

BIRRA MENABREA	Italian Lager	6	ROAD 2 RUIN	Imperial IPA	6
NEW ENGLAND BREWING CO. 668	Belgian Strong Ale	8	DALES PALE ALE	American Pale Ale	6
BLACKHOG EASY RYE'DA	Session IPA	6	MILLER HIGHLIFE	American Lager	5
CLOWNSHOES CLEMENTINE	Witbier	7	STONE DELICIOUS IPA	IPA	6
SIXPOINT THE CRISP	Pilsner	6	DOWNEAST CIDER	Cider	6
BACIAMI LIPSIA	Sour Ale	15	BIRRA BALADIN NORA	Italian Spiced Beer	13



LISTA CANTINA

SPARKLING WINE/CHAMPAGNE

La Marca, Prosecco Fruilli, Italy	48
Gran Gesta, Cava Rosé Penedes, Spain	62
Pommery, Champagne "Brut" Champagne, France, NV	90

VINO ROSATO (ROSE)

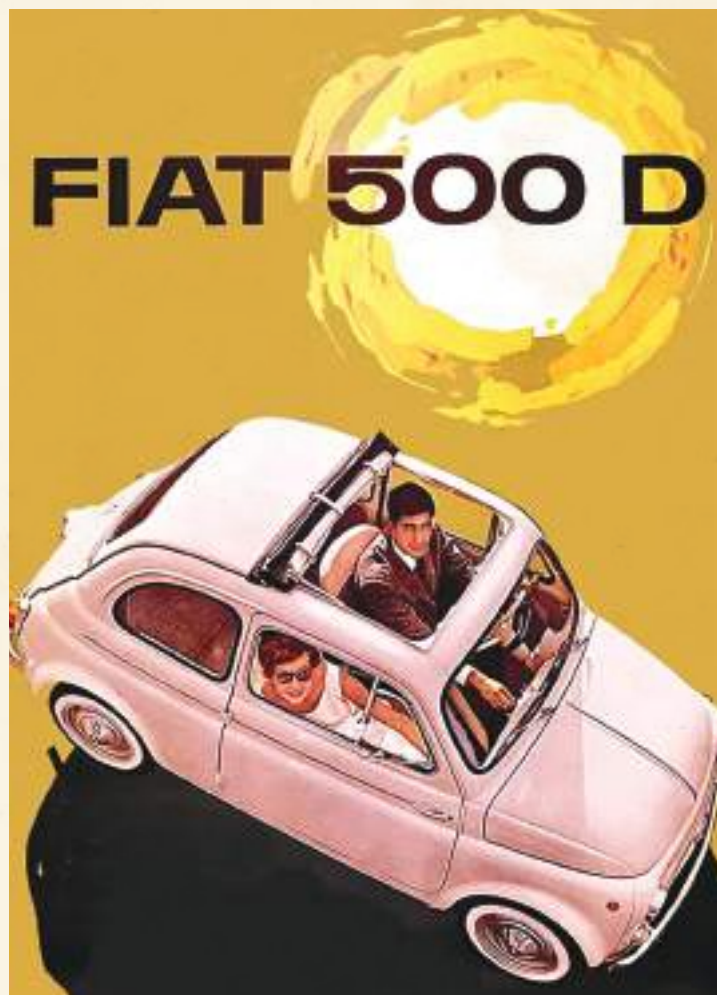
Belle Glos, Pinot Noir Sonoma County, California, 2015 Fruit Forward Strawberry, raspberry, red currant Silky smooth finish	50
Domaine Pibarnon, Bandol Provence, France, 2015 Aromatic & Floral Raspberry, cranberry, rose Crisp refreshing finish	80

VINO BIANCO

Stags Leap, Chardonnay Napa Valley, California, 2014 Fruit Forward melon, honeydew, vanilla Refreshing opulent finish	65
Emmolo, Sauvignon Blanc Napa Valley, California, 2014 Fruit Forward pear, apple, citrus Crisp smooth finish	52
Pazo San Mauro, Alberio Rias Bíasis, Spain, 2014 Aromatic & Floral Citrus rind, apricot, peach Crisp smooth finish	48
Stefan Bauer 'Bromberg', Grüner Veltliner Wagram, Austria, 2013 Aromatic & Floral Citrus rind, peach, white pepper Crisp refreshing finish	56
Domaine Colombier "Fourchaume" 1er Cru, Chablis Burgundy, France, 2015 Minerality Driven Green apple, flint, citrus rind Crisp refreshing finish	70
Domaine Des Grands "Perrières", Sancerre Loire Valley, France, 2015 Minerality Driven Citrus, gooseberries, flint Crisp light finish	60
Domaine Vincent Sauvestre, Savigny-Les-Beaune Burgundy, France, 2012 Fruit Forward Apple, Pear, Vanilla Smooth opulent finish	72
Marc Di Grazia "Colli Di Lapio", Fiano Di Avellino Campania, Italy, 2013 Minerality Driven Citrus, white flower, hazelnut Crisp light finish	62
Cantina Pertinence, Arneis Langhe Piedmont, Italy, 2013 Aromatic & Floral Honeysuckle, apple, apricot Crisp smooth finish	54
Monteverro, Vermentino Tuscany, Italy, 2014 Aromatic & Floral Pear, white flower, lime rind Crisp light finish	52

VINO ROSSO

Newton Vineyards, Cabernet Sauvignon Sonoma County, California, 2014 Firm & Full Bodied Blackberry, brandied cherry, vanilla Full bodied finish	65
Erath, Pinot Noir Willamette Valley, Oregon, 2014 Fruit Forward Cherry, strawberry, raspberry Round smooth finish	56
Ridge 'East Bench', Zinfandel Dry Creek Valley, Sonoma County, 2014 Powerful & Rustic Blackberry, pepper, violet Smooth, full bodied finish	78
Marqués de Vergas "Reserva", Tempranillo Rioja, Spain, 2010 Firm & Full Bodied Ripe cherry, blackberry, coconut Medium bodied finish	64
Bodega Dominio "Tolentino", Malbec Mendoza, Argentina, 2012 Fruit Forward Blackberry, cherry, plum Medium bodied finish	48
Domaine Mouton "Clos Charle", Givry 1er Cru Burgundy, France, 2012 Fruit Forward Strawberry, Cherry, Vanilla Medium bodied, smooth finish	80
Château Monplaisir, Pessac-Léogan Bordeaux, France, 2008 Firm & Full bodied Fig, Blackberry, Cherry Full bodied finish	68
D. Amadieu "La Paillousse", Châteauneuf-du-Pape Rhône Valley, France, 2014 Powerful & Rustic Raspberry, cherry, red currant Full bodied finish	88
Viberti, Nebbiolo Piedmont, Italy, 2013 Firm & Full bodied Cranberry, cherry, lilac Full bodied finish	50
Roagna, Dolcetto D'Alba Piedmont, Italy, 2015 Fruit Forward Blackberry, brandied cherry, elderberry Medium bodied finish	58
Recchia Ca' Bertoldi, Amarone Della Valpolicella Veneto, Italy, 2009 Powerful & Rustic Cherry, fig, plum Powerful & smooth finish	100
Villa Pozzi, Nero D'Avola Sicily, Italy, 2015 Fruit Forward Raspberry, cherry, smoke Medium bodied finish	45
Banfi Chianti Classico, Sangiovese Tuscany, Italy, 2013 Powerful & Rustic Blackberry, raspberry, violet Powerful smooth finish	68
Dogliotti, Barolo DCG Piedmont, Italy, 2009 Powerful & Rustic Black currants, blackberry, leather Powerful firm finish	88
La Fortuna "Zeta", Brunello Di Montalcino DCG Tuscany, Italy, 2005 Firm & Full Bodied Blackberry, fig, brandied cherry Full bodied round finish	108



CARNE E FORMAGGIO

7 EACH

paired with preserves & giardiniera

Ask your server what we're slicing up today

MOZZARELLA

Hand pulled in house

BOCCONCINI 9

Marinated, crushed red pepper, olive oil, fresh basil & parsley

BURRATA 10

Basil pesto, tomato jam, truffle salt

SMOKED 9

House wood chip blend, fig jam, mostrada

MOZZARELLA TASTING 25

Served with crostini & chef's accompaniments

CRUDO

MP

HAMACHI

Roasted marinated pepper, arugula & macadamia pesto, lemon

TUNA

Peppercorn crust, capers, shallots, caponata

SCALLOP

Lemon, grapefruit, jalapeno, truffle honey, smoked olive oil

DAILY OYSTERS & CLAMS

We get whatever is fresh & delicious!

JUMBO SHRIMP COCKTAIL

Choice of Two
Mignonette, San Marzano Cocktail Sauce, Fresh Press EVOO Basil Pesto

CICCHETTI

ARANCINI 10

Sweet pea, house pancetta, parmesan, pomodoro

—
Parmesan, fontina, vodka sauce

BONE MARROW OREGANATA 15

Giardiniera and balsamic onion jam

CLAMS NEW ENGLAND 15

Pancetta, fontina, mirepoix, "chowder stock"

WOOD ROASTED CAULIFLOWER 8

Charred scallion gremolata, breadcrumb, parmesan

ARUGULA & GRAPEFRUIT 11

Blu di bufala, radicchio, crushed macadamia, olives, tomato, vincotto

POLIPO 16

Toasted farrow, oregano, pancetta, lemon preserve, roasted pepper, blistered fennel

WARM RICOTTA 11

60-minute egg, house ricotta, olive oil, pink peppercorn

ROLLATINI 9

Eggplant, house ricotta, pomodoro, reggiano

SPIEDINI 16

Hammered veal, parmesan bread crumbs, bay leaf, garlic, vidalia

BRUSCHETTA 8

Garden tomatoes, roasted garlic, charred balsamic onion, basil

CAPELLINI FRITTATA 9

Sun dried tomatoes, prosciutto, basil, pomodoro

—
Wild mushroom, shallot, baby spinach, basil pesto

FARRO & GRAPES 12

Toasted, grape tomatoes, uva verde, fennel, cucumber, parmesan, red onion



OLIO D'OLIVA PURO



Fratelli Cardini
PROPRIETARI-PRODUTTORI
ONEGLIA

Housemade Pasta

LINGUINI 19

Clam, squid ink pasta, garlic, lemon, parsley, crushed red pepper

SPAGHETTI CARBONARA 20

Pancetta, parmesan, 60-minute egg

RICOTTA CAVATELLI 17

Broccoli, garlic, gorgonzola

GNOCCHI 17

Peas, pancetta, lobster butter

SPAGHETTI POMODORO 16

Fresh spaghetti, house pomodoro, parmigiano, basil

MEATBALLS 10

OLD SCHOOL

Beef, veal, pork, 6-hour sauce, parmigiano

TURKEY PESTO

Alfredo & balsamic

JUST BEEF

Pomodoro, house ricotta, basil

NEW SCHOOL

Ground bacon, beef, veal, onion jam, aged gouda

MEATBALL TASTING 20

1 of each

FROM "THE PARLOR"

ALL PRAISE THE PIG 18

Hawaiian style, 16-hour pork belly, pineapple marmalade, stracchino, basil

SOPPRESSATA 18

Ricotta, house mozzarella, vinegar peppers

NY CITY BAGEL 16

Mozzarella, parmigiano, everything bagel spice, poached egg

HOT CHILI 15

Pomodoro, shallots, roasted garlic, oregano, chili oil

MARGHERITA 15

House mozzarella, pomodoro, basil, balsamic onions, olive oil

SWEET SAUSAGE 17

Pomodoro, chili, oregano, drunk goat cheese

DAY TRIPPIN 17

Mixed shrooms, caramelized shallots, truffle oil, fig, balsamic, smoked mozzarella

OLD SCHOOL MEATBALL 17

Pomodoro, ricotta, basil



PER LA FAMIGLIA

PLATES TO SHARE

OVEN ROASTED RABBIT 29/EA FOR TWO

Heirloom carrots, saffron, fingerling potatoes, marinated bell peppers, olive pesto

OSSO BUCCO 29/EA FOR TWO

Veal, cabernet braise, wild rice, brussels, tomato, roasted fennel & cubanelle

OLD SCHOOL PASTA FAGIOLI 20/EA FOR TWO

Borlotti, heirloom carrots, ditalini, stewed tomatoes, parmigiano, "cassoulet style"

OVEN ROASTED WHOLE FISH M/P FOR TWO

Lemon, fresh herbs, broccoli rabe, pickled chilis

...piacere di viaggiare



Lambretta



BUY THE BEST.
ASK YOUR GROCER FOR
"C. & H."
Extra Cream Lucca
OLIVE OIL.

Absolutely Pure.

Send for Circular and Salad receipts to
CODMAN & HALL, Boston, Mass.

Caffè Miscela Lavazza
...musica è!



MIRACOLO

*straordinario
sorprendente!*



DOLCE

CANNOLI OF THE DAY 9

Made fresh daily & filled to order

RAINBOW COOKIES 9

The real deal

BISCOTTI & CHEESE 10

Made daily, Chef's pairing

DESSERT COCKTAILS

DONT YOU WANT-A-BRANCA 13

Fernet, Kahlua, chocolate and coffee ice cream, mint,
whipped cream, shaved chocolate

BLOOD ORANGE SHAKES YA 13

Blood orange, Aperol, grapefruit, vanilla, whipped cream

ESPRESSO MARTINI 11

House infused vanilla-bean vodka, fresh espresso,
espresso liquor

CAFFE

ESPRESSO 2.5

DOUBLE ESPRESSO 3.5

LATTE 5

CAPPUCCINO 5

MACCHIATTO 3.5

DRIP REGULAR OR DECAF 2.5

AMARO

Italian for "bitter", you drink this herbal liqueur as an after-dinner or mid meal digestif, sporting bitter-sweet flavors & sometimes a viscous mouth feel. We rank our amaro selection starting with the sweetest on the top and ending with the most bitter on the bottom.

- MONTENEGRO 9**
- MELETTI 5**
- MELETTI 1870 6**
- APEROL 8**
- AMARO DI ANGOSTURA 7**
- NONINO AMARO 13**
- AMARO LAZZARONI 8**
- AMARO NARDINI 12**
- AMARO TOSOLINI LIQUEUR 10**
- RAMAZOTTI 7**
- GRAN CLASSICO 10**
- AMARO LUCANO LIQUEUR 9**
- AVERNA 10**
- CYNAR 8**
- CYNAR 70 PROOF 10**
- DON CICCIO & FIGLI AMARO DELLE SIRENE 12**
- FERNET 8**
- FERNET MENTA 8**
- FERNET VITTONI 8**
- FERNET VITTONI MENTA 8**
- AMOR DELL'ERBORISTA 13**
- CAMPARI 11**



GRAPPA

Not for the meek... fragrant, grape-based pomace brandy

- MOLETTO GRAPPA DI ARNEIS 10**
- MOLETTO GRAPPA DI NEBBIOLO DA BAROLO 10**
- NONINO GRAPPA MONOVITIGNO IL MERLOT 18**

Amaretto

- GOZIO 5**
- LAZZARONI 7**
- DI AMORE LIQUEUR AMARETTO 5**

SAMBUCA

- MOLINARI 9**
- BORGHETTI 9**
- ROMANA BLACK 10**

OLIVES AND OIL

→ WINE + CUCINA ←

Olives And Oil is a vintage gastrobar celebrating Italian culture both new and old through our Electric Italian Cuisine and our traditionally inspired cocktails and wine. With grapes on tap and our vintage cellars we celebrate wine culture from Italy and around the world. Inspired by Italian peasant food this menu offers food that was used to feed large families, food that makes memories of togetherness, its the cuisine that feeds the people.



124 Temple Street New Haven CT 06510 | 203-891-5870 | www.olivesandoil.com

EXECUTIVE CHEF/OWNER JOHN BRENNAN

If you're looking for a nightcap or something social?
Stop by our cocktail bar & kitchen around the corner, Elm City Social.
Located at 266 College Street across from the Shubert Theater.



Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, fish, and eggs can increase the risk of food borne illness.