FRESH PASTA
NEW ELECTRIC ITALIAN
GRAPE ON TAP
STEAKS, CHICKEN & FISH
TWISTED CLASSICS

FINAL SAY 13
Uncle Val’s Botanical, Green Chartreuse, Luxardo Maraschino, Lime, Cucumber, Absinthe

THE DON 13
Uncle Val’s Botanical, Campari, Gran Classico, Carpano Antica

RARE FORM 12
Eagle Rare 12 Year Bourbon, Averna, Carpano Antica, Lavender Bitters, Citrus Oils

PURE THOUGHTS 12
Chili Pepper Infused Greenhook Gin, Lustau Vermut Blanco, Celery Bitters, Orange Bitters, Lemon

ESPRESSO MARTINI 12
House Infused Vanilla Vodka, Galliano Ristretto, Fresh Espresso

TRUFFLE MY FEATHERS 12
Pear Infused Elephant Gin, Truffle Honey, Lemon

HOOK, RYE & PEPPER 13
Pinhook Rye, Cinnamon Bitters, Ancho Reyes, Black Pepper, Absinthe Rinse

GOING ROGUE

RUM IS ON YOUR LIPS 12
Diplomatico Planas, Elderflower, Honey Dew, Coconut Falernum, Lime

TALLYMAN 12
Banana Infused Sherry, House Falernum, Smith & Cross Rum, Bitters, Cacao, Toasted Almond

DON’T BE RADICCHIO 11
Four Roses Bourbon, Apple Reduction, Coffee Simple, Radicchio, Ginger Beer

FORBIDDEN FRUIT 13
Averna, Pont E Mes, Copper and King Apple Brandy, Spiced Bitters, Orange

BALSAMIC BLESSING 11
Cynar, Barrow’s Intense Ginger Liqueur, Grapefruit, Lemon, Strawberry, Basil, Balsamic Vinegar

BY THE BEARD OF ZEUS 14
Del Maguey Vida Mezcal, Highland Park Magnus, Smoke Cherry Puree, Carpano Antica, Blood Orange, Torched Rosemary

DANGER STONE 11
Espolon Blanco, Apricot Liqueur, Lime, Cucumber, Ginger

BUBBLES

GUAVANOTHER ONE 10
Aperol, Mango Shrub, Guava, Soda

NOT YOUR CLASSIC SPRITZ 13
Brockman’s Gin, Aperol, Yellow Chartreuse, Prosecco, Grapefruit

COUNT OF MONTENEGRO 9
Cynar, Montenegro, Bitters, Orange, Soda

YOU REYKA ME CRAZY 11
Reyka Vodka, Pineapple Shrub, Basil, Lemon, House Pomegranate Syrup, Bubbles

NOTORIOUS P.I.G. 11
Strawberry Infused Vodka, Aperol, Blood Orange, Lemon, Prosecco
**Bianco**
- Malvira, Roero Arneis Trinita  60
  Piedmont, Italy  2015
- Tenuta Santa Maria, Soave  48
  Veneto, Italy  2017
- Sassoregale, Vermentino  50
  Tuscany, Italy  2016
- Abbazia Di Novacella, Pinot Grigio  60
  Trentino, Italy  2016

**Sparkling**
- Ferrari, Brut  75
  Trentino, Italy
- Altaneve, Sparkling Rose  65
  Valdobbiadene, Italy

**Vino Rosso**
- Malvira, Roero Nebbiolo  70
  Piedmont, Italy  2014
- Tenuta Santa Maria, Valpolicella Ripasso  75
  Veneto, Italy  2015
- Famiglia Pasqua, Amarone Della Valpolicella  95
  Veneto, Italy  2012
- E.Pira & Figli, Barbera d’Alba  80
  Piedmont, Italy  2016

**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 Flight 14**
Your selection of four of our wines on tap

**Birra**

| BUD LIGHT   | 5 |
| HIGH LIFE  | 5 |
| RED DOG    | 5 |
| CORONA     | 6 |
| MENABREA ITALIAN LAGER | 6 |
| FIRESTONE WALKER LUPONIC DISTORTION IPA | 7 |

| TRÖEGS SUNSHINE PILSNER | 6 |
| RADIANT PIG GANGSTA DUCK | 8 |
| COLLECTIVE ARTS RANSACK THE UNIVERSE | 10 |
| TWO ROADS NO LIMITS HEFeweizen | 6 |
| ROTATING SPECIAL | |
CRUDO

DAILY OYSTERS & CLAMS MP
We get whatever is fresh & delicious!

JUMBO SHRIMP COCKTAIL 4.00 Each

CHOICE OF TWO:
Mignonette, Cocktail Sauce, Basil Pesto

CICCHETTI

Small Plates

FRITTO MISTO 14
Crispy fried calamari, shrimp, cherry peppers, lemon

ROASTED BEETS 11
Goat cheese, field greens, hazelnut, baby tomato, pickled shallots, parmesan crisps

CRISPY BROCCOLINI 9
Marinated peppers & parmesan

ARANCINI 10
Parsesan, fontina, vodka sauce

FRESH SARDINES 12
Oven-roasted, lemon & fresh herbs

SEARED SCALLOPS 16
Broccoli rabe, borlotti beans, preserved lemon

LITTLENECK CLAMS 12
Steamed, cherry peppers, sausage, fingerling potatoes, clam broth

ROASTED CAULIFLOWER 10
Charred scallion gremolata, breadcrumb, parmesan

WARM RICOTTA 11
Soft-poached egg, ricotta, olive oil, pink peppercorn

ROLLATINI 12
Eggplant, ricotta, pomodoro, parmesan

BRUSCHETTA 9
Garden tomatoes, roasted garlic, charred balsamic onion, basil

FRITTATA 9
Sun-dried tomatoes, prosciutto, basil, pomodoro

MEAT & CHEESE 18
Chef’s selection of two meats & two cheeses

FRESH MOZZARELLA

MOZZARELLA

Bocconcini 9
Marinated, crushed red pepper, olive oil, fresh basil & parsley

Burrata 12
Baby tomato salad, basil pesto, tomato jam

Caprese 12
Heirloom tomato, basil, balsamic reduction

MOZZARELLA TASTING 25
A bit of everything!

ENSALATA

GRILLED ROMAINE 10
Baby lettuce, Tuscan vinaigrette house-marinated peppers, parmesan

MEATBALL SALAD 14
Grilled baby romaine, old school meatball, evoo, parmesan, Tuscan vinaigrette

ARUGULA & GRAPEFRUIT 11
Gorgonzola, radicchio, macadamia, olives, tomato, vincotto

OLIVES’ SALAD 10
Field greens, tomato, English cucumber, mixed olives, balsamic vinaigrette

CHOPPED SALAD 13
Farro, romaine, grapes, balsamic onion, grape tomatoes, lemon vinaigrette

ADD TO YOUR SALAD:

ANY MEATBALLS 6
SCALLOPS 10
SALMON 9
GRILLED OR CRISPY CHICKEN 7

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 poisoning.
**Housemade Pasta**

**LINGUINI 19**
Clam, squid ink pasta, garlic, lemon, parsley, crushed red pepper

**PRIMAVERA 18**
Beet bigoli, zucchini, broccoli, baby tomatoes, peas, parmesan

**BOLOGNESE 20**
Rigatoni, pork, tomato, ricotta

**POMODORO 16**
Spaghetti, tomato sauce, parmesan

**PESTO ALFREDO 18**
Torchietti, pickled roasted peppers, parmesan

**RIGATONI ALLA VODKA 20**
Ricotta, sausage, parmesan

**GOAT CHEESE CARBONARA 19**
Spaghetti, fig, pancetta, poached egg, pickled mushroom, sun-dried tomato

**ADD**
- ANY MEATBALLS 6
- SALMON 9
- SCALLOPS 10
- GRILLED OR CRISPY CHICKEN 7

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**APIZZA**

**ALL PRAISE THE PIG 18**
Hawaiian style, pork belly, pineapple marmalade, stracchino, basil

**SOPPRESSATA 18**
Ricotta, mozzarella, vinegar peppers

**NYC BAGEL 16**
Mozzarella, parmesan, everything bagel spice, poached egg

**HOT CHILI 15**
Pomodoro, shallots, roasted garlic, oregano, chili oil

**MARGHERITA 15**
Marinated bocconcini, heirloom tomato, basil

**SWEET SAUSAGE 17**
Pomodoro, chili, oregano, drunk goat cheese

**DAY TRIPPIN’ 17**
Mixed shrooms, caramelized shallots, truffle oil, fig, balsamic, mozzarella

**MEATBALL PIE 17**
Pomodoro, ricotta, basil

**BURRATA PIE 17**
Tomato jam, basil pesto, truffle salt

**PHILLY STEAK PIE 18**
Fontina, pickled roasted peppers, mozzarella, caramelized shallots, sesame

**THE BLT 18**
Pork belly, heirloom tomato, fontina, mozzarella, truffle ranch, romaine

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**ENTRATA**

**14 OZ. GRASS-FED NY STRIP 35**
Crispy fingerling potatoes & veggie of the day

**14 OZ. GRASS-FED FILET MIGNON 40**
Crispy fingerling potatoes & veggie of the day

**OVEN ROASTED CHICKEN 25**
Crispy fingerling potatoes, veggie of the day, basil jus

**VEAL OSSEO BUCCO 30**
Wild rice, brussels, tomato, marinated peppers

**ROASTED SALMON 27**
Farro “risotto,” radicchio, sun-dried tomatoes, broccoli rabe, honey balsamic

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**MEATBALLS 10**
Served on creamy parmesan polenta

**OLD SCHOOL**
Beef, veal, pork, parmesan

**JUST BEEF**
Pomodoro, ricotta, parmesan, basil

**TURKEY PESTO**
Alfredo & balsamic

**NEW SCHOOL**
Ground bacon, beef, veal, onion jam, aged gouda

**MEATBALL TASTING 20**
One of each
BUY THE BEST.
ASK YOUR GROCER FOR
“C. & H.”
Extra Cream Lucca
OLIVE OIL.
Absolutely Pure.
Send for Circular and Salad receipts to
COWMAN & HALL, Boston, Mass.

DOLCE

TIRAMISU 9
Espresso, lady fingers, marscapone, cocoa

CANNELLONI OF THE DAY 9
Made fresh daily & filled to order

PANNA COTTA OF THE DAY 8

CHOCOLATE MOUSSE CAKE 9

DESSERT COCKTAILS

ESPRESSO MARTINI 12
House-infused vanilla bean vodka, espresso liquor, fresh espresso

CAFE ITALIANO 9
Fresh house-brewed coffee, Gozzo Amaretto, Nonino Amaro,
Biscotti Liqueur, fresh whipped cream

FERNET ABOUT IT 9
Cold-brewed coffee, mint, Fernet Branco, cream, nutmeg

LUCK OF THE IRISH 9
Jameson, fresh coffee, Irish whipped cream

CAFFE

ESPRESSO 2.5

DOUBLE ESPRESSO 3.5

LATTE 5

CAPPUCINO 5

MACCHIATO 3.5

DRIP REGULAR OR DECAF 2.5
**PANINI** 15
w/ pastina soup or organic greens

**PARMA**
Prosciutto, tomato, fresh mozzarella, basil, balsamic

**MEATBALL**
Pomodoro, mozzarella, parmesan

**RABE**
Sausage, provolone, drunk goat cheese

**Eggplant**
Roasted red peppers, broccolini, fontina, basil pesto

**Pancetta, Egg & Cheese**
Sunny-side, arugula, heirloom tomato, pesto aioli, fontina

Panini are only available during lunch service, before 3pm daily.

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**Olives and Oil**
WINE + CUCINA

**ALL DAY WEDNESDAY**

½ PRICE WINE CARAFES
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.

Need an event catered with flair?
Check out Shaken And Stirred Catered Events. From small to large, we offer chef driven, craft food and bar options for any event.
Check us out at www.shakenandstirredevents.com or call us at 203-850-7731

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