



RESTAURANT WEEK



DINNER MENU \$55

*TAX & GRATUITY NOT INCLUDED, AVAILABLE NOVEMBER 5TH-10TH

CHICHETTI

CHOICE OF 1

LOCAL MUSSELS & CLAMS

SAFFRON BROTH, HEIRLOOM BABY TOMATOES, HERBS, FOCACCIA TOAST

BUTTERNUT BISQUE

CRÈME, TRUFFLE OIL, TOASTED PUMPKIN SEEDS

BRAISED CANNELLINI BEANS

SAGE, GARLIC, BUTTERNUT SQUASH, FOCACCIA TOAST

ENTRATA

CHOICE OF 1

PORK SHANK OSSO BUCCO

ROSEMARY DEMI-GLACE, BUTTERNUT SQUASH RISOTTO,
SUN-DRIED TOMATOES, ASPARAGUS TIPS

BLACKENED DIVER SCALLOPS

HERBED POLENTA, CANNELLINI BEANS, BROCCOLI RABE,
SCALLION TRUFFLE OIL

SEAFOOD PAPPARDELLE

LITTLENECK CLAMS, MUSSELS, SHRIMP, SAFFRON BUTTER,
SWEET PEAS, PARMESAN

BUTTERNUT MAC & CHEESE

SQUASH PUREE, ITALIAN CHEESES, FRESH HERBS

DOLCI

CHOICE OF 1

NEAPOLITAN CANNOLI TRIO

STRAWBERRY, DOUBLE CHOCOLATE, VANILLA CHOCOLATE CHIP

PUMPKIN TIRAMISU

PUMPKIN SPICE, WHIPPED MASCARPONE, ESPRESSO

PUMPKIN GELATO

COOKIE CRUMBLE, WHIPPED CREAM

FOR RESERVATION PLEASE VISIT WWW.OLIVESANDOIL.COM OR CALL (203)891-5870

RESTAURANT WEEK

LUNCH MENU \$25

*TAX & GRATUITY NOT INCLUDED, AVAILABLE NOVEMBER 5TH-10TH

CHICHETTI

CHOICE OF 1

BUTTERNUT BISQUE

CRÈME, TRUFFLE OIL, TOASTED PUMPKIN SEEDS

BRAISED CANNELLINI BEANS

SAGE, GARLIC, BUTTERNUT SQUASH, FOCACCIA TOAST

ENTRATA

CHOICE OF 1

MEATBALL PANINI

OLD SCHOOL MEATBALLS, PARMESAN, MOZZARELLA,
WITH A SIDE OF FIELD GREENS

FALL CAPRESE PANINI

FRESH MOZZARELLA, ROASTED BUTTERNUT SQUASH, BASIL, BALSAMIC
WITH A SIDE OF FIELD GREENS

BUTTERNUT MAC & CHEESE

SQUASH PUREE, ITALIAN CHEESES, FRESH HERBS



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