

# Uliveto

*Welcome to our new location...*

Our menu is a combination of recipes from *gersi's* Mediterranean background and diet (sea salt, 🍊, fresh fish, tomatoes, the simple ingredients), *Susannah's* creations and recipes we've picked up along the way. Together with Chef *elias* and team they have created *Uliveto!*

You may also see some familiar items that we have at our original location in Brooklyn from time to time!. We are so excited to make new friends, see old ones and get to know the new neighborhood. We hope you enjoy your dinner!

*-gersi and susannah*

*and first to drink....*



## Classics

**Uliveto Paloma \$14**  
Silver tequila, orange & lime

**Campari Spritz \$14**  
Campari, prosecco & soda

**Robinson St \$14**  
hendrix gin, olive oil, grapefruit  
bitters & sweet vermouth

**Sarandë \$14**  
Bourbon, 🍊, rosemary

**Agua De Valencia \$12 gl  
\$45 pitcher**  
Vodka, dry gin, sparkling wine &  
fresh orange juice

## Soft Beverages

*Organic Juice \$3.00*  
Orange, grapefruit, apple

**Pellegrino Sparkling 1 liter \$8.95**

*Homemade \$3.50*  
lemonade, Italian Iced tea (Sweet or Unsweet)

**Americano \$3.50 Espresso \$3.50 Double \$6.00 Latte or Cappuccino \$4.50**

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*\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
may increase your risk of food borne illness. \**

## Antipasti

Mozzarella di bufala \$17.95  
beef steak tomatoes & basil

Roasted beets & gorgonzola \$15.95  
gorgonzola dolce, arugula, toasted pistachios,  
& balsamic vinaigrette

Broccoli Rabe \$14.95  
w/chili olive oil, parmigiano reggiano,  
breadcrumbs & 🍋

Meatballs \$15.95  
classic meatballs  
w/marinara & parmigiano reggiano

Eggplant Rollatini \$13.95  
marinated eggplant, robiola, baked &  
topped w/parmigiano reggiano

Keftedes \$14.95  
grilled meatballs, mint, parsley  
served with house tzatziki

Bruchetta (grilled country bread)  
one piece sharable for 2  
+ imported anchovies \$3.95

Classic \$8.95  
plum tomatoes & basil

Roasted garlic & anchovies \$9.95  
(whole roasted) black sea salt

Roasted cherry tomatoes \$11.95  
vine ripe cherry tomatoes w/robiola

Leek & pancetta \$11.95  
leeks, pancetta & robiola cheese

## Insalata

+wild gulf shrimp \$11.95  
+grilled chicken breast \$10.95

Uliveto Kale \$13.95  
tuscan & green kale olive oil, mint,  
pecorino & 🍋

Tuscan Panzanella \$14.95  
roma tomatoes, green pepper, cucumber,  
grilled country bread, tossed w/garlic, capers,  
basil and red wine vinegar

Fennel \$14.95  
fennel, celery & parmigiano reggiano

Mediterranean Mix \$15.95  
romaine, cucumber, kalamata olives,  
onions, tomatoes, feta, red wine vinegar  
& fresh herbs

## Contorni

tzatziki \$5.95  
greek yogurt dill, mint, garlic & 🍋

Uliveto potatoes \$8.95  
sliced pan fried, fresh herbs, sea salt & 🍋

## Piccoli Pesci

Little fish

\*Anchovies & citrus \$11.95  
imported white anchovies marinated, fresh  
orange, olive oil, black pepper

\*Calamari \$15.95  
fresh garlic, herbs, peperoncini & 🍋

\*Clams (choose) \$16.95  
-grilled w/calabrian chili & breadcrumbs  
or  
-sautéed w/white wine & garlic, herb butter

\*Mussels \$16.95  
white wine w/garlic, basil & fresh herbs

## Pasta

+wild gulf shrimp \$11.95  
+grilled chicken breast \$10.95  
+ricotta or feta cheese \$3.95  
+gluten free pasta \$2.95

Limone \$16.95  
🍋 local butter, sea salt & ❤️

Amatriciana \$19.95  
salty cured pork, sweet tomatoes, onion &  
spicy crushed red pepper!

Spaghetti kale & celery \$16.95  
sautéed tuscan kale, garlic, & celery

\*Linguini w/wild gulf shrimp \$26.95  
artichokes, cherry tomatoes, kalamata olives,  
spicy Calabrian peppers, spinach, dill & feta

\*Linguini Vongole \$24.95  
little clams, white wine, garlic, fresh herbs &  
touch of tomato

## Secondi

Roasted Chicken \$23.95  
olives & 🍋 served with mashed potatoes

Chicken Milanese \$21.95  
chicken breast pounded thin, house breadcrumbs,  
pan fried served with roasted potatoes

Veal (choose) \$29.95  
Milanese pounded thin, house breadcrumbs,  
pan fried served with arugula & tomatoes  
or

Scallopini pounded thin pan sautéed  
with 🍋 & capers served spaghetti limone

Salmon filet \$25.95  
pan seared crispy served w/arugula

Whole roasted Branzino \$MP

Soft Polenta w/Bolognese \$20.95