

# LUNCH

# Olive & ivy

RESTAURANT + MARKETPLACE

## Sangria

### Red Sangria

glass – 7 • pitcher for two – 20

Tempranillo, Cassis, Blackberry,  
Raspberry, Strawberry

### White Sangria

glass – 7 • pitcher for two – 20

Verdelho, Lychee, Peach, Blood Orange



## Cocktails

### Elderflower Drop – 9

Belvedere Vodka, St. Germain Elderflower  
Liqueur, Splash of Plymouth Gin,  
Lemon Juice, Sugar Rim

### Red Raspberry Mojito – 10

10 Cane Rum, Red Raspberries,  
Squeeze of Lime & Fresh Mint

### Moroccan Mambo – 9

Skyy Citron, Pomegranate Juice, Lemonade

### Bourbon Ginger Beer – 8

Jim Beam Bourbon, Lime Juice, Ginger Syrup,  
Topped with Honey Soda

### Greyhound – 9

Chopin Vodka, Fresh Squeezed Grapefruit,  
Candied Grapefruit Peel

### White Peach & Hibiscus Margarita – 10

Hornitos Silver Tequila, White Peach,  
Hibiscus Syrup

### Poison Ivy – 9

Seagram's Gin, Blackberries, Limoncello,  
Fresh Basil, Lemonade

### Red Brazilian – 9

Cabana Cachaca, Elderflower St. Germain,  
Raspberries, Lime

## Appetizers

### Artisan Cheese Selection

2 Cheeses – 7 • 3 Cheeses – 11  
4 Cheeses – 13

### Daily Market Soup – 7

Roasted Vegetable Crostini – 7  
Zucchini, Tomatoes, Onions, Goat Cheese

### Prosciutto di Parma Bruschetta – 8

Crescenza Cheese, Arugula, Fig Preserves

### Bacon Wrapped Medjoul Dates – 7

with Fennel Sausage & Parmesan

### Mini Tuna Tartar Tacos\* – 12

Jicama, Yuzu, Avocado

### Hummus – 6

Petite Greek Salad & House-Made Pita Bread

### Crisp Calamari – 10

Zucchini & Lemon-Garlic Aioli

### Roasted Artichoke Hearts – 12

Parmesan & Truffle Sherry Vinaigrette

### Antipasti of Prosciutto di Parma – 12

Selection of Imported Cured Meats, Cheeses,  
Marinated Olives, House-Made Grissini

## Salads

### Chicken Caesar Salad – 10

Herbed Parmesan Dressing & Brioche Croutons

### Chopped Mediterranean Salad – 9

Feta Cheese, Toasted Almonds & Oregano Dressing  
• Add Chicken – 11 • Add Shrimp – 14

### Wild Arugula Salad – 9

Fuji Apples, Red Grapes,  
Candied Walnuts & Gorgonzola

### Heirloom Beet Salad – 10

Arizona Pistachios & Goat Cheese Dressing

### Curry Chicken Salad – 11

Mixed Greens, Golden Raisins, English Cucumber  
& Toasted Almonds

### Chopped Chicken Salad – 11

Maytag Blue Cheese, Bacon, Avocado,  
Toasted Granola & Buttermilk Dressing

### Seared Ahi Tuna\* – 15

Mizuna Greens, Fresh Avocado, Mushrooms, Soy Caramel

### Fresh Mozzarella & Campari Tomato – 10

Avocado, Celery Hearts & Fennel

## Flatbreads

### Margherita – 12

Crushed Tomatoes, Whole Milk Mozzarella, Basil

### Smoked Salmon – 14

Baby Tomato & Horseradish

### Italian Sausage – 12

Piquillo Peppers & Goat Cheese

### Sweet Corn & Tomato – 11

Braised Leeks & Feta

### Asparagus & Wild Mushroom – 12

Shaved Parmesan & White Truffle Oil

### Prosciutto – 14

Potato & Arugula

### Braised Short Rib – 13

Caramelized Onions & Gorgonzola

## Main Courses & Sandwiches

### Marinated Hanger Steak\* White Truffle Fries – 16

Sea Bass Wild Mushroom Ravioli, Brussels Sprouts & Roasted Squash – 18

Chicken Panini Roasted Tomato, Grilled Zucchini & Crescenza Cheese – 11

Traditional Bolognese Handmade Tagliatelle Pasta & Parmigiano Reggiano – 13

B.L.T. Applewood Smoked Bacon, Butter Lettuce, Tomatoes – 10

Braised Shortrib Sandwich Havarti Cheese – 13

Italian Pita Ham, Sopressata, Fontina & Oregano Vinaigrette – 11

Shaved Breast of Turkey Havarti Cheese, Strawberry Rhubarb Jam, Artisanal Walnut Bread – 11

Veal & Spinach Ravioli Shaved Parmesan & Mizuna Greens – 14

Atlantic Salmon\* Roasted Beets, Fingerling Potatoes & Horseradish Vinaigrette – 16

Sweet Potato Cannelloni Brussels Sprouts, Tangerines & Pearl Onions – 13

Angus Burger\* Aged Cheddar & Caramelized Onions – 11

Cavatelli Pasta House-Made Sausage, Roasted Mushrooms & Broccoli – 14

Free Range Chicken Wild Mushrooms, Roasted Squash & Citrus Jus – 16

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Bubbles

		Glass	Bottle
N.V.	Prosecco – Bisol "Jeio", Valdobbiadene D.O.C., Italy	9	49
N.V.	Champagne – Veuve Clicquot "Yellow Label", Champagne, France	13.5	81
N.V.	Champagne – Moët et Chandon "Imperial", Brut Rose, Champagne, France	13.5	81

## Blanco/Blanche/Bianco/White

07	Verdejo/Sauvignon Blanc – Eylo, Rueda D.O., Spain	5.75	22
08	Riesling – Saint M, Pfalz, Germany	8	31
06	Gewürztraminer – Trimbach, Alsace, France	10	39
08	Chenin Blanc – Sauvion, Vouvray AC, Loire Valley, France	7	27
08	Pinot Grigio – Tenuta Esperto, Delle Venezie I.G.T., Italy	9	35
08	Pinot Gris – Elk Cove, Willamette Valley, OR	8	31
08	Roussanne – Truchard, Napa Valley, CA	10	39
07	Friuliano – Scarpetta, Friuli, Italy	10	39
09	Sauvignon Blanc – White Haven, Marlborough, New Zealand	9	35
08	Viognier – J. Vidal Fleury, Côtes du Rhône AC, France	9	35
08	Albarino – Martin Codax, Rias Baixas, Spain	8.25	32
08	Chardonnay – Martin Ray, Russian River Valley, CA	8	31
08	Chardonnay – Acre, Central Coast, CA	10	39
08	Chardonnay – Newton "Red Label", Napa Valley, CA	12	47
07	Chardonnay – Oliver Leflaive, Chablis AC, Burgundy, France	14	55

## Rosado/Rosé/Rosato/Pink

09	Grenache Blend – Arizona Stronghold, AZ	7	27
----	---	---	----

## Rojo/Rouge/Rosso/Red

08	Primitivo – Primaterra, Puglia, Italy	5.75	22
06	Tempranillo– Ramon Bilbao "Limited Edition", Rioja, Spain	10	39
08	Pinot Noir – Bogle, California	9	35
08	Pinot Noir – Erath, Oregon	12	47
07	Pinot Noir – Baileyana "Fox Block Six", Edna Valley, CA	15	59
07	Malbec – Terrazas "Reserva", Mendoza, Argentina	12	47
07	Nero d' Avola – Colosi Rosso, Sicily I.G.T, Italy	7	27
05	Sangiovese – Castell In'Villa, Chianti Classico D.O.C.G., Tuscany, Italy	12	47
08	Corvina Blend – Le Salette, Valpolicella Classico Superiore D.O.C., Veneto, Italy	9	35
07	Merlot – Tangley Oaks, Napa Valley, CA	9	35
06	Cabernet Sauvignon – PurVine, Napa Valley, CA	9	35
07	Cabernet/Malbec – Chateau Smith, Columbia Valley, WA	11	43
06	Cabernet Sauvignon – Ladera, Napa Valley, CA	16	64
06	Super Tuscan – Primavoce, Tuscany, Italy	8.5	33
07	Zinfandel – Paso Creek, Paso Robles, CA	9	35
07	Syrah – Hogue Cellars "Genesis", Columbia Valley, WA	8.5	33
08	Shiraz – Hesketh "The Usual Suspects", McLaren Vale, Australia	10	39

## Beers

**Shiner Hefeweizen** – United States – **4.50**

**Bud Light** – United States – **4.50**

**Stella Artois** – Belgium – **5.50**

**Amstel Light** – Holland – **5.25**

**Guinness** – Ireland – **6.75**

**Odell Brewing "St. Lupulin"** – United States – **5.50**

**Sierra Nevada** – United States – **5.50**

**Firestone "Solace"** – United States – **5.50**

**Corona** – Mexico – **5.25**

**Kaliber** – Ireland (non alcoholic) – **5.00**

**Peroni** – Italy – **4.50**