

DINNER

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

Sides

Parmesan Truffle Fries – 5

Dauphinoa Potato – 5

Mascarpone Polenta – 5

Tuscan Potatoes – 5

Yukon Potato Purée – 5

Sautéed Spinach – 5

Roasted Mushrooms – 5

Olive & ivy

RESTAURANT + MARKETPLACE

Appetizers

Artisan Cheese Selection
2 Cheeses – 7 • 3 Cheeses – 11
4 Cheeses – 13

Daily Market Soup – 8

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

Wild Arugula Salad – 9
Fuji Apples, Red Grapes,
Candied Walnuts & Gorgonzola

Caesar Salad – 8
Parmesan Dressing & Brioche Croutons

Fresh Mozzarella & Campari Tomato – 10
Avocado, Celery Hearts & Fennel

Chopped Mediterranean Salad – 9
Feta Cheese, Toasted Almonds & Oregano Dressing
• Add Chicken – 11 • Add Shrimp – 14

Heirloom Beet Salad – 10
Arizona Pistachios & Goat Cheese Dressing

Flatbreads

Margherita – 12
Crushed Tomatoes, Whole Milk Mozzarella, Basil

Smoked Salmon – 14
Baby Tomato & Horseradish

Italian Sausage – 12
Piquillo Peppers & Goat Cheese

Braised Short Rib – 13
Caramelized Onions & Gorgonzola

Sweet Corn & Tomato – 11
Braised Leeks & Feta

Asparagus & Wild Mushroom – 12
Shaved Parmesan & White Truffle Oil

Prosciutto – 14
Potato & Arugula

Entrées

Market Fish of the Day* – MP

Traditional Bolognese Handmade Tagliatelle Pasta & Parmigiano Reggiano – 17

Sea Bass Wild Mushroom Ravioli, Brussels Sprouts & Kabocha Squash – 25

Filet of Beef* Horseradish Dauphinoa Potato, Red Wine Shallots – 36

Atlantic Salmon* Roasted Beets, Fingerling Potatoes & Horseradish Vinaigrette – 22

Roasted Bone-In-Ribeye* Garlic Spinach, Potato Purée, Bordelaise Sauce – 36

Parmesan Risotto Shrimp "Scampi", Confit Tomatoes & Toasted Garlic – 19

Veal & Spinach Ravioli Shaved Parmesan & Mizuna Greens – 19

Free Range Chicken Wild Mushrooms, Roasted Squash & Citrus Jus – 19

Sea Scallops Nueske Bacon, Salsify, Yellow Corn Purée – 26

Braised Short Rib with Mascarpone Polenta & Baby Vegetables – 27

Seared Ahi Tuna* Japanese Turnips, Sugar Snap Peas, Oyster Mushrooms & Soy Caramel – 26

Bacon Wrapped Pork Tenderloin* Brentwood Corn, Roasted Poblano, Tomato Syrup – 22

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

Rack of Lamb Beech Mushrooms, Fava Bean Puree, Piquillo Pepper Marmalade – 28

Cavatelli Pasta House-Made Sausage, Roasted Mushrooms & Broccoli – 18

*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
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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 – Tangle 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**