

# 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**  
Absolut 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

**Vanilla Sidecar – 9**  
Navan, Triple Sec, Lemon Juice

**Red Brazilian – 9**  
Cabana Cachaca, Elderflower St. Germaine,  
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

**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

**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

**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.	Cava – Casteller, Penedes D.O., Spain	8	39
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
M.V.	Proprietary Blend – Sokol Blosser Evolution #12, Oregon	10	39
08	Riesling – Estancia, Monterey County, CA	8	31
05	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 – Chasing Venus, Marlborough, New Zealand	8	31
07	Arneis – Tre Donne, Roero D.O.C.G, Piedmont, Italy	9	35
07	Friuliano – Scarpetta, Friuli, Italy	10	39
08	Sauvignon Blanc – White Haven, Marlborough, New Zealand	9	35
07	Viognier – J. Vidal Fleury, Côtes du Rhône AC, France	9	35
08	Albarino – Martin Codax, Rias Braixas, Spain	8.25	32
06	Chardonnay – Geode, Santa Barbara County, CA	8	31
07	Chardonnay – Martin Ray, Russian River Valley, CA	9	35
07	Chardonnay – Byron, Santa Maria Valley, CA	12	47
07	Chardonnay – Frogs Leap, Napa Valley, CA	14	55

## Rose

08	Tempranillo – Bodegas Muga, Rioja D.O.C.a, Spain	7	27
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## Rojo/Rouge/Rosso/Red

06	Monastrell – Cepas del Torro, Bullas, Spain	5.75	22
07	Tempranillo – Bodegas Volver, La Mancha, Spain	10	39
07	Pinot Noir – Bogle, Russian River Valley, CA	9	35
08	Pinot Noir – Martinborough Vineyards "Russian Jack", Martinborough, New Zealand	11	43
06	Pinot Noir – Arcadian "Sleepy Hollow Vineyard", Santa Lucia Highlands, CA	15	59
06	Malbec – Terrazas "Reserva", Mendoza, Argentina	12	47
07	Nero d' Avola – Colosi Rosso, Sicily I.G.T, Italy	7	27
04	Sangiovese – Il Molino di Grace, Chianti Classico D.O.C.G., Tuscany, Italy	12	47
06	Corvina Blend – Le Salette, Valpolicella Classico Superiore D.O.C., Veneto, Italy	9	35
06	Merlot – Tangle Oaks, Napa Valley, CA	9.75	39
06	Cabernet Sauvignon – PurVine, Napa Valley, CA	9	35
06	Cabernet/Merlot – Newton "Claret", Napa Valley, CA	12	47
06	Cabernet Sauvignon – ZD Winery, Napa Valley, CA	16	64
05	Super Tuscan – Primavoce, Tuscany, Italy	8.5	33
07	Zinfandel – Paso Creek, Paso Robles, CA	9	35
05	Syrah – Columbia, Columbia Valley, WA	8	31
06	Syrah Blend – Chapoutier "Belle-Ruche" Côtes du Rhône AC, France	9	35
07	Shiraz – Hesketh "The Usual Suspects", McLaren Vale, Australia	12	47

## Beers

**Widmer Hefeweizen** – United States – **5.25**

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

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

**Amstel Light** – Holland – **5.25**

**Heineken** – Holland – **5.50**

**Guinness** – Ireland – **6.75**

**Peroni** – Italy – **4.50**

**Corona** – Mexico – **5.25**

**Firestone** – United States – **5.50**

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

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