

OLIVES AND OIL

→ WINE + CUCINA ←

FRESH
PASTA

NEW
HAVEN
PIZZA

GRAPES
ON TAP

HAPPY
HOUR
MON-FRI 4-6





COCKTAILS



NOTORIOUS P.I.G. 12

Strawberry-Infused Vodka, Aperol,
Blood Orange, Lemon, Prosecco

ESPRESSO MARTINI 14

House-Infused Vanilla Vodka,
Luxardo Espresso Liqueur, Fresh Espresso

NEW SCHOOL

BLACK MAGIC 13

Hibiscus-Infused Blanco Tequila, Lemon, Blackberry, Honey

BIRD OF PARADISE 13

Plantation 3 Star Rum, Lime, Guava, Coconut

BLUEBERRBEEES 12

Greenall's Blueberry Gin, Lemon, Lavender, Honey

BASICALLY THE BEST 13

House-Infused Strawberry Vodka, Lime, Basil, Pineapple

THE FORAGER 14

Botanist Gin, St. Agrestis Paradiso, Fever Tree Sicilian Lemonade,
Thyme, Elderflower

GUAVAMENTE 13

Corazon Blanco, Campari, Lemon, Blood Orange, Guava

PEACHY FELLOW 12

Corazon Blanco, Prosecco, Aperol, Lemon, Peach

OLD SCHOOL

BOLD FASHIONED 13

Elijah Craig Small Batch Bourbon, Cherry Bitters, Orange Bitters,
Aromatic Bitters, Brown Sugar

CROWN JEWEL 14

Remy 1738, Grapefruit Bitters, Prosecco, Rough Cut Demerara
Sugar, Summer Melon Orange & Lemon Essence

MARTINEZ 14

Greenhook Old Tom Gin, Cocchi Dopo Teatro, Luxardo
Maraschino Liqueur

CAFFE TORINO 14

Buffalo Trace Elm City Single Barrel Cocchi Vermouth di Torino,
Luxardo Espresso Liqueur Chocolate Bitters, Black Walnut Bitters

THE ROSALINA 14

Joven Mezcal, Campari, Dry Vermouth Genepy, Lemon Drop Chili,
Strawberry

TRUTH & ROSES 14

Amazzoni Gin, Rose Bitter, Lemon, Marmalade

CAPITAL OF THE WORLD 12

The Han Seoul Night Plum Soju, Plantation 3 Star Rum, Lime,
Grapefruit

MOCKTAILS

N/A NOTORIOUS 10

Strawberry NA Campari, NA Prosecco,
Lemon, Blood Orange

SHIRLEY JANE 8

Pomegranate, Lemon, Bubbles

BASIL LIMEADE 8

House-Made Basil Syrup, Lime

COCONUT MOJI-NO 10

Coconut, Mint, Lime, Bubbles

COSMO-NOT 8

Cranberry, Orange, Lime

N/A STRAWBERRY SPRITZ 9

NA Aperol, NA Prosecco, Lemon, Strawberry

***ALL SALADS & PASTAS AVAILABLE**

BRUNCH

**SATURDAY 12 - 3 PM,
SUNDAY 11 - 3 PM**

CHICCHETTI

CALAMARI 16

Crispy fried Calamari, Lemon, Cherry Peppers, Pomodoro

ARANCINI 12

Fontina, Parmesan, Vodka Sauce

MEATBALLS 10

Beef, Veal & Pork, Pomodoro, Parmesan, Polenta

EGGPLANT CHIPS 12

Lightly Breaded & Fried, Pomodoro, Parmesan

ROASTED GARLIC SPREAD 10

Warm Garlic Spread, Focaccia Toast, Olives, Roasted Pickled Peppers

MIMOSA FLIGHT 16

Flight of 4: Bellini, Classic, Guava, Blueberry

BOTTOMLESS MIMOSAS 25

Classic Mimosa Only, 1.5 hour time limit, must purchase entree, we reserve the right to refuse service

BENNIES

***COMES WITH FINGERLING POTATOES**

CLASSIC 15

Poached Eggs, Italian Bread, Bacon, Hollandaise

MEATBALL 15

Poached Eggs, Italian Bread, Hollandaise,

ARANCINI 15

Poached Eggs, Spinach, Hollandaise,

SWEETS

CANNOLI WAFFLE 12

Cannoli Filling of the Week, Belgian Waffle, Powdered Sugar, Syrup

AFFOGATO 9

Fresh Espresso, Vanilla Bean Gelato

ZEPPOLE 8

Ricotta Donuts, Cinnamon, Sugar, Chocolate Sauce

ENTREES

***COMES WITH FINGERLING POTATOES**

B.E.L.T. 14

Sunny Side Egg, Applewood Bacon, Mozzarella, Tomato, Field Greens

SOUTHERN FRIED GRIDDLE 19

Fried Chicken, Mozzarella, Blueberry Jam, Applewood Bacon, Waffle

CHICKEN PESTO PANINI 17

Grilled Chicken, Mozzarella, Pesto Mayo, Applewood Bacon, Field Greens, Tomatoes

EGGPLANT VODKA PARM PANINI 16

Crispy Eggplant, Ricotta, Mozzarella, Vodka Sauce, Basil

STEAK & EGGS 33*

12 oz New York Strip, 2 Eggs any style Dressed Field Greens

EGGS FLORENTINE 16

Garlic, Mushrooms, Spinach, Mozzarella

BREAKFAST RISOTTO 16

Bacon, Mushrooms, herbs, Fried Egg, Parmesan

BREAKFAST PIE 18

Everything Bagel Spice, Garlic, Mozzarella, Fried Eggs, Hollandaise, Choice of Bacon or Sausage



OLIVES AND OIL

→ WINE + CUCINA ←

LATE NIGHT PIZZA

FRIDAY & SATURDAY 10:30 PM - 12 AM

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, fish, and eggs can increase the risk of food borne illness.



BUY THE BEST.
ASK YOUR GROCER FOR
"C. & H."
Extra Cream Lucca
OLIVE OIL.

Absolutely Pure.

Send for Circular and Salad receipts to
CODMAN & HALL, Boston, Mass.

Caffè Miscela Lavazza
...musica è!



MIRACOLO

*straordinario
sorprendente!*



DOLCE

TIRAMISU 9

Espresso, lady fingers, marscapone, cocoa

CANNOLI OF THE DAY 9

Made fresh daily & filled to order

CHOCOLATE MOUSSE CAKE 9

Chocolate Cake, Ganache

LEMONCELLO CAKE 8

Lemon Mousse, White Chocolate

ZEPPOLE 8

Fresh Made Cinnamon Sugar Ricotta Donuts

AFFOGATO 9

Tahitian Vanilla Gelato, Fresh Espresso

GELATO 5

Tahitian Vanilla Gelato

CAFFE

ESPRESSO 3.5

DOUBLE ESPRESSO 5

LATTE 6

CAPPUCCINO 6

TEA 3

COFFEE 3

Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, fish, and eggs can increase the risk of food borne illness.



BIANCO

- Pinot Grigio **38**
Zenato, Veneto, Italy
- Moscato **40**
Zenato, Veneto, Italy
- Vermentino **46**
Erne, Toscana, Italy
- Chardonnay **42**
Broadside, Central Coast, California
- Sauvignon Blanc **44**
Giesen, Marlborough, New Zeland
- Soave Classico **50**
Gini, Veneto, Italy
- Soave Classico **50**
Gini, Veneto, Italy

VINO ROSSO

- Pinot Noir **44**
Angeline Reserve, Mendocino, California
- Pinot Noir **65**
Belle Glos Clark & Telephone, California
- Red Blend **42**
Cataclysm, Columbia County, Washington
- Cabernet Sauvignon **60**
Patriache, Cremant de Bourgogne, France
- Cabernet Sauvignon **115**
Quilt, Napa Valley, California
- Etna Rosso **54**
Tenuta Tascante Ghiaia Nera, Sicily, Italy
- Barbera **44**
Vita Colte d'Alba Anisia
- Montepulciano **38**
Vigneti del Sole, Central, Italy
- Aglianico **50**
Salvatore Molettieri, Campania, Italy
- Rosso di Montalcino **65**
Podere Brizio Rosso di Montalcino, Toscana Italy
- Barolo **80**
Damilano, Piedmont, Italy

SPARKLING & ROSE

- Colosi **32**
Nero D'Avola, Sicily, Italy
- Brut Gavi **50**
Broglia, Piedmont, Italy
- 1925 Prosecco **40**
Vigneti del Sole, Verona, Italy
- Brut Rose **50**
Patriache, Cremant de Bourgogne, France
- Brut Reserve Champagne **125**
Nicolas Feuillatte, Champagne, France
- 2012 La Grande Dame **235**
Veuve Clicquot, Champagne, France

GRAPES ON TAP

Ask your server what we're pouring right now!
Wines available as flight, half glass, full glass, or carafe.

WINE FLIGHTS 14

Choose 4 wines from our Grapes on Tap

CANS & BOTTLES

PERONI	6
HIGH LIFE	5
CORONA	6
ALLAGASH WHITE	7
SLOOP JUICE BOMB IPA	7
NEBCO SEA HAG IPA	6

EAST ROCK MUNICH HELLES LAGER	6
SAMUEL SMITH OATMEAL STOUT	9
PEAK ORGANIC BLUEBERRY SOUR	6
JACKS ABBY POST SHIFT PILS 16OZ	7
HIGH NOON PINEAPPLE OR BLACK CHERRY	10
LORD HOBO HOBO LIFE N/A IPA	6



MOZZARELLA

CAPRESE 15

Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, Olive Oil

BURRATA 13

Basil Pesto, Tomato Jam, Baby Tomatoes, Cucumbers

CICCHETTI

Small Plates

CALAMARI 16

Crispy fried Calamari, Lemon, Cherry Peppers, Pomodoro

EGGPLANT CHIPS 12

Lightly Breaded & Fried, Pomodoro, Parmesan

CRISPY BROCCOLINI 12

Pickled Peppers, Parmesan

ARANCINI 12

Fontina, Parmesan, Vodka Sauce

MEATBALLS 10

Beef, Veal & Pork, Pomodoro, Parmesan, Polenta

PROSCIUTTO & MELON 18

Cantaloupe, Ricotta, Olive Oil, Focaccia Toast

SEARED OCTOPUS 18

Fingerling Potatoes, Citrus Aioli, Herbs, Lemon

ROASTED GARLIC SPREAD 10

Warm Garlic Spread, Focaccia Toast, Olives, Roasted Pickled Peppers

GARLIC BREAD BRUSCHETTA 12

Garlic Bread, Mozzarella, Tomato, Garlic, Onions, Balsamic, Basil

BRUSSELS & BACON 12

Fried, Crispy Bacon, Balsamic, Parmesan

RICOTTA TOAST 14

Focaccia, Truffle Honey, Toasted Walnuts, Olive Oil, Herbs

ENSALATA

OLIVES SALAD 9

Field Greens, Cherry Tomatoes, Olives, Cucumbers Balsamic Dressing

CAESAR SALAD 13*

Chopped Romaine, Classic Caesar Dressing, Focaccia Croutons, Shaved Parmesan Reggiano

MEATBALL SALAD 16

Romaine Heart, Roasted Pickled Peppers Pomodoro, Tuscan Dressing, Parmesan

STEAK WEDGE SALAD 20*

New York Strip, Romaine Heart, Gorgonzola Dressing, Balsamic Onion Jam, Baby Tomatoes, Crispy Onion

SPINACH SALAD 14

Baby Spinach, Baby Tomatoes, Cucumber, Radicchio, Crumbled Goat Cheese, Candied Walnuts

ADD-ONS

GRILLED CHICKEN 8

SALMON 10*

MEATBALLS 8

FRESH MOZZARELLA 4

STEAK 12*

CRISPY CHICKEN 8

SHRIMP 10

CRUMBLED GORGONZOLA 3

BURRATA 6

CHICKEN PARM 10

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, fish, and eggs can increase the risk of food poisoning.

Housemade Pasta

RIGATONI ALA VODKA 24

Vodka Sauce, Garlic, Shallots, Italian Sweet Sausage, Parmesan, Ricotta

RIGATONI BOLOGNESE 24

Pomodoro, Slow Roasted Pork, Garlic, Shallots, Parmesan, Ricotta

CHICKEN PARMESAN 26

Pomodoro or Vodka Sauce

Spaghetti, Chicken Breast, Fresh Mozzarella

EGGPLANT PARMESAN 24

Pomodoro or Vodka Sauce

Spaghetti, Thin Sliced Eggplant, Mozzarella

CACIO E PEPE 22*

Spaghetti, 120 Minute Egg, Cracked Pepper, Garlic, Parmesan

PESTO ALFREDO 22

Rigatoni, Pesto, Fire Roasted Pickled Peppers, Parmesan

SHRIMP SCAMPI 26

Linguini, Jumbo Shrimp, White Wine, Garlic Herbs, Lemon, Parmesan

SPAGHETTI & MEATBALLS 24

Pomodoro, Meatballs, Garlic, Parmesan, Basil

GOAT CHEESE CARBONARA 25*

Spaghetti, 120 Minute Egg, Bacon, Sun Dried Tomato, Mushrooms, Figs, Sweet Peas, Parmesan

GRILLED CHICKEN PICATTA 25

Spaghetti, White Wine, Baby Tomatoes, Capers, Lemon, Basil, Parmesan

TRUFFLE MAC & CHEESE 26

Rigatoni, Alfredo, Shaved Black Truffle, Exotic Mushrooms, Parmesan

APIZZA

MARGHERITA 18

Olive Oil, Fresh Mozzarella, Heirloom Tomatoes, Basil

MEATBALL & RICOTTA 22

Pomodoro, Mozzarella, Ricotta, Meatballs, Basil, Parmesan

NONNA'S EGGPLANT PIE 23

Pomodoro, Mozzarella, Ricotta, Garlic, Eggplant, Basil, Parmesan

CHICKEN PESTO PIE 24

Pesto, Mozzarella, Chicken, Baby Tomatoes, Garlic, Basil, Parmesan

MEAT-LOVERS 25

Pomodoro, Mozzarella, Meatballs, Sweet Italian Sausage, Bacon, Parmesan

PESTO VERDE PIE 20

Pesto, Mozzarella, Spinach, Broccoli, Parmesan

SAUSAGE & TOMATO PIE 23

Pomodoro, Mozzarella, Sweet Italian Sausage, Baby Tomatoes, Garlic, Parmesan

DAY TRIPPIN' 22

Truffle Oil, Mozzarella, Exotic Mushrooms, Caramelized Shallots, Parmesan, Balsamic Reduction

PRETTIER IN PINK 24

Vodka Sauce, Mozzarella, Ricotta, Chicken, Garlic, Basil, Parmesan

SHRIMP CASINO 25

Olive Oil, Mozzarella, Jumbo Shrimp, Cherry Peppers, Spinach, Garlic, Lemon

BURATTA PIE 22

Truffle Oil, Mozzarella, Buratta, Tomato Jam, Pesto, Parmesan

ENTRATA

PAN SEARED SALMON 32*

Farro, Sun Dried Tomatoes, Radicchio, Exotic Mushrooms, Spinach, Balsamic Reduction

GARLIC BUTTER STEAK 35*

12 oz New York Strip, Truffled Fingerling Potatoes, Summer Squash, Vidalia Onion, Parmesan, Garlic Compound Butter

CATCH OF THE DAY MP*

Fresh Caught, Seasonal Vegetables, Chef's Selected Starch
Limited Available Daily

CHICKEN MILANESE 20

Lemon Caper Butter Sauce, Balsamic, Fried Chicken Breast, Field Greens, English Cucumbers, Baby Tomatoes, Shaved Parmesan

RISOTTO

CAJUN SHRIMP RISOTTO 26

Blackened Jumbo Shrimp, Garlic, Sweet Peas, Parmesan

TRUFFLE RISOTTO 24

Shaved Black Truffle, Mushrooms, Garlic, Spinach, Parmesan

SAUSAGE RISOTTO 25

Sweet Italian Sausage, Baby Tomatoes, Sun Dried Tomatoes, Fresh Italian Herbs, Parmesan

PESTO & MUSHROOM RISOTTO 22

Pesto, Exotic Mushrooms, Garlic, Baby Tomatoes, Parmesan

Gratuity will be automatically added for parties of 6 or more.

Checks may be split with a maximum of three payments.

OLIVES AND OIL

→ WINE + CUCINA ←

Olives And Oil is a vintage gastrobar celebrating Italian culture both new and old through our Electric Italian Cuisine and our traditionally inspired cocktails and wine. With grapes on tap and our vintage cellars we celebrate wine culture from Italy and around the world. Inspired by Italian peasant food this menu offers food that was used to feed large families, food that makes memories of togetherness, its the cuisine that feeds the people.



124 Temple Street, New Haven, CT 06510 | 203-891-5870
318 Roosevelt Drive, Seymour, CT 06483 | 203-751-9579

WWW.OLIVESANDOIL.COM

Looking for a night cap, a margarita or New Haven's only Rooftop Tiki Bar?

Stop by our cocktail bar & kitchen, Elm City Social.
Located at 266 College Street across from the Shubert Theater.



Need an event catered with flair?

Check out Shaken And Stirred Catered Events. From small to large, we offer chef driven, craft food and bar options for any event.

Check us out at www.shakenandstirredevents.com

or call us at 203-850-7731



Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, fish, and eggs can increase the risk of food borne illness.