



# ME NU



Amazing dishes from chef



[theolivenj.com](http://theolivenj.com)



*The Olive*

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ITALIAN RESTAURANT





# Appetizers

## **Bruschetta \$8.50**

Four slices of Italian bread toasted and topped with chopped marinated tomatoes, fresh basil, onions, grated cheese and extra virgin olive oil.

## **Chicken Fingers \$8.99**

Breaded tender chicken strips fried crisp, golden brown, served with BBQ or honey mustard sauce.

## **Fried Mozzarella \$8.99**

Six sharp mozzarella cheese sticks fried crispy, served with marinara sauce.

## **Zucchini Fritte \$10.50**

Zucchini strips battered with panko breadcrumbs fried golden brown.

## **Bang Bang Shrimp \$10.50**

Breaded fried shrimp and smothered in a spicy Thai sauce.

## **Stuffed Mushrooms \$12.99**

Two large mushroom caps stuffed with jumbo lump crabmeat.

## **Calamari Fritti \$11.59**

Lightly battered and fried to a tender crispy golden brown, traditional or buffalo style.

## **Buffalo Wings \$11.99**

10 bone-in wings, tossed your choice of sauce; buffalo, BBQ, thai or garlic parm.

## **Mozzarella Caprese \$11.00**

Fresh mozzarella, vine-ripened tomato, basil and balsamic reduction.

## **Crab Cakes \$12.59**

Five mini crab cakes made with jumbo lump crabmeat, served with lemon and drawn butter.

## **Clams or Mussels \$12.50**

Littleneck clams or mussels with marinara, fra diavolo, saffron or white wine sauce.





## Soups

### **Soup of the Day** **Cup \$3.00 Bowl \$4.00**

\*\*\*Bowl of Cream of Crab Soup  
(Friday Only) 6.00

### **French Onion \$4.49**

Caramelized onions and garlic croutons in a deep rich onion broth in a crock, topped with provolone cheese.

### **Soup & Salad Combo \$8.00**

Choose any bowl of soup with a small garden or Caesar salad.  
French onion soup 2.00 extra

## Salads

Add Chicken \$4.99 Add Shrimp \$5.99  
Add Salmon \$6.99

### **Garden Salad \$5.99/\$8.99**

Mixed greens with tomatoes, cucumbers, olives, pepperoncini peppers & onions, served with garlic bread.

### **Caesar Salad \$5.99/\$8.99**

Crisp romaine lettuce tossed with garlic croutons, topped with shaved Parmesan cheese, served with garlic bread.

### **Buffalo Chicken Salad \$12.99**

Mixed greens, tomatoes, onions, cucumbers, olives and pepperoncini peppers topped with Buffalo-style (hot or mild) chicken fingers, served with garlic bread.

### **Santa Fe Chicken Salad \$12.99**

Mixed greens, tomatoes, olives, cucumbers, pepperoncini peppers and onions, grilled chicken breast topped with shredded Monterey jack cheese, served with garlic bread.

### **Seafood Salad \$16.99**

Mixed greens, tomatoes, onions, jumbo shrimp, scallops, jumbo lump crabmeat, cucumbers, pepperoncini peppers and olives, served with garlic bread.





*At Kennedy Cellars, we believe the birth of any great wine begins with exquisite grapes produced from the world's most fertile soils. It's the reason why we're driven by one unwavering promise - to create the highest quality of wines, professionally handcrafted with premium grapes discovered, hand-harvested and sourced from the globe's greatest vineyards. We invite you to pair Kennedy Cellars wines with any of The Olive Restaurant's signature dishes for a truly memorable dining experience.*

• **“Mein Zuhause” Pinot Grigio:**

Central Valley, Chile

Pairing Suggestion: Lighthouse Scampi

• *Tasting Notes: Crisp, clean refreshing style, with prominent citrus flavors and smooth baked green apple finish.*

• **Kennedy Cellars Chardonnay:**

Central Valley, Chile

Pairing Suggestion: Broiled Stuffed Salmon

• *Tasting Notes: Aged 8-Months in American Oak. Ripe pineapple, mango peel with a buttery vanilla butterscotch cream finish.*

• **“Casa Mia” Bordeaux Style Blend**

(Cabernet Sauvignon, Cabernet Franc, Merlot): Lodi, CA

Pairing Suggestion: Eggplant Parmigiana

• *Tasting Notes: Red currants, raspberry jam, vanilla violets with a soft smooth finish.*

• **Kennedy Cellars Signature Pinotage:**

Breedekloof, South Africa

• *Tasting Notes: Aged 20-Months in American Oak. Hints of smoke, cherry, blackberry and citrus fruits with a ripe cherry finish.*

• **Kennedy Cellars Cabernet Sauvignon,**

Clone 169: Suisun Valley, CA

Pairing Suggestion: Filet Mignon

• *Tasting Notes: Aged 18-Months in American Oak. This smooth French Bordeaux Clone is filled with dark silky fruit and ripe tannins with a smooth blackberry pie finish.*

*From the bottom of our hearts, thank you for considering Kennedy Cellars. Whether the centerpiece of conversation among friends or a great culinary experience, we hope you enjoy our wine as much as we enjoy making it.*

*Your Team at Kennedy Cellars*

## *Beverages*

### **Soft Drinks \$2.50**

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Iced Tea, Lemonade, Mountain Dew

### **Coffee \$1.99**

### **Hot Tea \$1.99**

### **Milk \$3.00**

### **Perrier \$2.50**

### **Bottled Water \$2.50**



# KENNEDY CELLARS

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## Pasta

Served with Your Choice of Garden or Caesar Salad or Cup of Soup  
Substitute French Onion Soup instead of Cup of Soup \$2.00 extra  
Add Chicken \$4.99 • Add Shrimp \$5.99 • Add Broccoli or Spinach in Pasta \$2.00  
Plate Sharing \$4.00 Extra

### Eggplant Parmigiana \$15.99

Breaded eggplant topped with marinara sauce and melted mozzarella cheese, served with pasta.

### Fettuccine Alfredo \$15.99

Fettuccine pasta tossed with a blend of sweet butter, Parmesan cheese, cream and parsley.

### Stuffed Shells \$15.99

Oversized pasta shells filled with ricotta cheese topped with marinara sauce and baked mozzarella cheese, served with garlic bread.

### Manicotti Parma \$15.99

Hand-rolled pasta filled with ricotta cheese, topped with marinara sauce and mozzarella cheese, served with garlic bread.

### Linguini and Meatballs \$16.99

Linguini pasta served with marinara sauce and homemade beef meatballs.

### Penne alla Vodka \$15.50

Pencil point pasta tossed with sundried tomatoes in a cream blush sauce with garlic basil and a touch of vodka.

### Lasagna \$16.99

Traditional meat lasagna layered with ricotta cheese, and topped with marinara sauce and mozzarella cheese.

### Tour of Italy \$17.99

1/2 chicken parmigiana and 1/2 lasagna served with garlic bread.

### Linguini Primavera \$16.50

Fresh mixed vegetables in a garlic white wine or alfredo sauce

### Linguini and Clams \$17.99

Red tomato sauce or garlic white wine served over linguini pasta.

### Eggplant Florentina \$17.99

Crispy fried eggplant, baby spinach, roasted peppers and marinara sauce topped with melted provolone cheese, served with linguine pasta.

### Pasta Sicily \$20.99

Stuffed Shells, Manicotti, and Cheese Ravioli in a spinach blush sauce, baked with mozzarella cheese.

### Cheese Ravioli \$15.99

Oversized pasta pillows filled with ricotta cheese, topped with marinara sauce and baked with mozzarella cheese.





# Chicken

Served with your choice of garden or Caesar salad or cup of soup  
substitute French onion soup instead of cup of soup \$2.00 extra • Change Sauce on any Chicken Dish for \$2.50 Extra  
Plate Sharing \$4.00 Extra

## Chicken Marsala \$18.99

Tender chicken sautéed with onions and mushrooms in a garlic basil Marsala wine sauce, served with linguini.

## Chicken Ala Broccoli \$20.99

Sautéed chicken with broccoli tossed in a creamy alfredo sauce, served over linguini.

## Chicken Parmigiana \$19.00

Breaded chicken breast topped with homemade marinara sauce and melted mozzarella cheese, served with linguini.

## Chicken Francese \$18.00

Egg battered & pan-fried chicken breast in a lemon butter sauce, served over linguini.

## Chicken Portofino \$18.50

Sautéed chicken breast with mushrooms, asparagus, roasted peppers and spinach in a saffron sauce, served over linguini.

## Chicken Giovanni \$18.50

Sautéed chicken breast with grilled eggplant and roasted peppers in chunky pomodoro sauce, topped with melted mozzarella cheese. Served over linguini.

## Chicken Cacciatore \$18.50

Sautéed chicken breast with peppers, onions and mushrooms in a pomodoro sauce topped with provolone cheese, served over linguini.

## Chicken DeTulio \$18.50

Sautéed chicken with fresh spinach, garlic, and basil in a vodka blush sauce. Served over linguini.

## Chicken French Onion \$18.99

Sautéed chicken with mushrooms, French onion soup and melted provolone cheese. Served over linguini.

## Chicken Bruschetta \$19.99

Char-grilled chicken breast topped with our famous bruschetta, Romano cheese and balsamic drizzle. Served with vegetable medley and baked potato.

## Chicken & Sea \$24.99

Chicken breast and jumbo lump crab meat sautéed in a garlic basil white wine sauce. Served over linguini.

## Chicken & Shrimp Fra Diavolo \$24.99

Sautéed chicken breast and shrimp in a spicy pomodoro sauce, served over capellini pasta.





# Seafood

Served with your choice of garden or Caesar salad or cup of soup  
Substitute French onion soup instead of cup of soup \$2.00 extra  
To change sauce on any seafood dish \$2.50 extra  
Plate Sharing 4.00 Extra

## **Littleneck Clams (Red or White) \$18.99**

Whole clams over linguini pasta, served with your choice of red pomodoro sauce or white wine garlic basil sauce.

## **Broiled Stuffed Salmon \$29.99**

Fresh seasoned salmon filet stuffed with jumbo lump crabmeat, served with baked potato and vegetable medley.

## **Seafood Fra Diavolo \$27.99**

Fresh mussels, clams, shrimp, scallops, served with a chunky spicy garlic basil red pomodoro sauce over linguini pasta.

## **Lighthouse Scampi \$26.99**

Sautéed jumbo shrimp, jumbo lump crabmeat and deep sea scallops in a white wine garlic basil sauce over linguini pasta.

## **Broiled Scallops \$25.99**

Broiled deep sea scallops served with a baked potato and vegetable medley.

## **Crab Cakes (Broiled or Fried) \$26.99**

Two large crab cakes made with jumbo lump crabmeat, served with lemon, drawn butter, baked potato and vegetable medley.

## **Broiled Stuffed Flounder \$24.99**

Fresh flounder filet stuffed with jumbo lump crabmeat served with a baked potato and vegetable medley.

## **Broiled Stuffed Shrimp \$24.99**

Jumbo shrimp stuffed with jumbo lump crabmeat, served with a baked potato and vegetable medley.

## **Crabmeat Classico \$24.99**

Jumbo lump crabmeat in a chunky red pomodoro sauce over angel hair pasta.

## **Shrimp Scampi \$22.99**

Sautéed jumbo shrimp in a white wine garlic basil sauce over linguini pasta.

## **Salmon \$21.99**

Broiled filet of salmon brushed with butter and served with baked potato and vegetable medley.

## **Fried Jumbo Shrimp \$20.99**

Five breaded jumbo shrimp fried golden brown, served with a baked potato and vegetable medley.

## **Filet of Flounder (Broiled or Fried) \$19.99**

Fresh deep sea flounder filet, served with baked potato and vegetable medley.

## **Mussels (Red or White) \$18.99**

Mussels over linguini pasta, served with your choice of red pomodoro sauce or white wine garlic basil sauce.

## **Scallop Delight \$23.99**

Sautéed scallops with spinach, grape tomatoes, and melted mozzarella cheese in a vodka blush sauce.  
Served over linguini.

## **Linguine al Cartoccio \$25.99**

Sautéed jumbo shrimp and scallops in a blush sauce. Served over linguine pasta.

## **Seafood Supreme \$28.99**

Jumbo shrimp, deep sea scallops and jumbo lump crabmeat in a creamy alfredo sauce tossed over fettuccine pasta.

## **Broiled Seafood Combo \$34.99**

Flounder, Shrimp, Scallops and Crab cake, served with vegetable medley and baked potato.





# Steak

Served with your choice of garden or Caesar salad or cup of soup  
substitute French onion soup instead of cup of soup \$2.00 extra

Add sautéed mushrooms & onions \$1.50

Plate Sharing \$4.00 Extra

## **Rib-Eye Steak \$26.99**

16 oz. of tender seasoned and marinated rib steak,  
served with a baked potato and vegetable medley.

## **Filet Mignon \$28.50**

8 oz. mouth-watering filet, seasoned  
and grilled to perfection served with  
a baked potato and vegetable medley.

## **Filet & Crab Cake Duet \$35.99**

Char-grilled 8 oz. filet mignon topped  
with jumbo lump crab cake, served with  
vegetable medley and baked potato.





## Sides

**Mashed Potatoes \$3.00**

**Baked Potato \$3.50**

**Garlic Bread \$3.00**

**Vegetable Medley \$3.00**

**French Fries \$3.00**

**Meatballs \$4.00**

**Pasta \$6.00**

**Italian Sausage \$4.99**

## Sandwiches

All Served with French Fries  
Plate Sharing \$4.00 Extra

### Italian Burger 10.99

Ground beef patty topped with homemade marinara sauce and melted mozzarella cheese on a brioche bun.

### Thai Shrimp Wrap 10.99

Fried shrimp tossed in spicy Thai sauce wrapped in a soft tortilla shell with crisp lettuce, tomato, and cheddar cheese.

### French Dip \$10.99

Hot roast beef with provolone cheese on a garlic torpedo roll with au jus.

### Meatball Parm Sandwich \$12.99

Homemade beef meatballs topped with mozzarella cheese and homemade marinara sauce on a torpedo roll.

### Chicken Parm Sandwich \$12.99

Breaded chicken breast topped with mozzarella cheese and marinara sauce on a torpedo roll.

### Crab Cake Sandwich \$13.99

Large crab cake made with jumbo lump crabmeat, served on a brioche bun with lettuce, tomato and tartar sauce.

### Fried Flounder Sandwich \$12.99

Breaded filet of flounder fried golden brown, served on a brioche bun with tartar sauce, lettuce and tomato.

