

ME  NU

Amazing dishes from chef

Italian Food

theolivenj.com

Appetizers

Bruschetta \$11.99

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

Chicken Fingers \$12.99

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

Fried Mozzarella \$12.99

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

Zucchini Fritte \$12.50

Zucchini strips battered with panko breadcrumbs fried golden brown.

Bang Bang Shrimp \$13.99

Breaded fried shrimp and smothered in a spicy Thai sauce.

Stuffed Mushrooms \$14.99

Two large mushroom caps stuffed with jumbo lump crabmeat.

Calamari Fritti \$13.99

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

Mozzarella Caprese \$12.50

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

Crab Cakes \$14.99

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

Clams or Mussels \$14.99

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



Soups

Soup of the Day

Cup \$4.50 Bowl \$5.50

***Bowl of Cream of Crab Soup
(Friday Only) 7.00

French Onion \$6.00

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

Soup & Salad Combo \$10.99

Choose any bowl of soup with a small garden or Caesar salad. French onion soup 4.00 extra

Salads

Add Chicken \$5.99 Add Shrimp \$7.99

Add Salmon \$10.99

Garden Salad \$7.99/\$10.99

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

Caesar Salad \$7.99/\$10.99

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

Arugula Salad \$13.99

Spring mix greens, arugula, fresh mozzarella, and cherry tomatoes served with garlic bread.

Santa Fe Chicken Salad \$15.99

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

Seafood Salad \$17.99

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



Beverages

Soft Drinks \$3.50

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,
Iced Tea, Lemonade, Mountain Dew.
(One free refill)

Coffee \$2.50

Hot Tea \$2.50

Milk \$3.50

Perrier \$3.50

Bottled Water \$2.99

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.



KENNEDY CELLARS

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• "Mein Zuhause" House White Wine - 750ml

Origin: California

Pairing Suggestions: Lighthouse Scampi

• *Tasting Notes: Flavors of delicate sweet pineapple, white grape, fresh green apple, mango and lemon.*

• White Pinotage - 750mL

Origin: Breedekloof, South Africa

Pairing Suggestion: Linguini Primavera

• *Tasting Notes: White cherry and lemon zest lead the way on the palate with soft pear and vanilla blossom on the finish.*

• "Casa Mia" Bordeaux Style Blend - 375ml or 750ml

Origin: Lodi, California

Pairing Suggestion: Eggplant Parmigiana

• *Tasting Notes: A seamless blend of 33% Cabernet Sauvignon 33% Merlot and 33% Cabernet Franc.*

Wonderfully fruit forward and smooth with notes of red cherry and plum along with cocoa powder and vanilla.

• Cabernet Sauvignon 'Clone 169' -750mL - 375mL

Origin: Suisun Valley California

Pairing Suggestion: Filet Mignon.

• *Tasting Notes: Rich flavors of ripe cherry and fig with layers of vanilla, toast and violets - the tannins provide a long, balanced finish.*

• Pinotage Reserve-750mL

Origin: Breedekloof, South Africa

Pairing Suggestion: Prime Rib

• *Tasting Notes: Smokey notes of cherry, tangerine and wild blueberry with soft tannins and fresh acidity.*

• Fire Sale Red Blend - 375 ml or 750 ml

Origin: California

Pairing Suggestion: Italian Burger

• *Tasting Notes: Fruity and floral, with notes of black cherry jam, plum and violets with a touch of raisin on the finish.*

• "Cape Blend" Atlas Blended Series

Origin: Breedekloof, South Africa and Lodi, California

Pairing Suggestions: French Dip Sandwich

• *Tasting Notes: Layers of ripe plum, black cherry, and raspberry, with notes of smokey stewed fruit, and toast*

• Sweet P -750mL

Origin: Breedekloof, South Africa

Pairing Suggestions: Your Favorite Dessert!

• *Tasting Notes: Warm smokiness balanced by delicate sweetness with notes of dried orange peel, cinnamon, stewed cherry and cranberry along with ripe fresh fig.*

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

DRINK RESPONSIBLY

Pasta

Served with Your Choice of Garden or Caesar Salad or Cup of Soup
Substitute French Onion Soup instead of Cup of Soup \$4.00 extra
Add Chicken \$5.99 • Add Shrimp \$7.99 • Add Broccoli or Spinach in Pasta \$4.00
Plate Sharing \$6.00 Extra • Extra Sauce \$2.50 • Change Sauce \$4.00

Creamy Pesto Pasta \$19.99

Penne pasta tossed with pesto cream sauce, grape tomatoes and parmesan cheese.

Eggplant Parmigiana \$19.99

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

Fettuccine Alfredo \$19.99

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

Stuffed Shells \$19.99

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

Manicotti Parma \$19.99

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

Linguini and Meatballs \$20.99

Linguini pasta served with marinara sauce and homemade beef meatballs.

Penne alla Vodka \$19.99

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

Lasagna \$22.99

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

Tour of Italy \$22.99

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

Linguini Primavera \$19.99

Fresh mixed vegetables in a garlic white wine or alfredo sauce

Linguini and Clams \$23.99

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

Eggplant Florentina \$21.99

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

Pasta Sicily \$23.99

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

Cheese Ravioli \$19.99

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 \$4.00 • Plate Sharing \$6.00 Extra
Extra Sauce \$2.50 • Change Sauce on any Chicken Dish for \$4.00

Chicken Marsala \$23.99

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

Chicken Cacciatore \$23.99

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

Chicken Ala Broccoli \$23.99

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

Chicken DeTulio \$23.99

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

Chicken Parmigiana \$24.00

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

Chicken French Onion \$23.99

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

Chicken Francese \$23.99

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

Chicken Bruschetta \$24.99

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

Chicken Portofino \$23.99

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

Chicken & Sea \$28.99

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

Chicken Giovanni \$23.99

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

Chicken & Shrimp Fra Diavolo \$28.99

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 \$4.00 • Plate Sharing \$6.00
Extra Sauce \$2.50 • Change Sauce on any Seafood Dish for \$4.00

Middleneck Clams (Red or White) \$23.99

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

Broiled Stuffed Salmon \$32.99

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

Seafood Fra Diavolo \$29.99

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

Lighthouse Scampi \$28.99

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

Broiled Scallops \$30.99

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

Crab Cakes (Broiled or Fried) \$29.99

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

Broiled Stuffed Flounder \$30.99

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

Broiled Stuffed Shrimp \$30.99

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

Crabmeat Classico \$28.99

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

Shrimp Scampi \$25.99

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

Salmon \$26.99

Broiled Faroe Island Salmon brushed with a butter and seafood herbs, served with baked potato and vegetable medley.

Fried Jumbo Shrimp \$25.99

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

Filet of Flounder \$21.99

(Broiled or Fried) Fresh deep sea flounder filet, served with baked potato and vegetable medley.

Mussels (Red or White) \$23.99

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

Scallop Delight \$26.99

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

Linguine al Cartoccio \$28.99

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

Seafood Supreme \$29.99

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

Broiled Seafood Combo \$35.99

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

Consuming raw or under-cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions

Steak

Served with your choice of garden or Caesar salad or cup of soup
substitute French onion soup instead of cup of soup \$4.00 extra
Add sautéed mushrooms & onions \$4.00
Plate Sharing \$6.00 Extra

Rib-Eye Steak \$29.99

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

Filet Mignon \$35.99

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

Filet & Crab Cake Duet \$43.99

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



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especially if you have certain medical conditions

Sides

Mashed Potatoes \$5.00

Baked Potato \$5.00

Garlic Bread \$4.50

Vegetable Medley \$6.00

French Fries \$6.00

Meatballs \$5.00

Pasta \$7.00

Italian Sausage \$5.00

Sandwiches

All Served with French Fries
Plate Sharing \$6.00 Extra

Italian Burger 14.00

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

Meatball Parm Sandwich \$14.99

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

Chicken Parm Sandwich \$14.99

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

Crab Cake Sandwich \$16.99

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

Chicken Arugula Sandwich \$15.99

Marinated grilled chicken breast, fresh arugula, tomato, and fresh mozzarella on a brioche bun.

