

EST2019

Olio
TOO

noun: a miscellaneous collection of things

Executive Chef: Derry Sylvester



Olio Signature Dishes
Vegan Dishes



STARTERS

Soup of the Day
Market price



Beef Tartare
diced AAA tenderloin | roasted
garlic | shallots | Olio spices
olio pickles | herbed crostini
\$22

Tuna
tuna tartare | pickled ginger
sesame seaweed salad | wasabi
wonton crisps
\$21

Baked Brie
phyllo wrapped brie
strawberry jalapeño chutney
herbed crostini | balsamic glaze
\$13

Scallops
mango salsa | double smoked bacon
ginger puree | daikon raddish sprouts
\$21

Arancini
tomato sauce | arugula | olive oil
truffle oil | fresh shaved parmesan
\$16

Mussels
thai curry broth | edamame
shaved onion | tomato | bacon | crostini
\$16

SALADS

Carpaccio
peppercorn shaved tenderloin | arugula
herbed olive oil | shaved parmesan
\$19

Lobster Salad
beluga lentils | lobster | avocado
truffle frisse | lemon oil
\$19

Caprese Salad
buffalo mozzarella | cherry tomatoes
basil | lemon olive oil | balsamic glaze
\$14

Spring Goddess Salad
spinach | fennel | red onion
avocado | daikon raddish sprouts
double smoked bacon
green goddess dressing
\$16

Hail Mary Spinach Caesar
double smoked bacon | roasted garlic
croutons | shaved parmesan | lemon wheel
tomato gazpacho infused dressing
\$15

add: chicken \$5 shrimp \$7 lobster \$10
extra salad dressing \$2

PIZZA

Margherita
Buffalo mozzarella | tomatoes
chiffonade basil | balsamic reduction
\$16



Butter Chicken
Olio butter chicken | onions
sun-dried tomatoes | smoked cheddar
mozzarella | cilantro
\$19

Spinach & Artichoke
roasted garlic puree | braised spinach
roasted artichoke | goat cheese | mozzarella
shaved parmesan
\$18

Jerk Chicken
red onions | jalapeños | sun-dried pineapple
jerk chicken | SUB jackfruit
\$19

PASTA

Rigatoni
mushrooms | sun-dried tomatoes
spinach | rosemary cream sauce
\$22



Olio Carbonara
double smoked bacon | sun-dried
tomatoes | garlic cream sauce
minced parsley | poached egg
fresh spaghetti
\$22



Curry Chicken Penne
butter chicken cream sauce
sun-dried tomatoes | red onions | chicken
cilantro | roasted lime wheel
\$23



Vegan Pasta
red pepper | button mushroom
Spanish onion | arugula pesto
lemon olive oil | garlic &
chive vegan ricotta | spaghetti
\$20

Seafood Linguine
scallops | shrimp | mussels
lemon cream sauce
\$29

Linguine Alfredo
parsley | shaved parmesan
\$17

Earth & Ocean
gnocchi | tenderloin | lobster
cherry tomato | red onion | arugula
horseraddish cream sauce
\$34

add:
chicken \$5 shrimp \$7
lobster \$10 beef tenderloin \$10

extra shaved parmesan \$3
extra sauce \$3
corn noodles \$2
zucchini noodles \$2

make it vegan by substituting
Olio vegan cream sauce



ENTREES

Tuna
fried calrose | diakon raddish slaw
sesame seaweed salad | sriracha | wasabi
teriyaki glaze | dynamite sauce
\$40

Miso Glazed Black Cod
red thai curry broth | edamame dumplings
roasted root vetables | candied citrus zest
\$41



Chicken Parmesan
tomato sauce | buffalo mozzarella
shaved parmesan | lemon cream
served on fresh linguine
\$26



Curry Bowl
carrot | red pepper | spanish onion
broccoli | basmati rice | cilantro
\$20

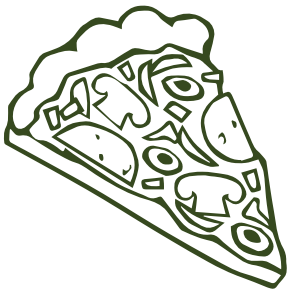


Bayfield Village
Courtyard:
where the village meets

parties of 6 or more will have an automatic
18% gratuity charge added to the cheque

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BUILD YOUR OWN PIZZA \$15

- DOUGH**

regular

gluten free (\$3)
- SAUCE**

tomato · roasted garlic

olive oil · pesto
- EXTRA CHEESE**

mozzarella (\$2) · goat (\$3)

smoked cheddar (\$3) · feta (\$3)
- SAUCE SIDES** (\$2)

sun-dried tomato

pesto · marinara ·

Caesar · roasted

garlic aioli
- VEGETARIAN** (\$0.50/each)

red pepper · green pepper · mushroom

caramelized onions · red onion

green olive · pineapple · black olive

spinach · sun-dried tomato
- MEAT**

ham · pepperoni · bacon · spicy salami (\$1)

water buffalo salami · prosciutto (\$2)

chorizo sausage · brisket · chicken (\$2)

Edamame or Pork Dumplings

honey ginger sauce

\$2 per piece

Arancini

tomato sauce | shaved parmesan

\$6 per piece

Roasted Garlic Bread

olive oil | balsamic glaze dip

\$5

Garlic Bread Pizza

roasted garlic | mozzarella

shaved parmesan

\$10

Stuffed Meatball

buffalo mozzarella | basil

Bolognese | parmesan

\$6

Fried Brussel Sprouts

smoked bacon | maple dijon glaze

\$10

Vegetarian Spring Rolls

sweet chili sauce

\$4 per piece

Garlic Shrimp

6 pieces

\$14

Warm Crab Dip

\$14

Chicken Parmesan Sandwich

tomate sauce | buffalo mozzarella

parmesan | housemade pizza bun

\$14

SNACKEROONIES

Sea-cuterie Board

seared tuna | smoked salmon

shrimp sausage | oysters | fish pate | shrimp

warm crab dip | pickled onions | seafood sauce

soya sauce | herbed crostini

\$50 *[subject to market availability]*

Charcuterie Board

bison salami | prosciutto

beef carpaccio spicy Genoa salami | brie

smoked cheddar | pickles | pickled onions

dijon mustard | chili sauce | herbed crostini

\$35 *[subject to market availability]*

V-cuterie Board

cheeses | sun-dried tomato | garlic chive

truffle | house pickles | pickled onions

pickled asparagus | strawberry jalepeño chutney

chili sauce | herbed crostini | wonton crisps

\$45

Mother's Day through to Labour Day | Saturday & Sunday from 8:30 AM to 11:00 AM

BREAKFAST

Eggs Benedict Classic

served on yorkshire pudding

with a side of sauteed vegetable hash

(peameal bacon OR sauteed spinach)

\$13

Breakfast Skillet

bacon | ham | caramelized onions | red pepper

hash | two eggs your way

\$14

French Toast

strawberry jalapeno | maple syrup | fresh whipped cream

served with orange zested butter (3 pieces)

\$11

Cinnamon Roll Pancake Infusion

(3 pieces)

\$11

Breakfast Pizza

ketchup base | scrambled eggs | bacon | mushroom | onion

smoked cheddar | extra toppings \$0.50 each

\$15

Substitute Vegan Sausage

\$4

Peameal Bacon & Egg Sandwich

cheddar cheese | sun-dried tomato pesto

ciabatta bun | side of sauteed vegetable hash

\$11

Olio Frittata

three baked eggs | mushrooms

onions | peppers | smoked cheddar cheese

\$12

Olio Sunrise

two eggs cooked your way | toast

sauteed vegetable hash | breakfast sausage (3)

\$11

Steak & Eggs

5oz AAA tenderloin | 2 eggs your way

maple sausage (3) | vegetable tater tots

toast with organic butter

\$22

Toast

orange butter | french loaf (2)

\$3

Side of Sauteed Vegetable Hash

\$4