

## SOUPS

### ITALIAN WEDDING SOUP

Classic meatballs, Italian greens and pastini in a rich chicken broth 4.50/5.75

### SOUP OF THE SEASON

Chef's choice of seasonal ingredients  
Market Price

## APPETIZERS

### BRUSCHETTA

Served with garlic cheese bread 9.95

### SPINACH & ARTICHOKE DIP

Served with Pita Points 9.95

### CRAB STUFFED MUSHROOMS

Topped with 3 cheese blend 10.95

### OLIVE'S BANANA PEPPERS

Fresh peppers stuffed & baked with  
marinara & mozzarella 9.95

### TUSCAN MUSSELS

In a citrus wine reduction & fresh herbs 11.95

### JUMBO LUMP CRAB CAKE

Served with house remoulade 12.95

### SHRIMP COCKTAIL

5 Jumbo poached shrimp & horseradish  
chili sauce 10.95

### CALAMARI FRITTI

Served with salsade fresco & citrus  
aioli 10.95

## SALADS

### CAPRESE SALAD

Plump beef steak tomato between layers of fresh mozzarella trimmed with fresh chopped basil and  
drizzled with balsamic reduction 12.95

### THE GRILLED ROMAINE SALAD

House made Caesar dressing, croutons, cherry tomatoes, bacon, & Italian four cheese blend 9.95  
Add Grilled Chicken 3.00 Add Salmon 5.00 Add Steak 7.00

### FRESH SPINACH SALAD

Baby spinach topped with onions, strawberries, feta cheese, candied walnuts served with grape seed  
vinaigrette 9.95  
Add Grilled Chicken 3.00 Add Salmon 5.00 Add Steak 7.00

### OUR SEAFOOD SALAD

Gulf shrimp, sea scallops, & salmon served over fresh greens, toasted almonds fresh berries and side  
of grape seed vinaigrette 18.95

All entrees include a complimentary house salad with Parmesan Italian dressing or a cup of house-made soup  
Upgrade your house salad to a Caesar salad 3.00