

# OLIVE & HAY

*Inspired by Italian traditions, at O&H we proudly partner with the best of our community we use local and sustainable ingredients in all our dishes. Thank you for being here.*

Jose Mejia | John Carney



## PIZZA

### Margherita

tomato conserva, basil,  
mozzarella di buffalo  
21

### Pepperoni

tomato conserva, local pepperoni,  
mozzarella di buffalo  
22

### Calabria

calabrese sausage, smoked mozzarella,  
honey, "solo di bruna" parmesan  
22

## MAIN

### Roasted Chicken

pasture raised, "al cacciatore" sauce  
35

### Pan-seared New York Strip

hasselback potato, bordelaise sauce  
46

### Catch of the Day

seasonal inspiration  
mp

## PASTA

### Spaghetti

house made calabrese sausage,  
tomato conserva, mozzarella  
23

### Tagliatelle

basil pistachio pesto, market  
vegetable, semi dried cherry  
tomatoes, "solo di bruna"  
22



## PASS THE...

### Big Italian Salad

local lettuce and chicories, marinated  
artichoke bean salad, salami, market  
vegetable, italian dressing  
16

### Heirloom Tomato

cucumber, red wine vinaigrette, herb puree,  
crispy caperberry  
15

### House Made Meatballs

tomato conserva, "solo di bruna" parmesan,  
rosemary breadcrumbs  
17

### Burrata

summer squash sott'olio, aprium, crispy  
squash flower, grilled bread  
14

## SIDES

### Eggplant Parmesan

fairytale eggplant, tomato conserva,  
mozzarella  
11

### Crispy French Fries

garlic and parmesan  
10

## DESSERTS

### Tiramisu

espresso, mascarpone mousse, cocoa  
10

### Gelato

chocolate, vanilla, hazelnut  
6

### Local Stone Fruit

macerated, olive oil cake, pine nuts  
11

S T A Y G O L D E N ®

notice: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
corkage fee is \$30 per 750ml. \$15 per 750ml purchased at one of our 8 tasting rooms.

# OLIVE & HAY

## MINERAL WATER

Fiuggi Flat or Sparkling

7

fiuggi water is the oldest mineral water in Italy, famous for it's natural healing properties

## WINE

bubbles

### J Vineyards Brut

california  
15 glass 60 bottle

### Piccini Prosecco

italy  
12 glass 48 bottle

red

white

### Flowers Rose

2018, sonoma coast  
15 glass 60 bottle

### Trinitas Pinot Noir

2016, carneros, california  
15 glass 60 bottle

### Etude Pinot Gris

2018, carneros, california  
66 bottle

### Gun Bun Gewurztraminer

2018, sonoma coast, california  
60 bottle

### Gundlach Bundschu Mt. Cuvee

2016, sonoma, california  
13 glass 52 bottle

### Luna Sangiovese Classico

2016, napa valley, california  
88 bottle

### Swanson Pinot Grigio

2018, san benito, california  
60 bottle

### Antica Chardonnay

2017, napa valley, california  
70 bottle

### Kokomo Zinfandel

2017, dry creek valley, california  
14 glass 56 bottle

### Petrichor Estate Grenache

2016, sonoma, california  
15 glass 60 bottle

### Trinitas Sauvignon Blanc

2017 napa, california  
13 glass 52 bottle

### Artesa Los Carneros Chardonnay

2016, los carneros, california  
13 glass 52 bottle

### Seghesio Zinfandel

2016, sonoma county,  
california 70 bottle

### Chalk Hill Estate Cabernet

2016, sonoma county, california  
136 bottle

### Trefethen Reisling

2018, napa valley, california  
50 bottle

### Chalk Hill Chardonnay

2018, sonoma, california  
13 glass 52 bottle

### Trinitas Zinfandel

2016, mendocino, california 55  
bottle

### Mt Veeder Cabernet

2016, napa, california  
19 glass 76 bottle

### Flowers Pinot Noir

2017, sonoma coast, california  
120 bottle

### Trinitas Cabernet

2015, napa, california  
84 bottle



## COCKTAILS

### Classic Negroni

gin, campari, sweet vermouth  
16

### Italian Sour

rye whiskey, lemon, agave,  
prosecco  
16

### Strawberry Smasher

vodka, strawberries, sugar,  
basil, soda  
16

## BEER

### Coors Light

colorado  
9

### Lagunitas Hop Water

petaluma, california  
9

### Napa Smith Golden Gate

napa, california  
9

### Lagunitas Lil Sumpin

petaluma, california  
9

### Anchor Ca Lager

san francisco, california  
9

### Bear Republic Racer 5 IPA

healdsburg, california  
9

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