

# 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 | Rachel Medeiros



## PIZZA

### Margherita

tomato conserva, basil, burrata  
21

### Pepperoni

tomato conserva, local pepperoni,  
mozzarella di buffalo  
22

### Calabria

calabrese sausage, buffalo milk  
mozzarella, honey, "solo di bruna"  
parmesan  
22

### Black Truffle

fontina cheese, chicory salad  
truffle vinaigrette  
24

## MAIN

### American Wagyu New York Strip

hasselback potato, bordelaise sauce  
46

### Half Roasted Chicken

pasture-raised chicken, spring  
asparagus, mustard chicken jus  
36

### Veal Milanese

saffron risotto, sauce salumeria  
30

### Alaskan Halibut

peperanto, cippolini marmalade,  
crispy prosciutto crispy artichoke  
36

## PASTA

### Spaghetti

house made calabrese sausage,  
tomato conserva, mozzarella  
23

### Rigatoni

lamb ragu, creamy pomodoro,  
broccolini, solo di bruna  
22

### Linguini a Frutti di mare

scallops, mussels, clams, prawns,  
white wine butter, uni mousse  
34



## PASS THE...

### Spring Panzanella Salad

sugar snaps, cucumber, asparagus, serrano  
pepper, Henpen greens, Skyhill goat feta,  
black pepper buttermilk dressing  
16

### Big Italian Salad

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

### House-Made Meatballs

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

### Burrata

tenbrink farm strawberry jam, sesame  
seed, chives, 2021 pressed olive oil  
15

### House-Made Italian Bread

whipped olive oil, house spice  
7

## SIDES

### Spring Peas

sugar snaps, English peas, shallot and  
parmesan mousse, 30 year aged balsamic  
12

### Roasted Cauliflower

cauliflower puree, crispy gremolata  
12

### Cauliflower Mushroom Chips

porcini dust, gorgonzola fonduta  
16

### Crispy French Fries

garlic and parmesan  
10

## DESSERTS

### Tiramisu

espresso, mascarpone mousse, cocoa  
10

### Gelato

ask server for daily selection  
6

### Italian Donuts

vanilla bombolloni, warm gianduja sauce  
12

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

**Domaine Carneros  
Brut**  
napa  
15 *glass* 62 *bottle*

**Lucca Paretto  
Prosecco**  
italy  
11 *glass* 46 *bottle*

**Grgich Hills Chardonnay**  
2015, napa valley  
120 *bottle*

**Cline Zinfandel**  
2017, conta costa  
85 *bottle*

red

**Fel Pinot Noir**  
2017, anderson valley, california  
18 *glass* 74 *bottle*

**Duckhorn Sauvignon  
Blanc**  
2019, napa valley  
75 *bottle*

**Trefethen Merlot**  
2015, napa valley  
95 *bottle*

**Sterling Cabernet  
Sauvignon**  
2017, napa valley, california  
18 *glass* 74 *bottle*

**Trinitas Old Vine  
Zinfandel**  
2017, mendocino, california  
15 *glass* 62 *bottle*

**Blindfold White Wine**  
2017, california  
90 *bottle*

**Favia Carbone Red Blend**  
2017, napa valley  
90 *bottle*

**Kuleto Frog Prince  
Bordeaux & Red Blend**  
2019, napa county, california  
18 *glass* 74 *bottle*

**Decoy Merlot**  
2019, sonoma lake, california  
16 *glass* 66 *bottle*

**Terra d' Oro Moscato**  
2018, california  
55 *bottle*

**Mt Veeder Cabernet**  
2018, napa valley  
90 *bottle*

**Etude Pinot Noir**  
2017, carneros  
90 *bottle*

**Kith and Ken  
Cabernet Sauvignon**  
2017, napa valley  
100 *bottle*

white

**Flowers Rose**  
2019, sonoma coast, california  
15 *glass* 62 *bottle*

**Etude Pinot Gris**  
2018, carneros, california  
15 *glass* 62 *bottle*

**Migration Chardonnay**  
2018, sonoma coast, california  
16 *glass* 66 *bottle*

**Trinitas Sauvignon  
Blanc**  
2019, napa valley, california  
15 *glass* 62 *bottle*

**Trefethen Riesling**  
2019, napa valley, california  
16 *glass* 66 *bottle*

**Chalone Pinot Blanc**  
2014, chalone, california  
15 *glass* 62 *bottle*

## COCKTAILS

**La Margherita**  
don julio, strawberries, basil  
syrup, lime juice, cherry tomatoes  
17

**Spritz Italiano**  
malfy gin, strawberries, mint,  
rose sparkling  
17

**Il Colliseum**  
high west rye, averna, orange  
bitters, luxardo maraschino,  
brown simple syrup  
17

aperitif

## BEER

**Coors Light**  
colorado  
9

**Anchor Ca Lager**  
san francisco, california  
9

**Fiero Spritz**  
fiero, sparkling wine, soda  
16

**Classic Negroni**  
noglets, campari, vermouth  
16

**Napa Smith Golden Gate**  
napa, california  
9

**Lagunitas IPA**  
petaluma, california  
9

**Limoncello Collins**  
malfy gin, limoncello, mint  
simple syrup, soda  
16

**Bear Republic Racer  
5 IPA**  
healdsburg, california  
9

**Peroni**  
rome, italy  
9

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.