

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

Spring Pizza

umbel root snap peas, ramp
cream cheese, pickled ramps
22

MAIN

American Wagyu New York Strip

hasselback potato, bordelaise sauce
46

Half Roasted Chicken

pasture-raised chicken, spring
aspargus, 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, clams, prawn, 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

Brussel Sprouts

bacon lardon, maple agrodolce
10

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

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

**Walt Anderson Valley
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**
2016, 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**
2016, napa county, california
18*glass* 74*bottle*

Decoy Merlot
2018, 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

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

**Trinitas Sauvignon
Blanc**
2015, napa valley, california
15*glass* 62*bottle*

Migration Chardonnay
2017, sonoma coast, california
16*glass* 66*bottle*

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

Trefethen Riesling
2018, napa valley, california
16*glass* 66*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

Napa Smith Golden Gate
napa, california
9

Lagunitas IPA
petaluma, california
9

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

Peroni
rome, italy
9

Fiero Spritz
fiero, sparkling wine, soda
16

Classic Negroni
noglets, campari, vermouth
16

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

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