

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

MAIN

Pan-seared 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

Gnudi

roasted winter mushrooms,
nueske's bacon, braised swiss
chard, pickled peppers
24

Rigatoni

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

Linguini a Frutti di mare

scallops, clams, prawn, white
wine butter, uni mousse
32



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

meyer lemon jam, chives, sesame seeds
14

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
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

Domaine Carneros Brut

napa
15glass 62bottle

Lucca Paretti Prosecco

italy
11glass 46bottle

red

Flowers Rose of Pinot Noir

2019, sonoma coast, california
15glass 62bottle

Sterling Cabernet Sauvignon

2017, napa valley, california
18glass 74bottle

Kuleto Frog Prince Bordeaux & Red Blend

2016, napa county, california
18glass 74bottle

FEL Pinot Noir

2017, anderson valley, california
18glass 74bottle

Trinitas Old Vine Zinfandel

2016, mendocino, california
15glass 62bottle

Decoy Merlot

2018, sonoma lake, california
16glass 66bottle

white

Etude Pinot Gris

2018, carneros, california
15 glass 62bottle

Migration Chardonnay

2017, sonoma coast, california
16glass 66bottle

Trinitas Sauvignon Blanc

2015, napa valley, california
15 glass 62 bottle

Chalone Pinot Blanc

2014, chalone, california
15glass 62bottle

Trefethen Riesling

2018, napa valley, california
16glass 66bottle



COCKTAILS

La Margherita

don julio, strawberries, basil
syrup, lime juice, cherry
tomatoes
17

Il Colliseum

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

Spritz Italiano

malfy gin, strawberries, mint,
rose sparkling
17

"On The Rocks"

choice of margarita,
old fashioned, aviation,
cosmopolitan
16

BEER

Coors Light

colorado
9

Napa Smith Golden Gate

napa, california
9

Bear Republic Racer 5 IPA

healdsburg, california
9

Anchor Ca Lager

san francisco, california
9

Lagunitas IPA

petaluma, 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.