

STARTERS

Honey Cake & Sevruga Caviar* 24

honey butter, olive oil crème fraiche

Sformato di Parmigiano 14

warm parmesan custard, mascarpone, minted pea broth

Beef Carpaccio* 22

gorgonzola polenta, balsamic onions,
scallion cream, parmigiano

Tuna Tartare* 19

spun cucumber, crispy rock shrimp,
warm sesame dressing

SALADS

Olives Caesar 15

romaine, kale, white anchovies, focaccia crouton

Italian Market Salad 16

romaine heart, chickpea, pickled carrot,
salami, taggiasca olives

Boston Bibb Salad 15

toasted walnut vinaigrette, shaved white onion,
maytag blue cheese “shower”

FLATBREADS

Fig and Prosciutto 26

sweet and sour fig jam, gorgonzola,
prosciutto di parma, rosemary

Fiery Chicken Sausage 24

herbed ricotta cheese, balsamic onions,
roasted tomato sauce

Bronx Bomber 26

cup char pepperoni, caramelized onions, mozzarella,
roasted tomato sauce, basil

Bianco 19

caramelized onions, mozzarella, tomato arugula salad,
balsamic vinaigrette

TODD ENGLISH

OLIVES

est. 1989

OLIVES STORY

Originally opening 1989 in Boston, Olives was founded by Chef Todd English. Chef English’s vision was a short menu of everyday dishes with a focus on daily inspired dishes based on the seasons. The Todd English Team invites you to explore our classics and our daily inspired dishes in the traditional “Olives” fashion.

ENTRÉE’S

Wood Grilled Sirloin Block* 55

tuscan crouton, roquefort, balsamic onions

Cast Iron Scallops 42

triple cauliflower, A.C.G. , golden raisin jam, citrus

Wood Fired Half Chicken 36

roasted tomato, taggiasca olives, Italian herbs

Roasted Cauliflower Parmesan 30

roasted tomato marinara, parmesan, herb breadcrumbs

Classic Chicken Milanaise 36

arugula, reggiano, tomato, lemon vinaigrette

Untouchable Veal Parmesan 55

mozzarella, nona’s ragu, fried basil

Shawarma Spiced Salmon 36

red quinoa tabouli, cherry riata

Salt Crusted Miso Sea Bass 52

wood fired asparagus, miso glaze

10oz. Prime Filet Au Poivre* MP

whipped potatoes, lemon escarole

PASTA

Spaghetti 24

roasted tomato sauce, basil,
parmigiano

Tortelli 26

butternut squash, sage brown butter,
parmesan cream

Agnolotti 30

lemon ricotta, slow & low veal breast, basil

Ravioli 27

herb ricotta, sweet sausage ragu,
garlicky bread crumbs

Pappardelle 28

rabbit ragu, garlic roasted radicchio,
goat cheese cream

SIDES

Mascarpone Polenta 10

olive oil, parmesan

TE Parmesan Fries 10

fresh herbs, parmesan, sea salt

Lemon Escarole 12

garlic, lemon, olive oil

Charred Eggplant 13

miso glaze, chives

Whipped Yukon Potatoes 12

cream, butter, chives

Grilled Asparagus 13

lemon vinaigrette, parmesan

* Animal products that are served raw or undercooked present a significantly increased risk of causing a foodborne illness (“food poisoning”) because they have not been cooked to eliminate disease-causing organisms.
