

OVERNIGHT

SERVED AFTER 11:00PM MONDAY - SATURDAY

SERVED AFTER 10:00PM SUNDAY

POLLO MILANESE PANINI 14

chicken • tomato • lettuce

CAPRESE PANINI 16

roasted tomato • arugula salad

CHOCOLATE CHIP COOKIES 12

COFFEE

Espresso 4.5

Macchiato 5

Cappuccino 5

Latte 5

Mocha 6

Iced Coffee 6

ORGANIC TEA 5

Peppermint

Long-life Green

Chamomile

Breakfast

Earl Grey with Lavender

JUICE 5

Orange

Grapefruit

Apple

Tomato

Pineapple

Cranberry

BREAKFAST

SERVED FROM 6:00AM UNTIL 11:00 AM

HOT

MCCANN STEEL CUT OATMEAL 12

wildfire honey • fresh local berries • roasted pecans

CLASSIC BREAKFAST 14

3 eggs • chicken apple sausage • applewood smoked bacon
red bliss potato • toast

POACHED EGG OVER HASHED BROWN POTATOES 12

two eggs • hollandaise sauce • fresh fruit

PANCAKES 12

choice of: buttermilk • banana • whole wheat

BENEDICT 16

choice of: parma ham • smoked salmon • spinach

TRUFFLE SCRAMBLE SANDWICH 15

truffle • scrambled eggs • wheat toast • country potatoes
onions

OLIVERIO WRAP 14

egg • onion • red pepper • swiss cheese • choice of chicken
or Italian sausage • arugula salad

MASCARPONE CREPES 14

mascarpone • orange • mixed berries

OMELETTES 14

SERVED WITH OUR SIGNATURE ROASTED POTATOES AND HOUSE
GRILLED TOMATO

VEGETARIAN

spinach • red onion • asparagus • tomatoes • cheddar
cheese

BIANCA

egg white • spinach • goat cheese

SALMON

smoked salmon • truffle caviar • parmesan cheese

PICCANTE

spicy soppressata • asparagus • Italian chile

VALDOSTANA

parma ham • wild mushrooms • parmesan cheese

COLD

MIXED BERRIES 12

fresh farmer's market berries

YOGURT PARFAIT 11

house-made granola • yogurt • fresh farmer's market berries

MIXED FRUIT PLATE 12

seasonal fruit

SMOKED SCOTTISH SALMON 16

red cluster tomato • dill cream cheese • red onion • crispy
caper • bagel

SMOOTHIES 9

ADD WHEY PROTEIN TO YOUR SMOOTHIE FOR \$1

TROPICANA

banana • strawberry • low fat yogurt

POST-TOX DETOX

cranberry • blueberry • honey • banana • apple

POOLSIDE PUNCH

peach • pineapple • raspberry • orange juice



GIORNO

SERVED FROM 11:00AM UNTIL 4:00PM

ANTIPASTI

SOBA NOODLES 20

noodles • tuna • spring vegetables

BURRATA E BARBABIETOLE 16

roasted heirloom beets • burrata

NIZZARDA 16

sicilian tuna • green beans • taggiasca olives

POLLO ALLA GRIGLIA 16

chicken • bacon • romaine • avocado • blue cheese • egg gorgonzola dressing

MIXED GREEN SALAD 9

shaved pecorino • balsamic

CESAR SALAD 14

traditional cesar salad • anchovy dressing

ZUPPA DI CANNELLINI E COZZE 12

white bean soup • black mussels

GAZPACHO 10

chilled tomato | bell pepper | cucumber | red onion

TONNO PICCANTE 18

yellow fin tuna • crispy rice • sriracha

PIZZETTA

DIAVOLA 16

soppressata • mozzarella cheese • taggiasca olives

SAN DANIELE 18

prosciutto • arugula • parmigiano

NAPOLETANA 16

burrata • tomato sauce

GORGONZOLA 16

italian blue cheese • arugula

PANINI

CRUDO PANINI 14

prosciutto • mozzarella • aioli

POLLO MILANESE PANINI 14

chicken • tomato • lettuce

CHICKEN WRAP 14

grilled spicy chicken • scrambled eggs •

vegetables • french fries

OLIVERIO BURGER 22

10 oz. kobe beef • truffle cheese • homestyle potatoes

SECONDI

BATTUTA DI POLLO CON POMODORI 16

chicken paillard • tomato • green beans

SALMONE ALLA GRIGLIA 26

grilled skuna bay salmon • arugula • pine nuts

RAVIOLI DI RICOTTA 16

ricotta cheese • fresh farmers market vegetables

GNOCCHI DI PATATE 15

potato gnocchi • bolognese sauce

AKAUSHI NEW YORK 26

parmesan • arugula

CENA

SERVED FROM 4:00PM UNTIL 11:00PM (MONDAY - SATURDAY)

SERVED FROM 4:00PM UNTIL 10:00PM (SUNDAY)

ANTIPASTI

CALAMARI FRITTI E ZUCCHINE 16

calamari • shrimp • zucchini

TONNO PICCANTE 18

yellow fin tuna • crispy rice • sriracha

TORTINO DI CAVOLFIORRE 15

cauliflower soufflé • parmigiano fondue

ZUPPA DI CANNELLINI E COZZE 12

white bean soup • black mussels

POLPETTE E VERZA 12

beef meatballs • braised cabbage

SEPPIE ALLA GRIGLIA 16

grilled mediterranean cuttlefish

CEVICHE DEL MEDITERRANEO 16

salmon • scallop • branzino

BURRATA E BARBARIETOLE 16

roasted heirloom beets • burrata cheese

NIZZARDA 16

sicilian tuna • green beans • taggiasca olives

PIZZETTA

DIAVOLA 16

soppressata • mozzarella cheese • taggiasca olives

SAN DANIELE 18

prosciutto • arugula • parmigiano

NAPOLETANA 16

burrata • tomato sauce

GORGONZOLA 16

italian blue cheese • arugula

PASTA E RISOTTO

GNOCCHI DI PATATE 15

potato gnocchi • bolognese sauce

SPAGHETTI SALMONE 22

black squid • arugula pesto • smoked salmon

RAVIOLI DI RICOTTA 16

ricotta cheese • fresh farmers market vegetables

PAPPARDELLE E AGNELLO 18

fresh pappardelle • lamb ragu

RISOTTO E PORCINI 22

porcini mushroom • santa barbara uni

SECONDI

SALMONE E GRIGLIA 26

grilled skuna salmon • cabbage • chanterelle

HALIBUT AL FORNO 30

monterey bay halibut • pizzaiola style

POLLETTO ALLA DIAVOLA 27

traditional chicken diavola

AKAUSHI NEW YORK 42

10 oz. new york strip • potato gratin