

# BREAKFAST

## **VANILLA BEAN OLIVE OIL WAFFLE 14.00**

 *RASPBERRY SPARKLING WINE*

**Vanilla Bean Olive Oil** waffle topped with mixed berries and finished with cinnamon-sugar dust. Served with whipped butter and warm maple syrup.

## **OLIVE FARMER'S BREAKFAST 15** *df* *BRUT SPARKLING WINE*

Two eggs served your way, choice of **White Balsamic**-glazed bacon or house-made maple sausage and herb-roasted potatoes or fresh fruit. Served with a slice of Noble Bread multi-grain toast.

## BREAKFAST PANINOS

### **FLORENTINE 12.50** *OLIVE MILL-MOSA*

**Mozzarella, Grana Padano**, ricotta, **feta cheese**, scrambled eggs, Italian-style charred greens, baked in our pizza oven, folded as a panino, with a side of garlic aioli.

### **BACON, POTATO & RICOTTA 12.50** *BLOODY CAESAR*

**Mozzarella, Grana padano**, ricotta, herb-roasted potatoes, scrambled eggs, and **White Balsamic**-glazed bacon, baked in our pizza oven, folded as a panino, with a side of garlic aioli.

# ANTIPASTI

## **ANTIPASTO BOARD 21** *MOSCATO*

Chef's choice of **Artisan meats and cheeses**, **Chardonnay Herb Mascarpone**, **Sonoran Spicy Beans**, mixed nuts, **del Piero olive mix**, **Caramelized Red Onion & Fig Tapenade**, grapes, **Cerreta's dark chocolate**, assorted **Tarallini crackers**, side of **Noble French baguette**

## **MILL MEATBALLS 10** *CHIANTI/SANGIOVESE*

Three **Mill meatballs**, **Simply Sugo**, parsley, **Grana Padano**, focaccia

# BRUSCHETTA

SERVED ON TOASTED NOBLE BAGUETTE  
CHOOSE 3 FOR \$12.00

**GRECIAN**  - tomato, basil, garlic, **feta** crumbles, **Meyer Lemon Olive Oil**, **Traditional Style Balsamic Reduction**

## **CHARDONNAY HERB MASCARPONE & GREEN APPLE**

Balanced EVOO, Fig Balsamic Reduction

 **MUFFULETTA** - **Calabrese Salami**, **Hot Italian Giardiniera**, **Grana Padano**, **Balanced EVOO**, **Traditional Style Balsamic Reduction**

# INSALATA E ZUPPE

ADD ROASTED OR CRISPY CHICKEN \$5.50  
ADD FRIED FISH \$9.00

## **ITALIAN CHOPPED 16** *gf* *BRUT SPARKLING WINE*

Garden greens, **Genoa salami**, **Kalamata olives**, cucumber, tomato, red onion, **feta**, **Meyer Lemon Olive Oil** vinaigrette

## **OLIVE FARMER'S CAESAR 11** *CHARDONNAY*

Romaine, **Grana Padano**, freshly-made garlic croutons, lemon wedge, house-made caesar dressing

**DAILY SOUP (SEE BOARD)** Cup 9 / bowl 11

**SOUP & SALAD** Cup of soup, half salad 14

# SANDWICHES

SERVED WITH SICILIAN SLAW AND **DEL PIERO OLIVES**

ADD PLAIN FRITTES, GARLIC PARMESAN FRITTES, TRUFFLE PARMESAN FRITTES  
OR SIDE SALAD FOR \$4.50

*\*GLUTEN-FREE OPTION AVAILABLE*



## **KALAMATA\* 17** CHIANTI/SANGIOVESE

Kalamata salami from The Pork Shop, Genoa salami, capicola, **provolone**, **Zesty Herb Crema**, herb-roasted tomatoes, arugula, red onion, Noble Bread ciabatta *\*GLUTEN-FREE AVAILABLE*



## **CAPRESE DEL PIERO 16** PINOT GRIGIO

Heirloom tomatoes, garden fresh basil, **fresh mozzarella**, house-made **Pesto**, drizzled with **Balanced EVOO** and **Traditional-style Balsamic Reduction**, house-made focaccia

## **LUCCA TURKEY\* 16** MERLOT

Olive wood-smoked turkey, **Chardonnay Herb Mascarpone**, **Caramelized Red Onion & Fig Tapenade**, green apple, arugula, **Meyer Lemon Olive Oil** vinaigrette, Noble Bread ciabatta *\*GLUTEN-FREE AVAILABLE*

## **CALABRIAN CRISPY CHICKEN SANDWICH 18**

 KALAMATA KRAKEN

Crispy breaded chicken breast, house-made calabrian aioli, arugula, tomato, onion, house-made pickles, Noble Bread ciabatta

## **OLIVE WOOD SMOKED PULLED PORK 15** PERONI

Olive wood-smoked pork, **Chipotle Balsamic BBQ Sauce**, house-made sicilian slaw, Noble Bread ciabatta, kettle chips

# ENTRÉES



## **LINGUINE & MEATBALLS 19** DOLCETTO

House-made linguine, **Simply Sugo**, **meatballs**, fresh parsley, **Grana Padano**

## **CHICKEN MILANESE 22** CHARDONNAY *\*NOT AVAILABLE ON FRIDAYS*

Crispy chicken breast, baby arugula, cherry tomatoes, **Meyer Lemon Olive Oil** vinaigrette, shaved **Grana Padano**, lemon wedge

## **LEMON CHICKEN ALFREDO 21** PINOT GRIGIO

House-made fettuccine, lemon alfredo sauce, **herb-roasted chicken**, pistachios, fresh parsley

# FOR THE KIDS

12 YEARS OLD AND YOUNGER

## **KIDS CHOCOLATE CHIP WAFFLE 7.50**

Half **Vanilla Bean Olive Oil** waffle topped with chocolate chips & finished with cinnamon-sugar dust. Served with a side of warm maple syrup.

## **HOUSE-MADE CHICKEN TENDERS 10**

Served with fries and a chocolate chip cookie.

## **KID'S CHEESE PIZZA 10**

Served with a chocolate chip cookie.

 Olive Mill Original  Spicy Owner's Favorites *df* dairy-free *gf* gluten-free  vegetarian

Items in green are available for purchase inside our Marketplace!

del Piero Kitchen is not a Gluten-Free Kitchen

# BRICK OVEN PIZZA

ASK ABOUT OUR CAULIFLOWER PIZZA CRUST *gf* \$3.50

ADD MEAT \$2.50, ADD VEGGIES \$2.00, EXTRA CHEESE \$1.50

ADD A SIDE OF HOUSE-MADE CALABRIAN CHILI RANCH OR GRANA PADANO \$1.00

## MILL MARGHERITA 18 PINOT GRIGIO

Pizza sauce, fresh mozzarella, sliced mozzarella, fresh basil leaves

## GARDEN VEGGIE 21 PRIMITIVO / ZINFANDEL

Pizza sauce, **feta** crumbles, roasted peppers, caramelized onions, **marinated artichokes**, roasted zucchini, ricotta, **Valencia Orange Olive Oil** drizzle

## PEPPERONI DEL PIERO 21 MERLOT

Pizza sauce, fresh mozzarella, **pepperoni**

## ESTRELLA 21 SAUVIGNON BLANC

**Olive Mill Pesto**, fresh mozzarella, **herb-roasted chicken**, cherry tomatoes, **marinated artichokes**, **feta** crumbles, **Meyer Lemon Olive Oil** drizzle

## SUPERSTITION 21 CHIANTI / SANGIOVESE

Pizza sauce, fresh mozzarella, **pepperoni**, roasted red peppers, caramelized onions, **3 Chile Olive Oil** drizzle

## DUST DEVIL 21 RIESLING

Pizza sauce, **calabrese sauce**, fresh mozzarella, sopressata, mild Italian sausage from The Pork Shop, **Dust Devil Crema**

## SAN TAN 22 CHIANTI / SANGIOVESE

Baby spinach, fresh mozzarella, smoked mozzarella, mild Italian sausage from The Pork Shop, red onions, mushrooms, dried oregano, pistachios, **Meyer Lemon Olive Oil** drizzle

## LEMON ALFREDO 22 PINOT GRIGIO

Lemon alfredo, fresh mozzarella, smoked mozzarella, mild Italian sausage from The Pork Shop, **Grana Padano**

## TUSCAN HAM & HOT HONEY 22 CHIANTI / SANGIOVESE

Pizza sauce, fresh mozzarella, ricotta, Tuscan ham, hot honey (made with our **Olive Blossom Honey** and **Chiltepicca**)

# BEVERAGES

## BEER PINT 8 / PITCHER 25

See Board

**FLIGHT 15** - pick 4!

## SANGRIA GLASS 10 / CARAFE 29.90

House-made Red, White or Seasonal

## BLOODY CAESAR 11.50

 *Try it Spicy!* - **Sonoran Spicy Beans**, **Jalapeño Mexican Lime Olives**, Jalapeños, extra Tobasco

## SPIKED PRICKLY PEAR LEMONADE 10

**Sprizzeri Secco Rosé** sparkling wine, Prickly Pear Lemonade, **Prickly Pear White Balsamic Reduction**

## MILL-STYLE APEROL SPRITZ 10

**Sprizzeri Classico Orange** sparkling wine, Rim of **Vanilla Bean Olive Oil** & Turbinado Sugar, Spiralized Orange Peel

## SPARKLING PEACH SUNRISE 10

**Sprizzeri White** sparkling wine, **Peach White Balsamic Reduction**, Peach Purée, Peaches, Blueberries

## PEPSI PRODUCTS, FRESH-BREWED ICED TEA 3.50

## COFFEE

Order at Infusion Coffee & Tea



## QCOM SPARKLING WINE 10

**Peach** • **Raspberry** • **Almond** • **Strawberry** • **Brut**

## WINE BY THE GLASS 9

House Red • Cabernet Sauvignon • Chardonnay • Pinot Grigio

## WINE BY THE BOTTLE

**STARTING AT 25**

Ask for details!

## OLIVE MILL-MOSA 9.50

**Peach** • **Raspberry** • **Almond** • **Strawberry** • **Brut**

**FLIGHT 17** - pick 4!

## STRAWBERRY MILL-JITO 10

**Sprizzeri Lime Elderflower** sparkling wine, **Strawberry Balsamic Reduction**, Strawberries, Limes, Mint Leaves