



▶ DESSERTS

Deep Dish Cookie

Oversized, oven-baked chocolate chip cookie topped with premium vanilla ice cream and chocolate sauce. Served with ice-cold milk shots. 6.00

◀ Dulce de Leche Bread Pudding

Moist, house-made bread pudding served warm with a scoop of premium vanilla ice cream and rich Dulce de Leche sauce. 6.75

Eight Chocolate Brownie Bliss

A Ghirardelli® brownie with five types of chocolate served warm with a scoop of premium vanilla ice cream and drizzled with white and dark chocolate sauce and sprinkled with cocoa. 6.50

Cheesecake with Strawberry-Amaretto Coulis

Decadent traditional cheesecake made even better with an Amaretto-enhanced strawberry sauce and a cloud of whipped cream. 6.25

Chocolate Flourless Cake

A rich and decadent flourless cake, topped with chocolate ganache. Served atop chocolate sauce and garnished with whipped cream. 6.50

 This menu item can be made gluten-free for a slight upcharge.
◀ House favorite



DEEP DISH COOKIE



EIGHT CHOCOLATE BROWNIE BLISS



CHEESECAKE WITH STRAWBERRY-AMARETTO COULIS



Drinks & Desserts

WINE LIST

House Red or White 12.00 (3 glasses) 5.50

Wine of the Month Ask your server about our featured wine of the month.

Lighter, Sweeter Wines, Blush, White and Sparkling

White Zinfandel, Beringer (CALIFORNIA):		
Fresh berry and citrus flavors with a hint of nutmeg and clove	19	6.25
Prosecco, Ruffino (ITALY):		
Sparkling wine with notes of apples and pears. (single serving bottle)	7	—
Moscato, Barefoot (CALIFORNIA):		
Orange blossom and honeysuckle aromas with apricot flavors and a crisp finish	—	7.50
Brut Sparkling Wine, Chandon (CALIFORNIA):		
Classic nutty flavor and a complex spicy nose	—	8.00

Richer and More Complex Whites

Sauvignon Blanc, Hess (CALIFORNIA):		
Lemongrass and guava aromatics accented with tropical flavors	25	7.00
Pinot Grigio, Ecco Domani (ITALY):		
Citrus and floral aromas with tropical fruit flavors and a refreshing finish	28	8.00
Chardonnay, Kendall Jackson (CALIFORNIA):		
Hints of pineapple, mango and apple	28	8.00
Chardonnay, Dreaming Tree (CENTRAL COAST):		
Baked apples and pear nose with a spicy fruit palate	30	8.50

Reds with Lighter Body and Less Tannin

Merlot, Angeline Reserve (SONOMA):		
Complex spicy rose petal nose and intense fruit flavors	23	6.75
Pinot Noir, Mark West (CALIFORNIA):		
Deep berry flavors with a hint of warm spice and oak	25	7.00
Barbera D'Asti, Chiarlo (ITALY):		
Spicy fruit, tea, violets, anise and toast. Perfect with red sauces	25	7.00
Chianti, DOCG DaVinci (ITALY):		
Aromas of plum and cherry accented by peppery notes and a soft finish	28	8.00

Drier and More Intense Reds and Blends

Red Blend, Alamos (ARGENTINA):		
Full bodied blackberry and plum flavors with a long, spicy finish	23	6.75
Cabernet Sauvignon, Avalon (CALIFORNIA):		
Rich black currant, boysenberry jam and lush herb flavors	25	7.00
Poggio al Tufo, Tommasi (ITALY):		
A "Super Tuscan" with an intense bouquet of ripe berries with a rich finish	28	8.00
Red Blend, Ghost Pines (CALIFORNIA):		
Dark berry fruit with spice and cocoa	33	9.50

UNIQUE DRINKS

Peach Bellini	Bacardi Light Rum, Peach Nectar, White Wine	5.00
	Add an Amaretto, Chambord or Peach Schnapps floater	3.00
Frozen Sangria	Red wine, fruit juices, Tuaca, and Limoncello	6.00
Sangria Swirl	Frozen Bellini swirled with Sangria	6.00
Margarita – on the rocks	Sauza Plata Tequila, Patrón Citrónge	6.75
	Add a Patron® Gold floater	3.00
Pomegranate Martini	Three Olives Pomegranate Vodka, PAMA Liqueur, pomegranate juice	7.25
Cosmopolitan	SKYY Citrus Vodka, Patrón Citrónge, fresh lime and cranberry juice	6.75
Oliveto Bloody Mary	SKYY Citrus Vodka, fresh lime, Premium Bloody Mary mix	6.75
Flirtini	SKYY Raspberry Vodka, Patrón Citrónge, pineapple & cranberry juice with a splash of champagne	6.25
Slenderita	Oliveto's version of a "skinny" margarita! Sugar-free triple sec and Sauza Plata Pure Agave Tequila mixed with fresh lemon and lime juices. Only 114 calories per glass!	6.50
	Add a Patron® Gold floater	3.00
Moscow Mule	SKYY Vodka, fresh squeezed lime juice, ginger beer	7.00

The following premium liquors and cordials are available:

Tito's Vodka, SKYY Vodka, Ketel One Vodka, Grey Goose Vodka, Beefeater Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Sauza Hornitos Plata, Patron Gold, Johnnie Walker Red, Chivas Regal, Glenlivet (12 yr.), Jim Beam, Jack Daniels Black, Crown Royal, Maker's Mark, Jameson Irish Whiskey, Grand Marnier, Baileys Irish Cream, Amaretto DiSaronno, Tuaca, Kahlua, Frangelico, Chambord

DRAFT BEERS

Served in a 20 ounce frozen glass.

Beer of the Month	Peroni Nastro Azzurro	Coop Native Amber
Ask your server for details	Pale Lager	Perfect blend of malt and hops, from Coop Ale Works, Oklahoma City
5.00	Crisp and refreshing. Italy's number one premium beer	5.00
Sam Adams Seasonal	5.00	Marshall Atlas IPA
Ask your server for details		Smooth, easy drinking with a hint of pine, from Marshall Brewing Co., Tulsa
5.00	Miller Lite	5.00
	4.00	Sierra Nevada Pale Ale
		Classic pale ale with a full body and a spicy flavor
		5.00

BOTTLED BEER

Budweiser	Coors Light	Corona Extra
3.50	3.50	4.50
Bud Light	Miller Lite	Stella Artois
3.50	3.50	4.50
	Michelob Ultra	
	3.50	

BEVERAGES

Iced Tea / Sweet and Unsweet	Coke / Diet Coke / Sprite /	Fresh-Brewed Coffee or
2.50	Dr. Pepper / Diet Dr. Pepper /	Hot tea
Fresh-Brewed Wild Raspberry or Peach Flavored Iced Tea	Barq's Root Beer / Coke Zero / Minute Maid Lemonade	2.50
2.75	2.50	San Pellegrino Sparkling Water (1 liter)
		5.00