



▶ 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. 6.25

◀ 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. 7.50

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. 7.50

Cheesecake with Strawberry-Amaretto Coulis

Decadent traditional cheesecake made even better with an Amaretto-enhanced strawberry sauce and a cloud of whipped cream. 7.00

Chocolate Flourless Cake ^{GF}

A rich and decadent flourless cake, topped with chocolate ganache. Served atop chocolate sauce and garnished with whipped cream. 6.75

^{GF} 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 15.00 (3 glasses) 6.00

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

Lighter, Sweeter Wines, Blush, White and Sparkling

White Zinfandel, Woodbridge (CALIFORNIA): Fresh berry and citrus flavors with a hint of nutmeg and clove	23	6.75
Brut Sparkling Wine, J. Rog�t (NEW YORK): Medium-dry with crisp fruit flavors	—	6.50
Moscato, Lost Angel (CALIFORNIA): Floral aromas with flavors of orange peel and honey	22	6.75
Sweet Red Blend, Rosatello Rosso (ITALY): Aromas of honeyed fruit finished with berries and red currants	25	7.25

Richer and More Complex Whites

Pinot Grigio, Ruffino II Ducale (TUSCANY): Balanced, ripe fruit taste, fresh and fragrant	30	8.00
Chardonnay, Kendall Jackson (CALIFORNIA): Hints of pineapple, mango and apple	31	8.25
Chardonnay, Clos Du Bois Calcaire (RUSSIAN RIVER VALLEY): Vibrant citrus and pear with hints of toasty brown spice	34	9.00
Sauvignon Blanc, Kim Crawford (NEW ZEALAND): Tropical fruit flavors with a zesty finish	33	8.75

Reds with Lighter Body and Less Tannin

Chianti, DOCG, Ruffino (TUSCANY): Fruity and floral with a spicy hazelnut finish	27	7.50
Pinot Noir, Mark West (CALIFORNIA): Deep berry flavors with a hint of warm spice and oak	28	7.75
Pinot Noir, La Crema (SONOMA): Warm, earthy allspice and pomegranate with zesty, supple notes	34	9.00
Merlot, 14 Hands (COLUMBIA VALLEY) Rich flavors and aromas of blackberry, plum, cherry and mocha	28	7.75
Merlot, Decoy by Duckhorn (SONOMA COUNTY) Vibrant red berry flavors with excellent acidity	34	9.00

Drier and More Intense Reds and Blends

Red Blend, Conundrum by Caymus (CALIFORNIA) Lush flavors of cherries and chocolate	33	8.75
Cabernet Sauvignon, 14 Hands (COLUMBIA VALLEY) Bright, juicy flavors of blueberries and currants with subtle hints of dried herbs	28	7.75
Cabernet Sauvignon, Simi Alexander Valley (SONOMA COUNTY) Dark garnet in color, supple yet firm tannins	34	9.00
Cabernet Sauvignon, Rodney Strong Alexander Valley Estate (SONOMA) 17 months of barrel aging have softened this bold wine just enough to enjoy now!	34	9.00
Shiraz, Jacobs Creek Reserve (AUSTRALIA) Intense flavors of mulberry, chocolate and spice	28	7.75
Red Blend, Lost Colony (SONOMA) Berries, currants and pomegranates with notes of cloves and pepper	30	8.00
Malbec, Killka (SOUTH AMERICA) Balanced structure with soft tannins, ripe black fruit and a velvety finish	30	8.00

► UNIQUE DRINKS

Peach Bellini Bacardi Light Rum, Peach Nectar, White Wine	6.50
Add an Amaretto, Chambord or Peach Schnapps floater	2.00
Frozen Sangria Red wine, fruit juices, Tuaca, and Limoncello	6.50
Sangria Swirl Frozen Bellini swirled with Sangria	6.75
Margarita – On the Rocks Sauza Plata Tequila, Patr�n Citr�nge	7.00
Add a Patron� Gold floater	3.00
Pomegranate Martini Three Olives Pomegranate Vodka, PAMA Liqueur, pomegranate juice	8.25
Cosmopolitan SKYY Citrus Vodka, Patr�n Citr�nge, fresh lime and cranberry juice	8.25
Oliveto Bloody Mary SKYY Citrus Vodka, fresh lime, Premium Bloody Mary mix	8.50
Flirtini SKYY Raspberry Vodka, Patr�n Citr�nge, pineapple & cranberry juice with a splash of champagne	7.50
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!	7.00
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:

SKYY Vodka, SKYY Citrus, Absolute Vodka, Tito's Vodka, Grey Goose Vodka, Beefeater Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Patron Gold, Johnnie Walker Red, Glenlivet (12 yr.), Jim Beam, Jack Daniels Black, Crown Royal, Makers Mark, Wellers, Jameson, Tuaca, Kahlua, DiSaronno, Baileys Irish Cream and Limoncello

► DRAFT BEERS

Served in a 20 ounce frozen glass.

Blue Moon Seasonal Ask your server for details 5.00	Peroni Nastro Azzurro Pale Lager Crisp and refreshing. Italy's number one premium beer 5.00	Fat Tire Amber Ale Toasted biscuit aroma and a smooth balance between malt and hops 5.00
Sierra Nevada Pale Ale 5.00		Bud Light America's #1 beer 4.00
		Miller Lite 4.00

► BOTTLED BEER

Budweiser 3.50	Michelob Ultra 3.50	Corona 4.00
		Shiner Bock 4.00
		Coors Light 3.50

► BEVERAGES

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