

# Olive Tree

Reservations: 01249 812508

## Appetisers

Olive Tree platter Freshly cooked warm flatbread with a selection of olives, chorizo sausage, sliced mozzarella and prosciutto ham, finished with rocket salad. Minimum 2 persons to share. Per person charge £6.10.	6.10 per person
Olives, oil and bread Selection A selection of our marinated olives, and rustic bread with our own flavoured oils for dipping	4.95
Dish of olives A selection of our marinated olives	2.95
Garlic Bread Made with our fresh dough, fresh from the pizza oven	2.65
Garlic Bread and Cheese Made with our fresh dough and topped with melted mozzarella	3.25
Dough balls Fresh dough balls with garlic butter	2.65

**Two courses for £12 midweek**  
**(Tues, Weds and Thurs)**  
**Italian Grills are £3.50 extra per person**

## Starters

Insalata Caprese Fresh mozzarella slices with fresh tomatoes served with mixed leaves and finished with a basil pesto dressing	5.40
Seasonal Roasted Vegetables Antipasti Roasted seasonal vegetables served with mixed leaves and a balsamic dressing	5.50
Chef's Soup of the Day (please ask your waiter for details) Fresh homemade soup served with fresh dough balls	4.70
Goats Cheese Brochette Baked goats cheese served with garlic bread sticks and a tomato and red onion balsamic salsa	5.95
Garlic Mushrooms ( <b>New</b> ) Mushrooms cooked in a white wine, garlic and cream sauce, topped with breadcrumbs and parmesan cheese	5.95
Garlic Prawns King prawns served in a garlic & tomato sauce, topped with mozzarella and baked in the stone oven. Served with dough balls	5.95

## *Mamma's Italian grills*

<b>Wild mushroom chicken</b> Griddled butterfly chicken breast served with a wild mushroom and garlic cream sauce on a bed of Italian roast potatoes	13.95
<b>Chicken Arrabiata</b> Griddled butterfly chicken breast served with a spicy sauce of tomatoes and chilli on a bed of farafelle pasta	12.95
<b>Italian sirloin</b> Griddled sirloin steak served with roasted potatoes, topped with seasonal roasted vegetables	14.95
<b>Pepper sirloin (New)</b> Griddled sirloin steak served on a bed of gnocchi with a creamy pepper sauce	15.95
<b>Sirloin Arrabiata</b> Griddled sirloin steak in a spicy sauce of tomatoes and chilli served on a bed of farafelle pasta	15.95
<b>Apple cider pork</b> Tenderloin of pork in a sauce of cider, apples, wholegrain mustard and sage served on a bed of gnocchi and topped with seasonal vegetables	14.95
<b>Rosemary and Garlic Lamb Steak (New)</b> Lamb steak with a rosemary and garlic marinade, with button mushrooms and tagliatelle	14.95

### **Organic Meat**

All our fresh meat is organic and sourced locally from Neston, Wiltshire wherever possible. We will cook meat through unless otherwise requested by you. This will mean that steaks are cooked to a medium state but not pink. If you require your steak cooked differently please ask your server when you place your order.

Mamma wishes perfection, so these dishes may take a little longer to cook than some of our other dishes. Buon appetito.

## *Pizza*

*All our pizzas are traditional thin crust, made with homemade dough topped with fine tomato sauce and grated mozzarella*

<b>Margherita</b> Finished with fresh tomato wedges	7.25
<b>Four Cheese</b> Topped with Goats Cheese, mature cheddar, parmesan and mozzarella	8.50
<b>Walnut</b> Goats cheese and toasted walnut	8.90
<b>Hawaiian</b> With fresh pineapple and ham	8.15
<b>Giardiniera</b> Topped with fresh tomato, roasted peppers, red onion, mushrooms and garden peas	8.60
<b>Pollo e Pesto</b> Torn chicken breast marinated in basil pesto, with onions and peppers	9.25
<b>Merry Christmas Pizza (Seasonal favourite)</b> Turkey, sausage, stuffing balls, chestnuts and cranberry sauce	9.25

## *Pizza continued*

The Olive Tree Bacon, fresh tomato, olives with basil pesto and sliced mozzarella	9.25
Hot and spicy Topped with pepperoni, chopped fresh chillies and roasted peppers	8.75
Spicy Meatball Pizza Spicy meatball, peppers, onions and barbeque sauce	8.75
Tigre <b>(New)</b> Prosciutto ham with rocket and parmesan shavings	9.25
<b>Pizza Your Way</b> <i>Ask your server about extra toppings or substitutions to make your pizza your way.</i>	Each topping
M: Pepperoni, ham, prosciutto ham, bacon, chicken, cajun chicken, tuna, mild cheddar, goats cheese.	1.65
V: Red onion, tomato, sliced mushroom, olives, toasted walnut, spinach, sliced pepper, fresh chopped chillies, pineapple, pesto	1.15

## *Pasta*

Italian Pork Sausage Tagliatelle <b>(New)</b> Italian Pork sausage and pancetta cooked in a sauce of fresh chilli, garlic and tomato served with tagliatelle	11.95
Cheese and Smoked Ham Tortelloni Filled pasta of cheese and smoked ham tossed with a rich cheese sauce and mozzarella baked in the stone oven	9.55
Lasagne Olive Tree lasagne is homemade with lean mince cooked with red wine, onion and garlic, layered with Verdi lasagne sheets and finished with a three cheese sauce, mozzarella and baked	8.25
Ricotta and Spinach Tortelloni Filled pasta of ricotta cheese and spinach tossed in a red wine and tomato sauce topped with mozzarella baked in the stone oven	9.25
Zucchini Carbonara * <b>(New)</b> This light creamy carbonara is a classic with a twist, courgettes add colour and texture	8.65
Chilli Prawn Linguine * <b>(New)</b> Prawns in a light chilli sauce served with linguine	9.55
Spaghetti and Meatballs Spicy meatballs served in a tomato and red wine sauce and tossed with spaghetti	8.25
Tagliatelle Pollo Tagliatelle pasta cooked with chicken breast and bacon coated in a creamy parmesan and lemon sauce	9.55

### **Allergies:**

Starred (\*) items usually available also as wheat and gluten free. Please allow extra cooking time. Food is prepared in a kitchen which handles nuts, dairy produce, shellfish, and gluten. Please tell your server if you have any food allergies. Whilst we take every care we cannot control the whole food chain, and are unable to guarantee that food is free of all traces of these or other allergens

## *Salads*

*All main meal salads are served with home made dough balls*

Pollo Salad Chicken breast and goats cheese tossed with mixed leaves and house dressing	8.45
Chicken Caesar salad Cos lettuce tossed with chicken, red onions, parmesan cheese and finished with a Caesar sauce and croutons.	8.45
Seasonal Roasted Vegetable Salad Mixed green leaves served with seasonal roasted vegetables, served with chilli oil dressing	8.45
Goats cheese and walnut Salad Mixed green leaves, goats cheese and toasted walnut salad with balsamic dressing	8.45
Warm Chicken and Pancetta Salad <b>(New)</b> Chicken, pancetta with mixed green leaves, finely sliced red onion with a garlic dressing	8.45

## *Sides*

Cheese Gnocchi Baked potato dumplings in a white wine and cheese sauce, served fresh from the oven	5.10
Caesar Side Salad Cos lettuce tossed with red onions, parmesan cheese and finished with a Caesar sauce and croutons	4.95
Home style bread basket and olive oil A basket of our home made bread with olive oil for dipping	3.95
Mixed Greens side salad Mixed green leaves, red onion and fresh tomato	4.95
Italian Tomato salad <b>(New)</b> Ripe tomatoes with garlic and basil	3.95
Polenta Chips <b>(New)</b> Deep fried polenta with sea salt	2.95

### **Massive changes coming in January**

**Traditional Sunday Lunch £9.95 for 2 courses, 3 courses £12.95**

The Olive Tree opens up with little bit of England, a traditional roast every Sunday from 14<sup>th</sup> January 2012

**Monday 'Tear and share' menu £6.95 per person every Monday  
(Minimum 2 persons) From 15<sup>th</sup> January**

## Desserts

Ice Cream selection 3 scoops of your choice with chocolate sauce	3.95
Italian bread pudding Bread pudding made with pannetonne and brioche with succulent sultanas and pecan nuts served with honeyed mascarpone	4.95
Limoncello Tiramisu <i>(New)</i> This decadent dessert of sponge fingers soaked in Limoncello Liqueur, with cream and fresh lemon zest is a palette pleaser	5.10
Balsamic Strawberry Cheesecake <i>(New)</i> Marinated strawberries on a biscuit base topped with creamy cheesecake	5.10
Crème brûlée Creamy fresh egg custard with a caramelised topping	5.10
Chocolate Brownie Dream Homemade chocolate brownie with vanilla and chocolate ice cream covered with chocolate sauce and whipped cream	5.45
Affogato <i>(New)</i> Probably the simplest yet most delicious of Italian dessert – rich dark espresso poured over creamy vanilla ice cream	3.95
Cheese and Biscuits A selection of cheese and biscuits.	5.10

# Two courses for £12 midweek (Tues, Weds and Thurs)

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*Main course and either starter or pudding for £12*



*Italian Grills are £3.50 extra per person*

*\* Excludes special events*




## Hot Drinks

Espresso or Americano	2.00
Cappuccino, or Latte	2.40
Tea	1.75

## Soft Drinks

	San Pellegrino Sparkling Italian Spring Water 250ml	2.40
	San Pellegrino Sparkling Italian Spring Water 750ml	4.25
	Aqua Panna, Still Italian spring water 500ml	3.40
	Aqua Panna, Still Italian spring water 750ml	4.25
	Juices (Orange, Cranberry, Apple) 10oz	1.79
	Coke, Diet Coke, Lemonade 10oz	1.55
	J2O Orange and passion fruit	2.40

## By the glass

<b>Italian Wine by the Glass</b>		
Glass 175ml		
Glass 250ml		4.75
Red: Merlot, Valpolicella		5.75
Pink: Pinot Grigio		
White: Pinot Grigio, Chardonnay.		
<b>Moretti Italian Beer</b>		3.45
Birra Moretti , brewed since 1859 is a beer of great Italian tradition. Its character is warm, sociable, and authentically Italian. The Italian Pilsner style is the perfect match for Italian food.		
<b>Peroni Nastro Azzurro Beer</b>		3.45
Italian style in a bottle. It brings out the Italian in you.		
<b>San Miguel Draught</b>		
20 oz draught		3.55
10 oz draught		2.10
		
<b>Weston's Stowford Press Draught Cider</b>		
Medium dry draught sparkling cider from Herefordshire. Light refreshing and fruity.		
20 oz draught		3.55
10 oz draught		2.10
<b>Spirits</b>		
25 ml Smirnoff Vodka or Bacardi Rum		2.75
25 ml Bombay Sapphire Gin		3.25
25 ml Brandy or Teachers Whiskey		3.55
50 ml Baileys or Tia Maria		4.25
<b>Mixers</b>		1.65

## *World Wines*

<b>Reds</b>	
Chianti, Piccini Orange Label DOCG 2008 Chianti, the signature wine of Tuscany, is the most versatile of Italian reds. Intensely fruity with a velvety and soft palate, marked by pleasant notes of ripe berries. Pairs well with pasta, pizza and red meat.	18.25
Cabernet Sauvignon, Wolf Blass Yellow Label Wolf Blass is one of Australia's best-known wine names and this is one of their most-loved wines. A luscious plummy red with soft spicy oak. Ideal with pizza.	18.45
Pinotage, Cape 312, Western Cape Pinotage is South Africa's signature red wine, from a grape variety which was created there in 1925. This example is a firm medium bodied red, deeply coloured wine with spicy black fruit aromas. Smooth damson, black cherry and liquorice flavours with soft tannins and a spicy lift on the finish.	15.95
<b>Rose</b>	
White Zinfandel, Pacific Heights A Joyous Blush from California, Medium in Style with Crushed Strawberry and Peach Aromas	16.95
Pinot Grigio Rose, Veneto Italy Coral tinted Italian rose. Fresh, winy and slightly fruity fragrance, with a dry, light and pleasantly sourish flavour.	15.95
<b>Whites</b>	
Chenin Blanc, Cape 312, Western Cape A clean, lively wine with abundant lemon and lime aromas. Balanced and elegant with a powerful follow through. Dry and lightly oaked.	17.95
Sauvignon Blanc, Las Montanas, Valle Central, Chile Fruity and refreshing with floral, citrus and green apple flavours balanced by a hint of tropical fruit. Enjoy with chicken, salad and creamy sauces.	15.95
<b>Sparkling Wine</b>	
Prosecco, Sartori Brut Prosecco is Italy's finest sparkling wine. With delicate fruit flavours and soft intensity.	26.50

## *Italian House Wines*

<b>Reds</b>	
Merlot, Veneto. A bright ruby red colour with a bouquet reminiscent of raspberries and pleasantly fruity when young. A full bodied red, with a slight bitter aftertaste.	13.95
Cabernet Sauvignon, Veneto. Dry, full bodied flavour, with a hint of herbs. Good with red meats, cheese and pasta.	13.95
Valpolicella, Veneto Fruity nose and fresh bitter cherry character. Ideal for red meat and cheese dishes.	12.95
<b>Whites</b>	
Pinot Grigio, Veneto. Sharp, fruity, dry and pleasant. Good with salads, chicken and light dishes.	12.95
Chardonnay, Veneto. Delicate, fragrant and fruity: not over-powering but well balanced and with great character. Great with chicken, salad or seafood pasta.	13.95

## *Special reserve*

### **Reds**

Barolo Flori DOCG 2005 28.95  
Youngish but full bodied classic Italian Barolo with deep black berry fruit flavours. Full and complex with smooth tannins and a dry finish. Best with red meats, cheese and rich cheese pasta dishes.

### **White**

Saint-Véran, Louise Latour 2007. Grand Vin de Bourgogne. 24.65  
Although less famous than its neighbour Pouilly-Fuissé the vineyards of Saint-Véran share the same privileged orientation, exposure and calcareous bedrock so essential to fine Chardonnay wines. A wine of character, lively and fruity on the palate with a follow through of mineral overtones. Goes well with fish, poultry, and creamy sauces.

Villa Maria Sauvignon Blanc Private Bin 2009 20.45  
Distinctively Marlborough in style, this Sauvignon Blanc is bursting with passion fruit, ripe gooseberry and lime flavours. It has a well balanced and a freshly invigorating palate with a crisp and zesty finish.

### **Dessert wine**

Elysium Californian Black Muscat Dessert Wine 2007 (370ml) 20.50  
Virtually black in colour, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines to accompany chocolate based puddings. Also enhances other desserts particularly those with vanilla. Capable also of offsetting blue cheeses.

### **Champagne**

Lanson Brut Champagne. 47.10  
Crisp and fresh champagne with a delicate aroma of spring blossom.

**Drink responsibly [Drinkaware.co.uk](http://Drinkaware.co.uk)**