

# fat olives

RESTAURANT & CATERING

## Your Northwest Neighborhood Bistro!

### Wednesday is Locals Night

Appretiation for everyone who has supported us over the years!

### Thursday is Oyster Night

\$2 Oysters along with wine & cocktail pairings!

## to start

### fresh oysters\* <sup>gf</sup>

half dozen oysters on the half shell with our house mignonette. 18.

### mediterranean spreads <sup>gf</sup>

melanzo & castelvetro olive tapenade. Served with house made focaccia roasted garlic & kalamata olives. 15.

### oysters rockefeller\* <sup>gf</sup>

half dozen oysters baked with butter, spinach, garlic, shallot, house mignonette and shaved parmesan. 20.

### firecracker prawns <sup>gf</sup>

pan fried prawns in a sweet & spicy firecracker sauce. 16.

## greens

### caprese salad <sup>gf</sup>

heirloom tomatoes, fresh basil, baby arugula, fresh mozzarella, garlic oil, sea salt. 16.

### nonna's salad <sup>gf v</sup>

mixed greens, spicy pecans, washington apples with blue cheese crumbles. 14.

## entrees

### double r ranch rib eye\* <sup>gf</sup>

grilled 12oz double r ranch rib eye, locally sourced wild mushrooms, smashed baby red potatoes & seasonal vegetable. 34.

### kurobuta pork tenderloin\* <sup>gf</sup>

za'atar rubbed snake river farms kurobuta pork, heirloom tomato relish, salsa verde, seasonal vegetable & basmati rice. 28.

### seafood pasta\* <sup>gf</sup>

chefs selection of seafood simmered in the sauce of the day and tossed with pasta. 26.

### lemongrass cocnut curry <sup>v gf</sup>

lemongrass coconut curry with locally sourced seasonal vegetables served over basmati rice. 22.

*add penn cove mussels 9.\* add airline chicken breast 7. add shrimp 9.\* add sea scallops 12.\**

### sea scallops & prawns\* <sup>gf</sup>

wild shrimp, diver sea scallops, locally sourced wild mushrooms sauteed with fresh garlic, butter and seasonal vegetable. 28.

### chicken marsala <sup>gf</sup>

grilled airline chicken breast, linguine, locally sourced wild mushrooms, marsala cream sauce. 26.

### grilled flat iron\* <sup>gf</sup>

brown sugar & chipotle grilled flat iron, smashed baby reds, roasted corn & black bean salsa with seasonal vegetables. 26.

### chilean sea bass\* <sup>gf</sup>

pan seared sea bass, heirloom tomatoes with cilantro, citrus & garlic over basmati rice. 36.

all our pizzas are 12" diameter & made with our house blend of shredded mozzarella & provolone

## brick oven

### tuscany <sup>gf</sup>

pesto, artichoke hearts, sun dried tomatoes, roasted garlic, kalamata olives. 15.5

### california chicken <sup>gf</sup>

garlic white, chicken, bacon, spinach, smoked mozzarella. 15.5

### carnivore <sup>gf</sup>

red sauce, italian sausage, ham, pepperoni, bacon. 15.5

### italian <sup>gf</sup>

red sauce, sausage, pepperoni, salami, mushrooms, olive tapenade, parmesan. 15.5

### uncle sam <sup>gf</sup>

sausage, pepperoni, mushroom, black olive, green peppers, red onion. 15.5

### margherita <sup>gf v</sup>

red sauce, garlic, basil, tomatoes. 15.5

### aegean <sup>gf v</sup>

garlic oil, garlic, spinach, sundried tomatoes, feta, herbs. 15.5

### fab four <sup>gf</sup>

red sauce, pepperoni, italian sausage, red onion, mushrooms. 15.5

## need catering?

**a simple office lunch delivery or a full service evnt such as a wedding or holiday party, we cater to all your needs!**

<sup>gf</sup> available gluten free. some items may have a small upcharge.

<sup>v</sup> available vegan, please talk to your server.

\* Can be cooked to order. Consuming raw or undercooked animal products may increase the chance of food borne illness.