




the Twisted Olive


italian american kitchen

Starters

CHIPOTLE POTATO SOUP  
Birra, Pepper Jack Cheese, Mustard Croutons • 4

MINISTRONE SOUP 
Tomatoes, Mixed Vegetables, Cabbage,
Ditalini Pasta • 4

CHEDDAR BISCUITS 
Baked fresh with Honey and Pancetta • 4

HOUSEMADE HUMMUS 
Olive Tapenade, Herbed Crackers • 8

CALAMARI 
Bell Peppers, Herb Aioli • 8

CRISPY SHRIMP 
Crushed Red Pepper, Roasted Vegetables,
Spiced Mango Jelly • 10

LAMB "SPANAKOPITA"
Wrapped in Brick Dough, Roasted Garlic
Cream, Smoked Paprika Honey, Mint Pesto • 8

WINGS  
Roasted Vegetables, Buttermilk Emulsion,
Housemade Hot Sauce • 9

LOADED FRIES
Rosemary, Cheddar, Pancetta,
Truffle Ketchup, Cheese Sauce • 6



ITALIAN FLATBREAD
Diced Chicken and Italian Sausage,
Mozzarella, Tomatoes, Olives, Garlic Oil • 9

BEEF FLATBREAD
Braised Beef, Caramelized Onions,
Bell Peppers, Horseradish Sauce, Gouda,
Provolone • 10

Salads

Add Chicken • 7, Blackened Salmon* • 11,
Steak • 7*, Crab Cake • 9

HOUSE ITALIAN  
Mesclun Greens, Housemade Pickled Hot
Peppers, Fresh Tomatoes, Cheese Puffs, Red
Wine Vinaigrette Small • 4 / Large • 7

APPLE & DRIED FIG  
Mesclun Greens, Candied Pistachios, Boursin Cheese,
Fig Balsamic Vinaigrette Small • 6 / Large • 10

STRAWBERRY & BRIE  
Mesclun Greens, Cashews, Raisins, Smoked
Honey Vinaigrette Small • 5 / Large • 9

CAESAR
Romaine, Housemade Croutons, Fresh Parmesan,
Caesar Dressing Small • 4 / Large • 7

CHOPPED WEDGE 
Iceberg, Bacon, Fresh Tomatoes, Egg, Kalamata
Olives, Blue Cheese, Buttermilk Emulsion • 8

GRILLED CHICKEN
Mesclun Greens, Kalamata Olives, Cucumbers,
Fresh Tomatoes, Pepperoncini, Ditalini Pasta,
Feta, Red Wine Vinaigrette • 12

GRILLED STEAK* 
Mesclun Greens, Fresh Tomatoes, Cucumbers,
Roasted Hot Peppers, Cheddar, Red Wine
Vinaigrette • 12

Meatballs

Starter, Side, or Make it a Meal

SELECT YOUR TYPE:

CLASSIC BEEF
Marinara and Mozzarella

SPANISH CHICKEN
Garlic Cream Sauce
and Asiago

VEG "MEATBALLS"  
Eggplant, Spicy Marinara
and Mozzarella

SELECT YOUR STYLE:

NAKED
3 Meatballs with
Sauce and Cheese
Only
• 8 •

SMASHED
2 Meatballs over
Garlic Toast with
Sauce and Cheese
• 8 •

TWISTED
2 Meatballs over
Twisted Pasta with
Sauce and Cheese
• 14 •

Entrees

All Entrees Served with Twisted Mashed Potatoes and Seasonal Vegetable

GRILLED PORKCHOPS*

Two 8oz Chops, Topped with Blue Cheese
• 22 •

ALL NATURAL CHICKEN BREAST

Basil Pesto Sauce
• 18 •

FILET MIGNON*

7oz Cut Tenderloin, Marsala Sauce
• 34 •

CLASSIC STRIP*

12oz Cut, Sautéed Mushrooms
• 28 •

TWISTED COWBOY*

20oz Bone-in Ribeye Twisted Style
• 38 •

CRAB CAKES

Crab Cakes, Lemon Butter, Tomato Jam
• 26 •

BLACKENED SALMON*

Remoulade Sauce
• 22 •

SEARED SEA SCALLOPS

Bacon Almond Gremolata
• 25 •

Entrees Available TWISTED Style: 

Topped with Chimichurri and Roasted Finger Hot Peppers • Add 3

Pastas

SEAFOOD LINGUINE

Mussels, Shrimp, Spinach, Mushrooms, Asiago, Clam Sauce • 19

TWISTED CARBONARA

Twisted Pasta, Bacon, Peas, Chicken, Garlic Cream Sauce • 15

SUPREME

Twisted Pasta, Crimini Mushrooms, Fresh Sausage,
Hot Peppers, Ricotta Cheese, Red Meat Sauce • 16

TTO MAC AND CHEESE

Smoked Gouda, Cheddar, Bacon, Toasted Crumb Topping • 15

Pies

Housemade Rustic Pizza • No Substitutions

AMERICANO

Pepperoni, Three Cheese Blend, Red Sauce • 15

B-A-T

Bacon, Arugula, Tomato, Provolone, EVOO • 15

NAPOLI

Tomato, Basil, Mozzarella, EVOO • 15

BIANCO

Spinach, Garlic, Fresh Ricotta, Mozzarella,
Garlic Cream • 15

ALFREDO

Chicken, Broccoli, Fresh Tomatoes,
Soft Mozzarella, Garlic Cream • 17

SICILIAN

Spicy Sausage, Aged Mozzarella, Crushed
Red Pepper, Red Sauce • 17

TWISTED

Pepperoni, Hot Peppers, Mozzarella, Provolone,
Red Meat Sauce • 17

CREATE YOUR OWN

Start with a Cheese Pizza with Red Sauce • 14

CHOOSE YOUR TOPPINGS:

Provolone, Mozzarella, Spinach, Tomato,
Arugula, Mushrooms, Hot Peppers, Broccoli,
Olives, Onions • 1.50 each

Chicken, Pepperoni, Meatballs, Sausage,
Bacon, Eggplant "Meatballs" • 2. each

Sandwiches

All Sandwiches Served with House Fries

CRAB CAKE SLIDERS

Cheddar Onion Bun, Sweet Chili, Arugula,
Verde Tartar Sauce, Tomato • 11

TTO BURGER*

8oz Burger, Egg Bun, Lettuce, Tomato, Onion,
Roasted Garlic Aioli • 12

GRILLED CHICKEN BLT

Wheat Bun, Applewood Bacon, Lettuce,
Tomato Jam • 12

BEER BATTERED FISH

Egg Bun, Arugula, Tartar Sauce,
Hot Peppers • 10

GROWN UP GRILLED CHEESE

Sharp Cheddar, Brie Cheese, Sourdough
Bread, Fresh Apple, Balsamic Vinegar • 9

Added Twists

 All Added Twists are Vegetarian

TWISTED MASHED POTATOES • 4 

BAKED POTATO • 4

FRENCH FRIES • 4

STEAMED BROCCOLI • 4


SEASONAL VEGETABLES • 4


SAUTÉED SPINACH • 5


ROASTED HOT PEPPERS • 4 

SAUTÉED MUSHROOMS • 4

Gluten Free and Kids Menu available upon request. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 20% Service Charge Is Applied to Parties of 8 or More.

 Denotes Spicy Item; Our Hot Peppers are HOT

 Indicates Vegetarian Items

 House Favorites

the Twisted Olive

Martinis

Well • 6 / Premium • 8 / Super Premium • 10

THE ORIGINAL #1
Gin or Vodka, Dry Vermouth, Dash of Orange Bitters, Lemon Twist

THE ORIGINAL #2
Gin or Vodka, Dry Vermouth, Blue or Feta Stuffed Green Olives

ANGRY OLIVE
Vodka, Dry Vermouth, Kalamata Olive Juice, Feta Stuffed Kalamata & Green Olives, Splash of Blazin Hot Tobasco

ITALIAN GREYHOUND
Gin, Campari and Grapefruit Juice

GIN ROSE
Gin, Rosemary Simple Syrup and Pineapple

CUCUMBER REFRESHER
Gin, Cucumber Syrup, Sprite

TRUSCOSMO
Vodka, Trusciano, Cranberry Juice, Lime Simple Syrup, Lime

BELLINI MEANIE
Vodka, Peach Schnapps, Topped with Lambrusco, Raspberries, Lemon Twist

CHOCOLATE MARTINI
Vanilla Vodka, Godiva Chocolate Liqueur, Baileys, Chocolate Shavings, Strawberry

ESPRESSO MARTINI
Vanilla Vodka, Cold Espresso, Kahlua, Creme da Cocoa

Bloody Marys

Not Just for Breakfast Anymore
Make it Your Own with a Tableside Condiment Caddy

TWISTED OLIVE BLOODY MARY EXPERIENCE • 15
Vodka, Meatball Skewer, Green Olives, Blue Cheese Stuffed Kalamata Olives, Lemon, Lime, Salt, Pepper, Celery & Cherry Tomato, Followed by a Peroni Beer Chaser

CITRUS BLOODY MARY • 7
Citrus Vodka, Blazin Hot Tobasco, Worcestershire Sauce, Squeeze of Lemon, Rimmed with Salt & Pepper

SIMPLE + GARDEN • 6
Vodka, Celery, Green Olives, Lemon, Lime, Rimmed with Celery Salt

BLOODY ITALIAN AMERICAN • 8
Tequila, Lime Juice, Tobasco, Worcestershire Sauce, Lime

Cocktails

SIGNATURE TWISTED • 8
Vodka, Fresh Basil, Ginger Ale

TWISTED JULIP • 10
Makers Mark Whiskey, Muddled Mint, Lime Simple, Sugared Mint Rim

BLUEBERRY BASIL LEMONADE • 9
Watershed Vodka, Fresh Basil, Blueberry/Lemonade

MOJITO • 7
White Rum, Simple Syrup, Lime, Soda Water, Mint and Lime

MARGARITA • 5
Tequila, Triple Sec, Lime Juice, Sour Mix, Lime Wedge, Salt or Sugar Rim, Served on the Rocks

THE UTILITY: BEER + SHOT • 10
Choose Beer: Yuengling, Budweiser, Bud Light, Miller Lite
Choose Shot: Jameson, Bullet Rye, Jack Daniels, Cuervo Gold

SANGRIA • 6
Romanza, Raspberry Syrup, Club Soda, Frozen Berries and Orange Slice

GV MANHATTAN • 10
OYO Whiskey, Gervasi Port - Santo, Orange Twist and Cherries

Beers

BUDWEISER • 3 / BUDLIGHT • 3

CORONA • 3 / CORONA LIGHT • 3

YUENGLING • 3

MILLER LITE • 3

FAT TIRE • 3

GUINNESS • 4

BLUEMOON • 4

STELLA ARTOIS • 4

PERONI • 4

DOG FISH 60 MIN • 5

OMMEGANG 3 PHILOSOPHERS • 11

ARROGANT BASTARD • 8

DOG FISH HEAD'S TWEASON ALE • 5* gluten free

BRECKENRIDGE SEASONAL • MARKET PRICE

SAMUEL ADAMS SEASONAL • MARKET PRICE

GREAT LAKES SEASONAL • MARKET PRICE

HOPPIN' FROG • MARKET PRICE

BUCKLER* NON ALCOHOLIC • 3

SEASONAL SELECTION AVAILABLE AND SPECIALTY 750ML TO INQUIRE

Beverages

FOUNTAIN SOFT DRINKS • 2.75

ICED TEA / HOT TEA / COFFEE • 2.75

Handcrafted Award-Winning Wines from Gervasi Vineyard

Gervasi Wines

Whites

SOGNATA "DREAM"
Vidal Blanc Ice Wine :: Glass (2.5oz) • 8.50 Bottle (split) • 39

DOLCE SERA "SWEET EVENING"
Late Harvest Riesling :: Glass • 9.50 Bottle (split) • 22

MOSCATO
When Available :: Glass • 10.25 Bottle (split) • 26

TESORO "DARLING, TREASURE"
Vidal Blanc :: Glass • 5.75 Bottle • 23

LAMBRUSCO (SELECT) * SPARKLING WINE
From Emilia Romagna, Italy :: Glass • 7.50 Bottle • 28

MALVASIA BIANCA (SELECT)
Glass • 9.75 Bottle • 37

ROMANZA "ROMANCE"
Rose :: Glass • 6.25 Bottle • 24

PIOVE "RAINING"
Riesling :: Glass • 6.50 Bottle • 25

PROSECCO (SELECT) *
From Veneto, Italy :: When Available Bottle Only • 31

IUCCELLO
A Legacy of Gervasi's Gold Medal Pinot Grigio
Pinot Grigio :: Glass • 7.50 Bottle • 28

FIORETTO "LITTLE FLOWER"
Sauvignon Blanc :: Glass • 8 Bottle • 31

CIAO BELLA "HELLO BEAUTIFUL"
Chardonnay :: Glass • 7.50 Bottle • 28

BELLINA (SELECT) "PRETTY!"
Chardonnay :: Glass • 9.25 Bottle • 35

Dessert & Port Wines

SANTO
Classical Tawny Port Style :: Glass (2.5oz) • 9 Bottle (500ml) • 49

SOGNATA "DREAM"
Vidal Blanc Ice Wine :: Glass (2.5oz) • 8.50 Bottle (split) • 39

DOLCE SERA "SWEET EVENING"
Late Harvest Riesling :: Glass • 9.50 Bottle (split) • 22

MOSCATO
When Available :: Glass • 10.25 Bottle • 26

PROSECCO (SELECT) *
From Veneto, Italy :: When Available Bottle Only • 31

Reds

DOLCETTO (SELECT) * LIGHTER RED
From Piedmont, Italy :: Glass • 8.50 Bottle • 34

VELLUTO "VELVET"
Pinot Noir :: Glass • 9.50 Bottle • 36

TRUSCANO "NOBLE RED"
Gervasi's tribute to the outstanding wines of Italy
Sangiovese :: Glass • 8 Bottle • 33

NEBBIOLO (SELECT)
Glass • 10 Bottle • 42

BARBERA (SELECT) * BOLD RED
From Piedmont, Italy :: Glass • 10 Bottle • 38

ZIN ZIN "SOPHISTICATED"
Refined Zinfandel :: Glass • 8.50 Bottle • 35

ABBRACCIO "EMBRACE"
Cabernet Sauvignon :: Glass • 8.50 Bottle • 35

BAROLO (SELECT) * KING OF ITALIAN REDS
From Piedmont, Italy :: When Available Glass • 11.50 Bottle • 54

AMARONE (SELECT) * INTENSELY RICH ITALIAN RED
From Veneto, Italy :: When Available Glass • 12.50 Bottle • 56

*Italian Made Artisan Wines
Produced Exclusively for Gervasi Vineyard
Collection Available On-Site Only

Take Home Wines
available in our retail area

Hours of Operation

Monday - Thursday 11am - 9pm Seating, 10pm Bar
Friday - Saturday 11am - 10pm Seating, 11pm Bar
Sunday Closed