



QUEEN CREEK OLIVE MILL

11am to close everyday



ANTIPASTI

ANTIPASTO BOARD 17

Artisan meats and cheeses, **chardonnay herb mascarpone**, roasted vegetables, **sonoran spicy beans**, Cerreta dark chocolate, salted roasted nuts, **del Piero olive mix**, ciabatta from Noble Bread

CHEESE BOARD 15 v

Artisan cheeses, **chardonnay herb mascarpone**, roasted vegetables, **sonoran spicy beans**, seasonal fruit, **del Piero olive mix**, ciabatta from Noble Bread

MILL MEATBALLS 10

Family recipe, slow cooked in our **house made simply sugo**, asiago cheese, fresh garden herbs

ARANCINI 7 v

Balls of risotto stuffed with mozzarella, parmesan, and fresh basil, coated in bread crumbs, crispy on the outside, deliciously creamy on the inside served with **house made simply sugo**

HUMMUS DUO 10 *df, v*

Classic, red pepper, **spanish olive tapenade**, celery, carrots, cucumber, flatbread

WARMED OLIVES 6 *df, gf, v*

Del Piero olive mix, roasted red peppers, garlic, rosemary

GARLIC FRIES 7 v

Golden fries, minced garlic, **extra virgin olive oil**, parmesan cheese, parsley, house made garlic aioli

SAUTÉED BRUSSELS SPROUTS 9 *df, gf, v*

Extra virgin olive oil, garlic, **fig balsamic reduction**

BRUSCHETTA

CHOOSE 3 FOR \$7 OR \$2.50 EACH

CLASSIC- Tomato, garlic, **extra virgin olive oil**, basil *df, v*

CAPRESE- Tomato, garlic, **extra virgin olive oil**, basil, mozzarella v

CHARDONNAY HERB MASCARPONE & GREEN APPLE v

AVOCADO & BACON *df*

KALAMATA- The Pork Shop Kalamata salami, provolone, arugula, onion, **zesty herb crema**

BURNT MOZZARELLA & PESTO v

SEASONAL (SEE BOARD)

SALADS AND SOUPS

ADD OLIVE BRINED PALISADES CHICKEN BREAST \$4

WARM ROASTED CHICKEN SALAD 15 *gf*

Roasted chicken, mixed greens, fresh strawberries, oranges, goat cheese, sunflower seeds, **peach balsamic** vinaigrette

QUEEN CREEK CHOPPED 12 *gf*

Mixed greens, cucumbers, sunflower seeds, tomatoes, kalamata olives, genoa salami, red onions, feta cheese, lemon vinaigrette with **meyer lemon olive oil**

SUPER GREENS & QUINOA 12 *df, gf, v*

Assorted super greens, red quinoa, cucumbers, tomatoes, avocado, sunflower seeds, pomegranate seeds, **pomegranate balsamic** vinaigrette

OLIVE FARMER'S CAESAR 9 v

Romaine lettuce, shaved parmesan, garlic croutons, lemon wedge, house made caesar dressing

DAILY SOUP (SEE BOARD) Cup \$5/ Bowl \$6

SOUP & SALAD Cup of soup, half salad \$11

SANDWICHES

SERVED WITH OLIVES AND YOUR CHOICE OF SICILIAN SLAW OR CHIPS, UPGRADE TO A SALAD \$3
GLUTEN FREE OPTIONS AVAILABLE, JUST ASK!



KALAMATA 12

The Pork Shop kalamata salami, genoa salami, capicola, herb roasted tomatoes, green leaf lettuce, provolone, red onions, **zesty herb crema**, house made piadina (Italian flatbread)

LUCCA 12

Herb roasted turkey breast, brie, lemon vinaigrette, sliced green apple, green leaf lettuce, **caramelized red onion & fig tapenade**, brioche bun

BELICE 12 *df*

"Italian BLT" pecan smoked balsamic glazed bacon, roasted tomatoes, mashed avocado, garlic aioli, green leaf lettuce, house made piadina (Italian flatbread)

ARBEQUINA 15

Slow roasted beef, herb roasted tomatoes, caramelized onions, **horseradish mascarpone**, au jus, house made piadina (Italian flatbread)

MANZI CHICKEN SALAD 12

Classic chicken salad (radish, celery, onion, cranberry, garlic aioli), green leaf lettuce, red onion, brioche bun

GAROPPOLO VEGGIE 10 v

Classic hummus, cucumber, **sweet red pepper tapenade**, tomato, red onion, **zesty herb crema**, arugula, house made piadina (Italian flatbread)

PIZZA

OUR PIZZA ORDERS ARE INDEPENDENT OF REGULAR MENU ORDERS
AND WILL BE READY AS SOON AS THEY COME OUT OF THE PIZZA OVEN!

ASK ABOUT OUR CAULIFLOWER PIZZA CRUST *gf*

ADD MEAT \$2.00, ADD VEGGIES \$1.50, EXTRA CHEESE \$0.50

SUPERSTITION 15

Tomato sauce, fresh mozzarella, pepperoni, roasted red peppers, caramelized onions, **extra virgin olive oil**

MILL MARGHERITA 13 *v*

Tomato sauce, fresh mozzarella, garden fresh basil, **extra virgin olive oil**

ESTRELLA 16

Olive Mill pesto, fresh mozzarella, feta cheese, cherry tomatoes, herb roasted chicken, marinated artichokes, **meyer lemon olive oil**

KALAMATA 14

Tomato sauce, The Pork Shop kalamata salami, fresh mozzarella, ricotta cheese, kalamata olives, red onions, **3 chile olive oil** drizzle

VEGGIE 15 *v*

Del Piero olives, sun dried tomatoes, broccolini, roasted red peppers, caramelized onion, fresno chili, cheese blend, **3 chile olive oil**

SAN TAN 15

Tomato sauce, fresh mozzarella, house made Italian sausage, mushrooms, Arizona grown pistachios, **white truffle oil**

PIZZA SPECIAL (SEE BOARD) 15

ENTRÉES

LINGUINE & MEATBALLS 15

House made linguine, **house made simply sugo**, meatballs, fresh herbs, grated parmesan cheese

NONNA'S MEATLOAF 19

Traditional Italian style meatloaf rolled with Capicola and basil, smothered in **house made simply sugo**, served with broccolini and a creamy polenta

GEMELLI AL PESTO 14

Marinated Palisades chicken breast, sun dried tomatoes, toasted pine nuts, house made Gemelli pasta, light pesto cream sauce

PASTA CARBONARA 14

House made linguine, Kalamata olives, balsamic cured bacon, cream

ROASTED CHICKEN 18 *gf*

Herb roasted half chicken, sautéed Brussels sprouts, herb butter sauce with mashed potatoes

BAMBINI

12 YEARS OLD AND YOUNGER
SANDWICHES SERVED WITH POTATO CHIPS
AND ALL KIDS ENTRÉES COME WITH A COOKIE

MOZZARELLA GRILLED CHEESE 6 *v*

TURKEY & PROVOLONE SANDWICH 6

HOUSE MADE CHICKEN TENDERS 6

KID'S CHEESE PIZZA 6 *v*

We proudly serve Pepsi Products, Fresh Brewed Iced Tea, Prickly Pear Lemonade, Select Pellegrino Sparkling Water, Orange Juice, Apple Juice, and Spindrift Natural Soda.

BEER

Seasonal Taps from 4 Peaks Brewing, San Tan Brewing, College Street Brewhouse, Peroni Lager and Historic Brewing

SPARKLING WINE

Peach, Raspberry, and Almond

WINES BY THE GLASS

Simple Life Chardonnay, Pinot Grigio, Cabernet, and Pinot Noir

SPECIALTY DRINKS

Mimosa's, Bloody Caesar, and Sangria

Ask your server for wine and beer pairing for our menu selections

Mangia!

 Olive Mill Original

df dairy free

gf gluten free

v vegetarian

Items in purple are available for purchase inside our Marketplace!

We do our best to use local farms and free range, hormone free meats to celebrate the bounty of the seasons and principles of sustainability.

Please inform an associate if you have any special needs or allergies.

We are not a gluten free kitchen. Speak to an associate about gluten free options.

The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.