Business Proposal

Chennis LLC

OLIVA Italian & Mediterranean Cuisine

751 N High Point Rd, Madison, WI 53717

Overview

Chennis LLC is the new ownership entity of the existing restaurant OLIVA Italian & Mediterranean Cuisine, located at 751 N High Point Rd in Madison, Wisconsin. The restaurant has been successfully operating for over 18 years and is well-known for its authentic, homemade-style Italian and Mediterranean dishes.

We are committed to continuing the high standards of quality, service, and affordability that OLIVA is known for. Under new management, the restaurant will retain its current name, menu, and core team of employees. Our goal is to maintain continuity for our loyal customers while bringing a renewed energy to operations.

Cuisine and Service

OLIVA specializes in Italian and Mediterranean cuisine, offering a variety of vegetarian and non-vegetarian dishes inspired by traditional recipes. Our food is:

- Homemade in style
- Reasonably priced
- Hygienically prepared
- Served fresh daily

We are dedicated to providing high-quality meals that are both delicious and affordable to the local community.

Staff

The current experienced team will continue to provide excellent customer service and food preparation:

- Marco Chef
- Hassan Line Cook
- Mithras Server
- Rajesh Kitchen Assistant
- Erhan Server

Hours of Operation

Monday to Sunday: 11:00 AM to 9:00 PM

Seating Capacity

Total indoor seating capacity: 100 guests

Alcohol Service

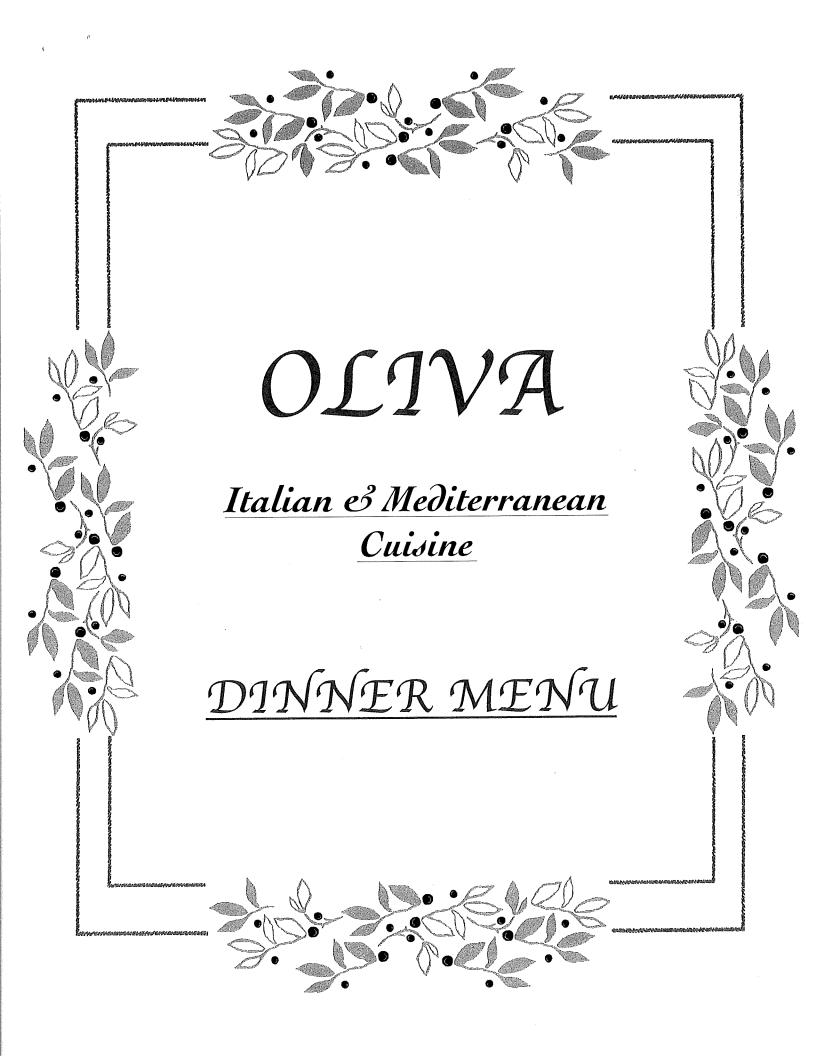
We intend to continue offering beer, wine, and liquor to our dine-in guests, consistent with the current license classification. There will be no change in the layout or service style, and all alcohol will be served by trained staff to patrons dining on-premises.

Commitment to Compliance

We will adhere to all state and city alcohol laws and health regulations. Our team will maintain responsible alcohol service practices, and all staff serving alcohol will complete the required certification and training.

Conclusion

OLIVA Italian & Mediterranean Cuisine will continue to be a welcoming, family-friendly restaurant under the ownership of Chennis LLC. We respectfully request approval for the transfer of the current alcohol license to our company so that we may continue providing an excellent dining experience to our community.



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	©APPETIZERS COMBO\$15.99
	Humus, Kisir, Chaman, Tapenade OHUMUS\$5.99
	Pureed chickpeas with tahini, garlic & lemon
	O KISIR\$6.99
	Cracked wheat (bulgur) with tomato, cucumber, parsley and lemon juice
	© OLIVA'S TAPENADE\$6.99
	Olives, capers & garlic with olive oil
	© ACUKA (CHAMAN)\$6.99
	Spicy red pepper paste with walnut and garlic
Ì	© BABA GANUSH\$6.99
	Baked eggplant blended with tahini, garlic, olive oil
	& fresh lemon juice
	©TOMATO CAPRESE\$7.99
	Sliced tomatoes, fresh mozzarella, fresh basil,
	Kalamata olives splashed with olive oil & balsamic vinegar
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	OCIGAR BOREK\$7.99
	Turkish pastry filled with feta cheese & parsley,
	rolled and fried, served with tomato sauce
	© FALAFEL\$8.99
	Tasty fried chickpea patties with tahini sauce
i	FRIED CALAMARI\$10.99
	Lightly breaded fresh calamari fried and served
	with tomato sauce
	©GARLIC BREAD\$3.99
i	Homemade bread, glaze with garlic butter served
	with marinara sauce
	©CHEESE BREAD\$4.99
	Homemade garlic bread with cheese
	@0FETA CHEESE PLATE\$7.99
	Feta cheese served with tomatoes, cucumber and
	Kalamata olives
	FRENCH FRIES\$4.99
	CHICKEN FINGERS\$6.99



© RED LENTIL SO	UP Cup\$3.99	Bowl\$4.99	<u>Large</u>	
OHOUSE SALAD		\$4.99	\$7.99	
Romaine lettuce, red onions, tomato, cu	cumber			
©MEDITERRANEAN				
©SHEPHERD SALAD	***************************************	\$7.99	\$11.99	
Freshly chopped tomato, onions, cucum	ber tossed in house dressi	ng, topped with feta che	ese, Kalamata	
olives & parsley OCAESAR SALAD		\$5.99	\$9.99	
Romaine Lettuce tossed in caesar dress	ing with parmesan cheese	and croutons		
@OGARDEN SALAD		\$5.99	\$9.99	
Romaine Lettuce, red onions, tomato, cucumber, green pepper & mozzarella cheese				
ADD ANY OF SALAD -	Marinated chicken	\$5.99 \$4.99 \$3.99 eces)\$3.50(4	\$7.99 \$6.99 \$5.99 \$\$ pieces)\$6.99	

SALAD DRESSINGS House dressing (Olive oil, lemon juice, garlic, basil), Ranch, Blue cheese, Italian, Caesar, Honey mustard, Honey french

OLIVA'S BAKED ENTREES

All served with homemade Turkish bread & soup or house salad (Upgrade to garden, mediterranean or caesar salad for \$3.50 & shepherd salad for \$4.50

LASAGNA\$16.99 Layers of pasta with homemade meat sauce, ricotta and mozzarella cheese BAKED ZITI\$15.99 Penne pasta baked with ricotta, mozzarella & parmesan cheese STUFFED EGGPLANT(Karniyarik)\$16.99 Oven roasted eggplant stuffed with ground beef, onions & garlic, served with rice CHEESE TORTELLINI\$15.99	OCHESE RAVIOLI\$15.99 Pasta pockets filled with ricotta cheese and topped with mozzarella cheese CANNELLONI\$15.99 Pasta tubes filled with ground beef, spinach, ricotta and mozzarella cheese OEGGPLANT PARMIGIANA\$15.99 Lightly breaded eggplant topped with marinara and mozzarella cheese served with spaghetti LAMB DELIGHT\$17.99
© CHEESE TORTELLINI\$15.99 Pasta rings stuffed with cheese © MANICOTTI\$15.99 Pasta tubes filled with ricotta & mozzarella cheese	LAMB DELIGHT\$17.99 Small cubed lamb sautéed with red peppers, onions, green peppers, tomatoes & garlic in our special tomato sauce served over hummus with pine nuts

OLIVA'S VEGGIE ENTREES



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@LAMB SHISH KEBAB*\$19.99	GCHICKEN SHISH KEBAB\$16.99
Tender cubes of lamb (halal) grilled on skewers with	Tender cubes of chicken grilled on skewers with
onions & green peppers served with yogurt sauce	onions & green peppers served yogurt sauce & rice
and rice	KOFTE(MEAT PATTIES)\$16.99
BEEF SHISH KEBAB*\$17.99	Grilled seasoned ground beef patties served yogurt
Tender cubes of beef grilled on skewers with onions	sauce and rice
& green peppers served with yogurt sauce and rice	GYRO (DONER)\$16.99
	Marinated beef (halal) grilled on vertical spit, served
	with Tzatziki sauce and rice

^{*}Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All served with homemade Turkish bread & soup or house salad

CHICKEN MARSALA\$18.99 Chicken breast sautéed with mushroom and Marsala wine served with fettuccine pasta FETTUCCINE ALFREDO\$14.99 CHICKEN ALFREDO\$16.99 SHRIMP ALFREDO\$18.99	CHICKEN PARMIGIANA\$16.99 Breaded chicken breast topped with tomato sauce & mozzarella cheese served with spaghetti SPAGHETTI\$16.99 With choice of meatballs or meat sauce. © veggie sauce or © marinara sauce
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OLIVA'S SEAFOODS

All served with homemade Turkish bread & soup or house salad

SHRIMP ARTICHOKE.....\$18.99 Shrimp and artichoke sautéed with red peppers and garlic, simmered in our special creamy white sauce served with rice

@SHRIMP MEDITERRANEAN.....\$18.99 Shrimp sautéed with red peppers, onions, green peppers, tomatoes and garlic in our special tomato sauce served with rice

@SALMON ALATURKA......\$19.99 Sautéed carrots, celery, onions, artichoke, red peppers with light lemon sauce over grilled salmon, served with rice

Made to order turnover filled with ricotta & mozzarella

cheese create your own masterpiece with any of toppings
**Traditional toppings add
broccoli Anchovies add
SIDE DISHES
A

Steamed veggies.....\$5.99

Homemade yogurt.....\$4.99 ③Side rice......\$4.99 Side meatballs (4 meatballs).....\$5.99

(Broccoli, cauliflower, carrots)

SPECIAL CALZONES

©MARGARITA\$14.99
Fresh basil, tomatoes, mozzarella & ricotta CHICKEN PESTO\$14.99
Creamy pesto sauce, chicken, tomatoes, mozzarella & ricotta
BARBEQUE CHICKEN\$14.99
Barbecue sauce, chicken, red onion, mozzarella & ricotta
STEAK & ONION\$14.99
Steak, onion, mozzarella, marinara sauce
OMEDITERRANEAN\$14.99
Spinach, feta cheese, mozzarella & ricotta
DELUXE\$14.99
Pepperoni, sausage, ground beef, onion, mushroom,
green peppers, black olives, mozzarella & ricotta
©VEGGIE\$14.99
Onion, mushroom, black olives, green pepper,
spinach, tomato, mozzarella & ricotta
ALL MEAT\$14.99
Pepperoni, sausage, ground beef, ham, bacon, mozzarella &ricotta
ე Vegetarian Gluten Free*

OLIVA'S PIZZAS

Hand Tossed New York Style Thin Crust

OCHEESE Traditional Toppings Add Pepperoni, sausage, ground beef, ham, bacon, olive, mushroom, tomato, garlic Specialty Toppings Add Artichoke, eggplant, roasted red pepper, grilled meatballs, pineapple, fresh basil, green olives, Anchovies add Shrimp add	.\$10.99 .\$1.69 extra cheese \$2.89 chicken, cape broccoli \$3.00	\$2.50 , spinach, gree \$3.59 ers, feta chees \$4.00	.\$13.99 en pepper, o \$4.00 ee, sun dried \$4.50	\$15.99 \$3.79 nion, black \$4.50 tomatoes, \$4.99
SPECIALI	$\Gamma Y P$	1ZZAS		
DELUXEPepperoni, sausage, ground beef, onion, mushroom	\$14.99		\$19.99	
OVEGGIE. Onion, mushroom, black olives, green pepper, spina	.\$14.99 ich. tomato. ex	\$16.99 ktra cheese	\$19.99	
Pepperoni, sausage, ground beef, ham, bacon, extra CHICKEN PESTO	a cheese .\$14.99 lla cheese	\$16,99	\$19.99	\$21.99
BARBEQUE CHICKENBarbeque sauce, chicken, red onion, mozzarella che	ese			
Steak, onion, mushroom, green peppers, mozzarella ©MEDITERRANEAN Spinach, fota cheese & mozzarella cheese	a cheese .\$14.99	\$16.99	\$19.99	\$21.99
©MARGARITA. Fresh pizza dough splashed with olive oil, topped wi	th fresh basil,	tomatoes & mo	zzarella	
Oliva's special homemade white sauce, tomato, mozzarella cheese				
BEVERAGES	CHI	LDRE	N MI	ENU
Pepsi, Root Beer, Diet Pepsi, Cherry Pepsi, Sierra Mist, Lemonade	©CHEESE R CHICKEN I GYRO & R GYRO & FI ©SPAGHET Add meaths	d with homemade AVIOLI	IES	\$6.99 \$7.99 \$7.99 \$7.99 \$2.50

18% Gratuity may included for parties of 8 or more.

⊕Gluten Free*

REDS	Glass	Bottle	WHITES	Glass	Bottle
COTE MAS ROUGE, FRANCE	nd) Soft and	30 I fruity	COTE MAS BLANC, FRANCE (Grenache Blanc, Vermentino, Chardor Vibrant notes of citrus, grapefruit and	nnay, Sauvignon Blanc ble	end)
ARROGANT FROG PINOT NOIR, FRANCE Medium-bodied with aromas of strawberry, cherry & s		32	fruity with a well-balanced acidity LUNA NUDA PINOT GRIGIO, ITA	LY8.5	34
RUFFINO CHIANTI, ITALY. A not-too-dry, medium-bodied juicy Red wine with free cherry and a hint of rose petals.	8. esh raspber	30 ry,	Bright crisp flavors of golden delicious minerality.		
7 DEADLY ZINS ZINFANDEL, CALIFORNIA	7.5.	30	CUPCAKE SAUVIGNON BLANC, Flavors of Meyer lemons and key lime		30
Big and bold with rich berry, ripe plum and savory pe lingering, dry finish			HOGUE LATE HARVEST RIESLING Flavors of Meyer lemons and key lime		30
Soft & elegant with notes of spice, cherries and plums		30	BENZIGER CHARDONNAY, CALI On the palate, a floral beauty with apr		
Juicy flavors of blueberry, subtle spice and rose petals and soft , smooth finish			TURKISH WINE	·····································	Bottle
CARMEL ROAD CABARNET, CALIFORNIA Rich flavors of black cherry, blueberry and notes of va			CANKAYA WHITE WINE Light colored elegant and full-bodied pear, melon and flowers		
FAUSTINO TEMPRANILLO, SPAIN Fruit and spice aromas with cherry and berry fruit flav			YAKUT RED WINE Exotic fruit flavors and ripe tannins, ve		34
BLUSH, SPARKLING &	SAN	GRIA	KAVAKLIDERE SELECT RED WIN Dark red claret coloring and an aroma bodied, dense and vivid finish		
	Glass	Bottle	DOMESTI	C BEERS	
BARTON AND GUSTIER ROSE, FRANCE Aromas of raspberry, cherry and red currant soft and s developing aromas of small red berries			CAPITAL PILSNER CAPITAL AMBER HOPALICOUS IPA		5
LO DUCA LAMBRUSCO, ITALY Fruity & fizzy with strawberry, cherry tones	7	28	SPOTTED COW		5
BRICCO RIELLA MOSCATO D'ASTI, ITALY A sweet and effervescent wine with notes of peach an		33	IMPORT	BEERS	
WHITE OR RED SANGRIA	7	28	HEINEKEN, HOLLAND PERONI CORONA, MEXICO	*************	5

