

menu



antipasti

- olives:** calabrese-style / molto piccante (very spicy) - 4
trittico d'olive: trio of house-cured & marinated olives; castelvetrano / nocellara / nera - 5
cavalfiore fritte: fried cauliflower / spicy aioli - 8
burrata: burrata cheese / parma prosciutto / olio nuovo - 19
caponatina con burrata: burrata / sicilian ratatouille - 14
ventaglio di melanzane: eggplant carpaccio / roasted bell peppers / goat cheese crostino - 11
calamari al nero: fried squid ink calamari / lemon aioli - 13
asparagus con prosciutto: grilled asparagus / soft poached egg / crumbled prosciutto / gorgonzola - 12
carpaccio cipriani: thinly-sliced beef tenderloin / arugula / cipriani dressing / crispy ciabatta bread - 14
trippa: romana-style tripe / tomato / pecorino cheese - 10
insalata di polipo: mediterranean octopus / celery / parsley vinaigrette - 11
polpettine della nonna: baked meatballs - 11
carciofini fritti: fried artichoke hearts / spicy aioli - 10
gamberetti al aglio e olio piccante: shrimp / garlic / spicy chili oil - 12

insalate

- locale:** local organic greens / cherry tomatoes / red wine vinaigrette - 6
di carciofi: arugula / thinly-sliced raw baby artichoke hearts / shaved parmesan / *olio e limone* dressing - 10
santorini: spinach / kalamata olives / feta cheese / cherry tomatoes / red onions / *olio e limone* dressing - 9
rugghetta e scaglie di parmigiano: arugula / shaved parmesan - 8
di sanguinello: arugula / blood orange / fennel / e.v.o.o. / cured olives - 10
mista: radicchio / arugula / endive - 10
favorite: chopped salad; romaine hearts / julienned salami / mozzarella / garbanzo beans / red onions / favorite dressing - 12
di bietole: arugula / beets / pistachio / ricotta salata - 9

pane e bruschette *(bread is ordered à la carte)*

- fett'unta:** garlic-rubbed toasted country bread / *olio nuovo* e.v.o.o. - 3
pane alle erbe & sale di salina: pizza bread / herbs / garlic / sicilian sea salt from trapani - 6
focaccia al formaggio: fontina / ricotta / parmigiano - 9
crostini ai fegatini e guanciale: tuscan-style chicken liver / guanciale / capers / parsley / crostini - 8
crostini di ricotta: honey / almonds / cherries / crostini - 7
bruschetta di nduja: creamy, spicy calabrian salami / crostini - 9

affettati/salumi

- prosciutto di parma:** dry-cured, nutty / emilia romagna - 11
prosciutto san daniele: dry-cured, sweet / friuli-venezia giulia - 12
finocchiona: firm fennel salami / toscana - 6
mortadella: ground pork sausage cold cut / emilia romagna - 6
speck: juniper-flavored salt-cured, smoked ham / alto adige - 7
coppa piccante: spicy cured pork shoulder / emilia-romagna - 8
salame gentile: artisanal dry, coarse-ground salami / fra mani / california - 7
porchetta: moist, boneless pork roast / roma, lazio - 9
bresaola della valtellina: air-dried, salted beef / lombardia - 8
affettati misti: mixed slices / chef's selection - 19
salumi e formaggi assortiti: chef's selection of meats and cheeses - 24

formaggi

- scaglie di parmigiano:** shaved parmesan / emilia romagna - 6
latur: rich, buttery blend of cow's, sheep's and goat's milk / piemonte - 8
pecorino gregoriano: organic sopravvissana sheep's milk; mushroomy, salty & sweet / abruzzo - 8
gorgonzola cremificato: pungent, sweet, creamy cow's milk / lombardia - 6
robiola bosina: silky, mushroomy, salty-sweet cow's & sheep's milk / piemonte - 9
provolone piccante: firm texture / mildly tangy / cow's milk / basilicata - 7
ricotta maritata: spicy aged ricotta / abruzzo - 10
ricotta alla cenere: ricotta covered in ash; creamy, nutty, sweet / abruzzo - 9
pecorino pepato: intense black peppercorn-studded sheep's milk / sicilia - 7
3 selezioni - 15
5 selezioni - 24
7 selezioni - 27

pizze

- rianella:** tomato sauce / fresh mozzarella / pecorino cheese / anchovies / sicilian oregano / e.v.o.o. (may be ordered without mozzarella, in which case it is called "rianata") - 16
paesana: mozzarella / sautéed rapini / sausage / cherry tomatoes - 17
margherita: mozzarella / tomato sauce / basil - 15
margherita d.o.c.: fresh *bufala* mozzarella / san marzano tomato sauce / parmesan / basil / e.v.o.o. - 17
diavola: tomato sauce / fresh mozzarella / spicy salami / gaeta olives - 18
umbra: robiola cheese / crimini mushrooms / umbrian black truffles - 20
carbonara: mascarpone / pecorino / guanciale / egg - 18
mare chiaro: calamari / shrimp / clams / mozzarella / garlic / parsley - 19
pugliese: tomato sauce / mozzarella / tuna / onions - 17
capricciosa: tomato sauce / mozzarella / artichoke hearts / prosciutto cotto - 18
quattro formaggi: mozzarella / provola / fontina / gorgonzola - 17
parma: fresh mozzarella / prosciutto di parma / arugula / scaglie di parmigiano - 18
napoletana: tomato sauce / mozzarella / capers-anchovies - 16
con vegetali: tomato sauce / mozzarella / grilled eggplant-bell peppers-zucchini / cherry tomatoes - 17
tropea: smoked mozzarella / fennel sausage / roasted tropea onions - 18
boscaiola: tomato sauce / fresh mozzarella / mushrooms / sausage - 18
calzone: mozzarella / rapini / sausage / provolone - 16
gluten-free (GF): \$5 surcharge / not recommended for those with celiac disease or severe gluten allergy / cannot guarantee 100% GF preparation or cooking environment / preparation may take a few minutes longer
*only margherita & parma pizzas are available with GF crust & toppings
*any other pizza can be made with a GF crust, but toppings will not be GF
** if your pizza is served on the brown pizza plate, it's on the house!*

secondo

speciale del giorno: special of the day - a.q.

contorni

- rapini aglio, olio e peperoncino** (piccante): spicy sautéed broccoli raab - 7
escarole con formaggio fuso: escarole / melted fontina cheese - 6
patatine fritte: fries / pecorino / herbs - 5
dolci
panna cotta alla nocciola: house made chocolate-hazelnut panna cotta - 8
crostatina di mele: house made upside-down apple tarte tatin / white chocolate gelato - 9
budino di zucchero di canna: butterscotch pudding - 10
pesche allo zenzero: caramelized roasted peaches / candied ginger - 9
cannoli di ricotta: ricotta cream-filled sicilian pastry shells - 9
biscotti assortiti: assorted biscotti - 6
gelati and sorbetti: espresso / white chocolate / roasted almond / strawberry / mango / lemon - 7

buon appetito

chi mangia bene, vive bene. who eats well, lives well.

miscellaneous:

*We use only *unpitted* olives in order to retain their full flavor.
20% non-mandatory gratuity added for parties of 6 or more. corkage fee: \$20 per 750ml btl limit two 750ml bottles - or the equivalent thereof - per table for parties of 6 or fewer
no outside wine/alcohol permitted for parties of 7 or more

particulars:

pizza bar | salumi bar | wine bar | full bar | take-out
hours: 11:30am - close daily | new lunchtime menu available 11:30am - 3:30pm
private dining: Terrazza Room (up to 22 guests) & Taverna Room (up to 32 guests)
11 w. victoria st., ste. 21 | santa barbara | 805.899.2699 | oliopizzeria.com

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