

# 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  
**rughetta 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  
**favorita:** chopped salad; romaine hearts / julienned salami / mozzarella / garbanzo beans / red onions / favorita 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 / 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 con lardo di colonnata:** curried pork back fat / fresh black pepper / crostini - 10  
**crostini ai fegatini e guanciale:** tuscan-style chicken liver / guanciale / parsley / crostini - 8  
**crostini di ricotta:** honey / almonds / cherries / crostini - 7  
**bruschetta di nduja:** creamy, spicy calabrian salami / crostini - 9

## affettati/salumi

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

## formaggi

- latur:** rich, buttery blend of cow's, sheep's and goat's milk / piemonte - 8  
**robiola bosina:** silky, mushroomy, salty-sweet cow's & sheep's milk / piemonte - 9  
**gorgonzola cremificato:** pungent, sweet, creamy cow's milk / lombardia - 6  
**scaglie di parmigiano:** shaved parmesan / emilia romagna - 6  
**boschetto al tartufo:** sweet, mild / white truffles / sheep's & cow's milk / toscana - 11  
**ricotta maritata:** spicy aged ricotta / abruzzo - 10  
**ricotta alla cenere:** ricotta covered in ash; creamy, nutty, sweet / abruzzo - 9  
**provolone piccante:** firm texture / mildly tangy / cow's milk / basilicata - 7  
**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](http://oliopizzeria.com)

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