



Temporarily abbreviated & combined Olio Pizzeria® & Olio e Limone Ristorante dinner menu available for **dine-in Tuesday-Saturday 4:00PM-8:00PM** (closed Monday).

ANTIPASTI (Appetizers/shared starters)

Tritico d'Olive: Trio of house-cured olives:

Castelvetrano, nocellara, near; toasted country bread - 7

Antipasto Misto: Assorted artisan meats & cheeses: Finocchiona salame, spicy salame, coppa (spicy cured pork sholder), mortadella, provolone, pecorino pepato, olives & spicy peppers - 19

Cavalfiori Fritti: Fried cauliflower, spicy aioli - 15

Mozzarella Caprese: Fresh buffalo mozzarella cheese, vine-ripened tomatoes, basil - 15

Prosciutto con Melone: Prosciutto with melon - 16

Bresaola con Rugola: Cured Italian beef, arugula, shaved parmesan, *Olio e Limone* dressing - 15

Calamari al Nero: Fried squid ink calamari, lemon aioli - 18

Gamberetti al Aglio e Olio Piccante: Shrimp, garlic, tomato sauce, spicy chili oil - 14

Polpettine della Nonna: Baked meatballs, pecorino - 12

INSALATE E ZUPPA (Salads & soup)

Mista: Radicchio, arugula, endive - 10

Di Cesare: Caesar salad: Romaine lettuce, garlic croutons, grana padana cheese - 10

Santorini: Spinach, kalamata olives, feta cheese, cherry tomatoes, red onion, *Olio e Limone* dressing - 11

Favorita: Chopped salad: Romaine hearts, salami, mozzarella, garbanzo beans, red onions, tomatoes, shaved parmesan, signature *Favorita* dressing - 16

Zuppa di Fagioli: Tuscan white bean soup - 8

PANE E BRUSCHETTE

Pane alle Erbe & Sale di Salina: Pizza bread, herbs, garlic, Sicilian sea salt - 6

Bruschetta Classica: Fresh tomato, garlic, basil, shaved parmesan, EVOO - 11

PIZZE (Pizzas)

Margherita: Mozzarella, tomato sauce, basil - 15

Diavola: Tomato sauce, fresh mozzarella, spicy salami, Gaeta olives - 19

Mortadella: Tomato sauce, mozzarella, mortadella, roasted pistachios - 16

Umbra: Robiola cheese, crimini mushrooms, Umbrian black truffles - 21

Carbonara: Mascarpone, pecorino, guanciale, egg - 19

Mare Chiaro: Calamari, shrimp, clams, mozzarella, tomato sauce, 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, shaved parmesan - 20

Con Vegetali: Tomato sauce, mozzarella, grilled eggplant-bell peppers-zucchini, cherry tomatoes - 18

Tropea: Smoked mozzarella, fennel sausage, roasted tropea onions - 19

Boscaiola: Tomato sauce, fresh mozzarella, mushrooms, fennel sausage - 19

calzone: mozzarella / rapini / fennel sausage / provolone - 18

Gluten-Free (GF): \$5 surcharge.

*Not recommended for those with celiac disease or severe gluten allergy. Cannot guarantee 100% GF preparation or cooking environment

*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

Make-at-Home: Proprietary Olio Pizzeria® artisan recipe pizza dough balls - 6/e

Buon Appetito | Chi mangia bene, vive bene (Who eats well, lives well).

PASTE (Pastas; complimentary garlic bread included)

Rotolo di Spinaci e Fontina: Spinach & ricotta pasta roulade, fontina cheese, tomato sauce - 21

Spaghetti Amatriciana: Pancetta, onion, tomato sauce, pecorino - 19

Paccheri Bolognese: Large tube pasta, meat sauce - 20

Linguine Arrabbiata con Gamberi: Spicy tomato sauce, shrimp - 21

Gemelli Luganega: Spiral pasta, sausage, mushrooms, onions, pink sauce, pecorino cheese - 22

Penne al Pesto: Short tube pasta, grilled chicken breast, pesto sauce - 19

Lasagne Ferrarese: Ground beef ragù, béchamel, tomato sauce, parmesan - 23

Ravioli d'Anatra ai Funghi Porcini: House made duck ravioli, creamy porcini mushroom sauce - 28

Gluten-Free Pasta: \$3 surcharge.
Any sauce/preparation listed above

SECONDI (Mains; all served with roasted potatoes & vegetables + complimentary garlic bread)

Trota al Limone: Idaho trout, lemon-caper sauce, parsley - 24

Salmone al Pesto: Salmon fillet, pesto, chopped tomatoes - 26

Filetto di Branzino: Sea bass fillet, cherry tomatoes, white wine sauce - 27

Pollo alla Diavola: Pan-roasted chicken breast, spicy chile mustard -25

Pollo alla Saltimbocca: Thin pounded chicken breast, prosciutto, fontina cheese, Marsala wine – 29

Salsiccia Siciliana: Grilled homemade Sicilian sausages, polenta, sautéed green peppers & onions - 24

Costolette d'Agnello: Lamb chops, roasted garlic & thyme - 39

Instagram: OlioSantaBarbara

PANINI (Sandwiches; house-made pizza bread)

Caprese: Tomatoes, basil, mozzarella -14

Pollo: Grilled chicken breast, provolone, pesto -16

Salumi Misti: Spicy salami, finocchiona, mortadella, provolone -16

DOLCI (Desserts)

Budino di Zucchero di Canna: Butterscotch pudding - 11

Tiramisu: Espresso-soaked ladyfingers, mascarpone, cream - 10

Crostatina di Mele: House made upside-down apple tarte tatin - 10

Cannoli di Ricotta: Ricotta cream & chocolate chip-filled Sicilian pastry shells, ground pistachios - 9

SIGNATURE COCKTAILS

Martini all'Olio - 12

Belvedere vodka, grapefruit juice, simple syrup, fresh basil, *Olio e Limone Ristorante Organic Extra-Virgin Olive Oil*

Amalfi Dream - 13

Skyy vodka, Caravella limoncello, fresh lemon juice, muddled mint

Watermelon Cooler -13

House-infused watermelon-rosemary vodka, Pamplemousse rose liqueur, fresh lemon juice, guava nectar

Rosmarino Succhiello -13

Effen organic cucumber vodka, muddled cucumbers & basil, house-made rosemary simple syrup, fresh lime juice

Deep Purple - 14

Bahnez mezcal, Aperol, crème de violette, fresh lemon juice, honey syrup, lavender bitters

Il Segreto di Vittoria -14

House-infused pineapple & habanero tequila, vanilla liqueur, fresh lime juice, pom juice, vanilla bitters

BARREL-AGED COCKTAILS - 16

Negroni: Nolet's gin, Grand Poppy bitter liqueur, Carpano Antica sweet vermouth – 60 days

Manhattan: Templeton Rye whiskey, Luxardo maraschino, Carpano Antica sweet vermouth – 90 days

CIN-CIN

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