



DINNER MENU

Tuesday-Sunday 4:00PM-CLOSE (temporarily closed Mondays)

ANTIPASTI (Appetizers/shared starters)

- Tritico d'Olive:** Trio of house-cured olives: Castelvetrano, nocellara, near; toasted country bread - 9
- Antipasto Misto:** Chef's selection of assorted artisan meats & cheeses: olives & spicy peppers - 28
- Cavalfiori Fritti:** Fried cauliflower, spicy aioli - 17
- Mozzarella Caprese:** Fresh buffalo mozzarella cheese, vine-ripened tomatoes, basil - 17
- Burrata con Caponatina:** Burrata cheese, Sicilian ratatouille, pine nuts - 20
- Burrata con Prosciutto:** Burrata cheese, Parma prosciutto, olio nuovo - 22
- Asparagi con Prosciutto:** Grilled asparagus, soft poached egg, crumbled prosciutto, gorgonzola - 17
- Prosciutto con Melone:** Prosciutto with melon - 18
- Bresaola con Rugola:** Cured Italian beef, arugula, shaved parmesan, Olio e Limone dressing - 23
- Calamari al Nero:** Fried squid ink calamari, lemon aioli - 20
- Gamberetti al Aglio e Olio Piccante:** Shrimp, garlic, tomato sauce, spicy chili oil - 19
- Polpettine della Nonna:** Baked meatballs, tomato sauce, pecorino - 17

INSALATE (Salads)

- Locale:** Local organic greens, cherry tomatoes, red wine vinaigrette - 10
- Mista:** Radicchio, arugula, endive - 11
- Di Sanguinello:** Arugula, blood orange, fennel, E.V.O.O., cured olives - 14
- Di Cesare:** Caesar salad: Romaine lettuce, garlic croutons, grana padana cheese - 13
- Di Bietole:** Roasted beets, arugula, pistachio, shaved aged ricotta - 17
- Santorini:** Spinach, kalamata olives, feta cheese, cherry tomatoes, red onion, Olio e Limone dressing - 14
- Favorita:** Chopped salad: Romaine hearts, salami, mozzarella, garbanzo beans, red onions, tomatoes, shaved parmesan, signature Favorita dressing - 18

ZUPPA & CONTORNI (Soup & sides)

- Zuppa di Fagioli:** Tuscan white bean soup - 9
- Rapini:** Spicy sautéed broccoli raab - 11
- Miele al Tartufo:** 1 oz artisanal truffle honey - 8

PANE E BRUSCHETTE

- Pane alle Erbe:** Pizza bread, herbs, garlic, Sicilian sea salt - 8
- Bruschetta Classica:** Fresh tomato, garlic, basil, shaved parmesan, EVOO - 13
- Focaccia al Formaggio:** Fontina, parmigiano - 15

PANINI (Sandwiches; house-made pizza bread)

- Caprese:** Tomatoes, basil, mozzarella - 17
- Pollo:** Grilled chicken breast, provolone, pesto - 19
- Salumi Misti:** Spicy salami, finocchiona, mortadella, provolone - 18

PIZZE (Pizzas)

- Margherita:** Mozzarella, tomato sauce, basil - 17
- Margherita D.O.C.:** Fresh *bufala* mozzarella, San Marzano tomato sauce, parmesan, basil, E.V.O.O. - 20
- Quattro Formaggi:** Mozzarella, provola, fontina, gorgonzola - 19
- Vegetali:** Tomato sauce, mozzarella, grilled eggplant-bell peppers-zucchini, cherry tomatoes - 19
- Umbra:** Robiola cheese, crimini mushrooms, Umbrian black truffles - 23
- Rianella*:** Tomato sauce, fresh mozzarella, pecorino cheese, anchovies, Sicilian oregano, E.V.O.O. - 19
- *May be ordered without mozzarella, in which case it's called "Rianata"
- Napoletana:** Tomato sauce, mozzarella, capers, anchovies - 19
- Pugliese:** Tomato sauce, mozzarella, tuna, onions - 19
- Mare Chiaro:** Calamari, shrimp, clams, mozzarella, tomato sauce, garlic, parsley - 21

PIZZE (Pizzas-Continued)

- Carbonara:** Mascarpone, pecorino, guanciale, egg - 21
- Capricciosa:** Tomato sauce, mozzarella, artichoke hearts, prosciutto cotto - 20
- Parma:** Fresh mozzarella, prosciutto di parma, arugula, shaved parmesan - 22
- Diavola:** Tomato sauce, fresh mozzarella, spicy salami, Gaeta olives - 20
- Mortadella:** Tomato sauce, mozzarella, mortadella, roasted pistachios - 18
- Tropea:** Smoked mozzarella, fennel sausage, roasted tropea onions - 20
- Boscaiola:** Tomato sauce, fresh mozzarella, mushrooms, fennel sausage - 20
- Calzone:** Mozzarella, rapini, fennel sausage, provolone - 19
- Gluten-Free Pizza Crust (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

**If your pizza is served on the brown plate, it's on the house!*

PASTE (Pastas)

- Rotolo di Spinaci e Fontina:** Spinach & ricotta pasta roulade, fontina cheese, tomato sauce - 23
- Spaghetti Amatriciana:** Pancetta, onion, tomato sauce, pecorino - 21
- Paccheri Bolognese:** Large tube pasta, meat sauce - 22
- Linguine Arrabbiata con Gamberi:** Spicy tomato sauce, shrimp - 23
- Spaghetti con Polpettine:** Baked meatballs, pecorino, tomato sauce - 25
- Gemelli Luganega:** Spiral pasta, sausage, mushrooms, onions, pink sauce, pecorino cheese - 23
- Penne al Pesto:** Short tube pasta, grilled chicken breast, pesto sauce - 23
- Lasagne Ferrarese:** Ground beef ragù, béchamel, tomato sauce, parmesan - 25
- Gluten-Free Pasta:** \$3 surcharge
- Any sauce/preparation listed above other than rotolo & lasagne.

SECONDI (Mains; all served with roasted potatoes & vegetables)

- Trota al Limone:** Idaho trout, lemon-caper sauce, parsley - 26
- Salmone al Pesto:** Salmon fillet, pesto, chopped tomatoes - 28
- Filetto di Branzino:** Sea bass fillet, cherry tomatoes, white wine sauce - 29
- Pollo alla Diavola:** Pan-roasted chicken breast, spicy chile mustard - 27
- Pollo Piccata:** Chicken breast, lemon, white wine & caper sauce - 27
- Pollo Marsala:** Chicken breast, Marsala wine reduction, mushrooms - 29
- Pollo Milanese:** Breaded chicken breast - 29
- Pollo Parmigiana:** Breaded chicken breast, tomato sauce, mozzarella - 30
- Salsiccia Siciliana:** Grilled homemade Sicilian sausages, polenta, sautéed green peppers & onions - 26

DOLCI (Desserts)

- Budino di Zucchero di Canna:** Butterscotch pudding - 12
- Tiramisu:** Espresso-soaked ladyfingers, mascarpone, cream - 12
- Crostatina di Mele:** House made upside-down apple tarte tatin - 12
- Panna Cotta alla Nocciola:** House made chocolate-hazelnut panna cotta - 12
- Cannoli di Ricotta:** Ricotta cream & chocolate chip-filled Sicilian pastry shells, ground pistachios - 12
- Crespella alla Nutella:** Crêpe with chocolate-hazelnut spread - 13
- Biscotti Assortiti:** Assorted house made biscotti - 7
- Gelati:** Espresso / hazelnut / vanilla - 9
- Sorbetto al Limone:** Lemon sorbet - 9

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



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