

# VINI



Bicchiere	Quartino	Mezzo Litro	Bottiglia
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## Vini Bianchi Italiani

102	Arneis / Giovanni Almondo / Roero / Piemonte / 2019	13	20	39	52
103	Pinot Bianco / Elena Walch / Kastelaz / Alto Adige / 2020	11	17	33	44
104	Chardonnay / Alois Ladger / Alto Adige / 2020	13	20	39	52
107	Gruner / Abbazia di Novacella / Alto Adige / 2020	12	18	36	48
106	Catarratto-Insolia / Feudo Disisa / Chara / Sicilia / 2018	14	21	42	56
101	Pecorino / Ciavolich / Colli Pescaresi / Abruzzo / 2017	13	20	39	52
109	Falanghina / Flegrei / La Sibilla Campi / Campania / 2019	12	18	36	48
111	Carricante / Barone di Villagrande / Etna Bianco / Sicilia / 2019	15	23	45	60
105	Sauvignon Blanc / Paoletti / La Pernice / Sicilia / 2018	13	20	39	52

## Vini Bianchi Californiani

202	Pinot Gris / Carr Winery / Turner Vineyard / Santa Rita Hills / 2018	12	18	36	48
204	Sauvignon Blanc / Brander / Santa Ynez Valley / 2021	12	18	36	48
206	Chardonnay / Gainey / Santa Rita Hills / 2019	14	21	42	56

## Vini Frizzanti

301	Prosecco / La Farra / Treviso / Veneto / NV	14	-	-	56
303	Lambrusco / Concerto / Emilia Romagna / 2020	15	-	-	60

## Vini Rosati (Rosé)

402	Sangiovese-Prugnolo Gentile / La Spinetta / Rosé di Casanova / Piemonte / 2020	15	-	-	60
403	Grenache-Mourvèdre / CrossHatch / Los Olivos District / 2020	14	-	-	56

## Vini Rossi Italiani

500	Dolcetto di Dogliani / Anna Maria Abbona Sori Dij But / Piemonte / 2020	13	20	39	52
501	Barbera d'Asti / Michele Chiarlo / Le Orme / Piemonte / 2018	11	17	33	44
502	Nebbiolo d'Alba / Indigenous / Piemonte / 2020	14	21	42	56
505	Sangiovese / Ricciotto / Lanciola / Toscana / 2017	12	18	36	48
508	Barbera d'Alba / Bruno Giocosa / Falletto / Piemonte / 2019	-	-	-	78
511	Valpolicella Ripasso / Masi / Campofiorin / Veneto / 2017	13	20	39	52
516	Merlot-Cabernet / Vignalta / Rosso Riserva / Veneto / 2015	14	21	42	56
517	Merlot-Corvinone-Rondinella-Corvina-Cabernet Sauvignon / Zenato / Alanera Rosso / Veneto / 2018	13	20	39	52
515	Amarone Classico / Corte Lenguin / Veneto / 2015	21	-	-	84
518	Rosso di Montepulciano / Poliziano / Toscana / 2019	14	21	42	56
519	Brunello di Montalcino / Torre Guelfa / Toscana / 2015	23	-	-	92
514	Merlot-Cabernet Sauvignon-Cabernet Franc / Lagone aia Vecchia / Toscana / 2017	13	20	39	52
520	Cabernet Sauvignon / Di Majo Norante / Molise / 2019	12	18	36	48
504	Montepulciano d'Abruzzo / La Quercia / Abruzzo / 2020	14	21	42	56
524	Bovale / Cantina di Mogoro / Sardegna / 2016	13	20	39	52
512	Nero d'Avola / Regaleali / Tasca d'Almerita / Sicilia / 2017	13	20	39	52

## Vini Rossi Californiani

602	Pinot Noir / Santa Barbara Winery/ Sta. Rita Hills / 2019	15	23	45	60
603	Petite Sirah / Consilience / Santa Barbara County / 2019	-	-	-	64
607	Syrah / Andrew Murray / Tous les Jours / Santa Ynez Valley / 2018	14	21	42	56
601	Zinfandel / Easton / Amador County / 2015	-	-	-	56

**Una cena senza vino e come un giorno senza sole** (A meal without wine is like a day without sunshine).

**Pouring Measures:** **Bicchiere:** 5oz glass      **Quartino:** 8.5oz (250ml)      **Mezzo Litro:** 17oz (500ml)      **Bottiglia:** 750ml bottle (25oz)

Ask your server for our extensive, complete cellar and reserve wine list. Corkage fee: \$25 per 750ml bottle. Limit two 750ml bottles for parties of 6 or fewer. No magnums, jeroboams, etc. permitted. **No outside/guest-provided wine/alcohol (corkage) permitted for parties of 7 or more.**

## BIRRE

**Bottle (Imported / Artisanal Italian):**

Baladin / <b>Isaac</b> / Witbier / 8.4 oz / Piemonte - 10
Baladin / <b>Nora</b> / Ale / 8.4 oz / Piemonte - 11
Grado Plato / <b>Strada S. Felice</b> / Chestnut Ale / 16.9 oz / Piemonte - 15
Montegioco / <b>Runa Bianca</b> / Witbier / 11.5 oz / Piemonte - 13
Italiano / <b>La Fleurette</b> / Pilsner / 11.2 oz / Lombardia - 13
Extraomnes / <b>Tripel</b> / Abbey-Style Ale / 11.2 oz / Lombardia - 11
Del Ducato / <b>Verdi</b> / Imperial Stout / 11.2 oz / Emilia Romagna - 12
Del Ducato / <b>Torrente</b> / Pale Ale / 11.2 oz / Lazio - 11
Almond '22 / <b>Pink</b> / Italian Pale Ale / 12.7 oz / Abruzzi - 13

**Draught:** Peroni / **Nastro Azzurro** / Lager - 7.5  
 Figueroa Mountain / **Hoppy Poppy** / IPA - 7.5  
 Firestone Walker / **805** / Blonde Ale - 7.5

**Gluten-Free:** Daura Damm / Lager - 7.5

**Non-Alcoholic:** Bitburger / **Drive** - 6

## SIGNATURE COCKTAILS

**Martini all'Olio - 15**

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

**Amalfi Dream - 16**

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

**Watermelon Cooler -17**

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

**Rosmarino Succhiello -17**

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

**Deep Purple - 17**

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

**Il Segreto di Vittoria -17**

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

**HOUSE BARREL-AGED COCKTAILS - 19**

**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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