



DINNER MENU

OPEN DAILY FROM 4:00PM

ANTIPASTI (Appetizers/shared starters)

- Tritico d'Olive:** Trio of house-cured olives: Castelvetrano, nocellara, near; toasted country bread - 10
- Antipasto Misto:** Chef's selection of assorted artisan meats & cheeses: olives & spicy peppers - 31
- Cavalfiori Fritti:** Fried broccoflower, spicy aioli - 20
- Mozzarella Caprese:** Fresh buffalo mozzarella cheese, vine-ripened tomatoes, basil - 18
- Burrata con Caponatina:** Burrata cheese, Sicilian ratatouille, pine nuts - 23
- Burrata con Prosciutto:** Burrata cheese, Parma prosciutto, olio nuovo - 26
- Asparagi con Prosciutto:** Grilled asparagus, soft poached egg, crumbled prosciutto, gorgonzola - 20
- Prosciutto con Melone:** Prosciutto with melon - 22
- Bresaola con Rugola:** Cured Italian beef, arugula, shaved parmesan, Olio e Limone dressing - 25
- Calamari al Nero:** Fried squid ink calamari, lemon aioli - 22
- Gamberetti al Aglio e Olio Piccante:** Shrimp, garlic, tomato sauce, spicy chili oil - 21
- Polpettine della Nonna:** Baked meatballs, tomato sauce, pecorino - 19

INSALATE (Salads)

- Locale:** Local organic greens, cherry tomatoes, red wine vinaigrette - 12
- Mista:** Radicchio, arugula, endive - 13
- Di Sanguinello:** Arugula, blood orange, fennel, E.V.O.O., cured olives - 16
- Di Cesare:** Caesar salad: Romaine lettuce, garlic croutons, grana padana cheese - 15
- Di Bietole:** Roasted beets, arugula, pistachio, shaved aged ricotta - 18
- Santorini:** Spinach, kalamata olives, feta cheese, cherry tomatoes, red onion, Olio e Limone dressing - 16
- Favorita:** Chopped salad: Romaine hearts, salami, mozzarella, garbanzo beans, red onions, tomatoes, shaved parmesan, signature Favorita dressing - 22

ZUPPA & CONTORNI (Soup & sides)

- Zuppa di Fagioli:** Tuscan white bean soup - 10
- Rapini:** Spicy sautéed broccoli raab - 13
- Miele al Tartufo:** 1 oz artisanal truffle honey - 9

PANE E BRUSCHETTE

- Pane alle Erbe:** Pizza bread, herbs, garlic, Sicilian sea salt - 9
- Bruschetta Classica:** Fresh tomato, garlic, basil, shaved parmesan, EVOO - 14
- Focaccia al Formaggio:** Fontina, parmigiano - 18

PANINI (Sandwiches; house-made pizza bread)

- Caprese:** Tomatoes, basil, mozzarella - 19
- Pollo:** Grilled chicken breast, provolone, pesto - 21
- Salumi Misti:** Spicy salami, finocchiona, mortadella, provolone - 20

PIZZE (Pizzas)

- Margherita:** Mozzarella, tomato sauce, basil - 19
- Margherita D.O.C.:** Fresh *bufala* mozzarella, San Marzano tomato sauce, parmesan, basil, E.V.O.O. - 22
- Quattro Formaggi:** Mozzarella, provola, fontina, gorgonzola - 21
- Vegetali:** Tomato sauce, mozzarella, grilled eggplant-bell peppers-zucchini, cherry tomatoes - 22
- Umbra:** Robiola cheese, crimini mushrooms, Umbrian black truffles - 27
- Rianella*:** Tomato sauce, fresh mozzarella, pecorino cheese, anchovies, Sicilian oregano, E.V.O.O. - 22
- *May be ordered without mozzarella, in which case it's called "Rianata"
- Napoletana:** Tomato sauce, mozzarella, capers, anchovies - 21

PIZZE (Pizzas-Continued)

- Pugliese:** Tomato sauce, mozzarella, tuna, onions - 22
- Mare Chiaro:** Calamari, shrimp, clams, mozzarella, tomato sauce, garlic, parsley - 26
- Carbonara:** Mascarpone, pecorino, guanciale, egg - 24
- Capricciosa:** Tomato sauce, mozzarella, artichoke hearts, prosciutto cotto - 24
- Parma:** Fresh mozzarella, prosciutto di parma, arugula, shaved parmesan - 27
- Diavola:** Tomato sauce, fresh mozzarella, spicy salami, Gaeta olives - 25
- Mortadella:** Tomato sauce, mozzarella, mortadella, roasted pistachios - 22
- Tropea:** Smoked mozzarella, fennel sausage, roasted tropea onions - 24
- Boscaiola:** Tomato sauce, fresh mozzarella, mushrooms, fennel sausage - 25
- Calzone:** Mozzarella, rapini, fennel sausage, provolone - 23
- Gluten-Free Pizza Crust (GF):** \$6 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

**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 - 26
- Spaghetti Amatriciana:** Pancetta, onion, tomato sauce, pecorino - 23
- Paccheri Bolognese:** Large tube pasta, meat sauce - 25
- Linguine Arrabbiata con Gamberi:** Spicy tomato sauce, shrimp - 25
- Spaghetti con Polpettine:** Baked meatballs, pecorino, tomato sauce - 27
- Gemelli Luganega:** Spiral pasta, sausage, mushrooms, onions, pink sauce, pecorino cheese - 25
- Penne al Pesto:** Short tube pasta, grilled chicken breast, pesto sauce - 26
- Lasagne Ferrarese:** Ground beef ragù, béchamel, tomato sauce, parmesan - 28
- Gluten-Free Pasta:** \$5 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 - 28
- Salmone al Pesto:** Salmon fillet, pesto, chopped tomatoes - 32
- Filetto di Branzino:** Sea bass fillet, cherry tomatoes, white wine sauce - 32
- Pollo Piccata:** Chicken breast, lemon, white wine & caper sauce - 29
- Pollo Marsala:** Chicken breast, Marsala wine reduction, mushrooms - 32
- Pollo Milanese:** Breaded chicken breast - 31
- Salsiccia Siciliana:** Grilled homemade Sicilian sausages, polenta, sautéed green peppers & onions - 29

DOLCI (Desserts)

- Budino di Zucchero di Canna:** Butterscotch pudding - 14
- Tiramisu:** Espresso-soaked ladyfingers, mascarpone, cream - 13
- Crostatina di Mele:** House made upside-down apple tarte tatin - 14
- Panna Cotta alla Nocciola:** House made chocolate-hazelnut panna cotta - 13
- Cannoli di Ricotta:** Ricotta cream & chocolate chip-filled Sicilian pastry shells, ground pistachios - 14
- Crespella alla Nutella:** Crêpe with chocolate-hazelnut spread - 14
- Biscotti Assortiti:** Assorted house made biscotti - 8
- Gelati:** Espresso / hazelnut / vanilla - 12
- Sorbetto al Limone:** Lemon sorbet - 11

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



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