



DINNER MENU

ANTIPASTI (Appetizers/shared starters)

Tritico d'Olive: Trio of house-cured olives: Castelvetro, nocellara, near; toasted country bread - 12
Antipasto Misto: Chef's selection of assorted artisan meats & cheeses: olives & spicy peppers – 31
Cavalfiori Fritti: Fried broccoflower, spicy aioli – 20
Asparagi con Prosciutto: Grilled asparagus, soft poached egg, crumbled prosciutto, gorgonzola – 20
Insalata di Polipo: Mediterranean octopus, celery, parsley vinaigrette – 24
Calamari al Nero: Fried squid ink calamari, lemon aioli – 23
Gamberetti al Aglio e Olio Piccante: Shrimp, garlic, tomato sauce, spicy chili oil - 21
Polpettine della Nonna: Baked meatballs, tomato sauce, pecorino – 21

BURRATA BAR

Con Caponatina: Sicilian ratatouille, crushed roasted almonds – 24
Con Prosciutto: Parma prosciutto, olio nuovo – 27
Caprese: Vine-ripened tomatoes, basil – 22
Con Bietole: Roasted beets pistachio, EVOO – 23
Con Pesto: Roasted cherry tomatoes, pesto, EVOO – 23

INSALATE (Salads)

Locale: Local organic greens, cherry tomatoes, red wine vinaigrette - 12
Mista: Radicchio, arugula, endive – 14
Di Cesare: Caesar salad: Romaine lettuce, garlic croutons, grana padana cheese - 17
Di Bietole: Roasted beets, arugula, pistachio, shaved aged ricotta - 18
Santorini: Spinach, kalamata olives, feta cheese, cherry tomatoes, red onion, Olio e Limone dressing - 18
Favorita: Chopped salad: Romaine hearts, salami, mozzarella, garbanzo beans, red onions, tomatoes, shaved parmesan, signature Favorita dressing – 24
Betto Salad: Tomato, onion, pecorino cheese, red wine vinegar, EVOO, Sicilian oregano – 18

ZUPPA & CONTORNI (Soup & sides)

Zuppa del Giorno: Soup of the day – MP
Rapini: Spicy sautéed broccoli rabe – 14
Miele al Tartufo: 1 oz artisanal truffle honey - 10

PANE E BRUSCHETTE

Pane alle Erbe: Pizza bread, herbs, garlic, Sicilian sea salt - 10
Bruschetta Classica: Fresh tomato, garlic, basil, shaved parmesan, EVOO – 16
Focaccia al Formaggio: Fontina, parmigiano - 18

PANINI (Sandwiches; house-made pizza bread)

Pollo: Grilled chicken breast, provolone, pesto -23
Muffuletta: Italian ham, Provolone, Dijon mustard, mayo, olive spread -20
Salumi Misti: Spicy salami, finocchiona, mortadella, provolone -20

PIZZE (Pizzas)

Pizza of the Day - MP
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 - 23
Vegetali: Tomato sauce, mozzarella, grilled eggplant-bell peppers-zucchini, cherry tomatoes – 24
Umbra: Robiola cheese, crimini mushrooms, Umbrian black truffles – 29
Rianella: Tomato sauce, fresh mozzarella, pecorino cheese, anchovies, Sicilian oregano, E.V.O.O. – 23
Carbonara: Mascarpone, pecorino, guanciale, egg – 26
Tropea: Smoked mozzarella, fennel sausage, roasted tropea onions - 24

PIZZE (Pizzas-Continued)

Napoletana: Tomato sauce, mozzarella, capers, anchovies – 21
Capricciosa: Tomato sauce, mozzarella, artichoke hearts, prosciutto cotto - 25
Bella Elena: Mozzarella, gorgonzola, Bosc pear, walnuts & truffle honey – 27
Mare Chiaro: Calamari, shrimp, clams, mozzarella, tomato sauce, garlic, parsley – 26
Parma: Fresh mozzarella, prosciutto di parma, arugula, shaved parmesan – 28
Diavola: Tomato sauce, fresh mozzarella, spicy salami, Gaeta olives – 25
Mortadella: Tomato sauce, mortadella, burrata, mozzarella & roasted pistachios - 25
Boscaiola: Tomato sauce, fresh mozzarella, mushrooms, fennel sausage - 26
Calzone: Mozzarella, rapini, fennel sausage, provolone - 24
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

PASTE (Pastas)

Pasta del Giorno: Pasta of the day – MP
Rotolo di Spinaci e Fontina: Spinach & ricotta pasta roulade, fontina cheese, tomato sauce – 26
Farfalle al Salmone: Bowtie pasta, smoked salmon, peas, tomato sauce, cream, chives - 27
Rigatoni Amatriciana: Pancetta, onion, tomato sauce, pecorino - 24
Paccheri Bolognese: Large tube pasta, meat sauce - 25
Linguine Arrabbiata con Gamberi: Spicy tomato sauce, shrimp - 26
Spaghetti con Polpettine: Baked meatballs, pecorino, tomato sauce - 27
Gemelli Luganega: Spiral pasta, sausage, mushrooms, onions, pink sauce, pecorino cheese - 26
Penne al Pesto: Short tube pasta, grilled chicken breast, pesto sauce – 27
Fettuccine Alfredo & Pepe: Ribbon pasta, cream, pecorino, black pepper - 23
Lasagne Ferrarese: Ground beef ragù, béchamel, tomato sauce, parmesan - 29
Gluten-Free Pasta: \$5 surcharge
Any sauce/preparation listed above other than rotolo & lasagne.

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

Secondo del Giorno: Main course of the day – MP
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 – 36
Petti di Pollo: Chicken breast your way: Herbed & grilled - 27, *OR* piccata (lemon, white wine & caper sauce) – 29
OR Marsala (reduction w/mushrooms) - 32
Salsiccia Siciliana: Grilled homemade Sicilian sausages, polenta, sautéed green peppers & onions – 28

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 – 16
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)



@OLIOSANTABARBARA

OPEN DAILY FROM 4:00PM
OLIOCUCINA.COM