

VINI



BIN	Vini Bianchi Italiani	Bicchiere	Quarantino	Mezzo Litro	Bottiglia
102	Cortese / Gavi / La Raia / Pleo / Piemonte / 2023	15	23	45	60
104	Chardonnay / De Forville / Piemonte / 2024	16	24	48	64
103	Pinot Bianco / Elena Walch / Kastelaz / Alto Adige / 2024	16	24	48	64
107	Gruner / Abbazia di Novacella / Alto Adige / 2023	14	21	42	56
105	Bianchetta / Bisson / Ü Pastine / Liguria / Toscana / 2022	16	24	48	64
106	Vernaccia / Selvabianca / DOCG / Toscana / 2023	15	23	45	60
108	Frascati Superiore / Porziane / Lazio / 2022	15	23	45	60
101	Pecorino / Ciavolich / Colli Pescaresi / Abruzzo / 2024	14	21	42	56
109	Falanghina / Flegrei / La Sibilla Campi / Campania / 2024	14	21	42	56
111	Carricante / Barone di Villagrande / Etna Bianco / Sicilia/ 2022	16	24	48	64
Vini Bianchi Californiani					
204	Sauvignon Blanc / Point & Line / Happy Canyon – Santa Barbara County / 2020	15	23	45	60
202	Viognier / Fess Parker / Santa Barbara County / 2023	16	24	48	64
206	Chardonnay / Qupé / Santa Barbara County / 2023	17	26	51	68
Vini Frizzanti					
301	Prosecco / La Farra / Treviso / Veneto / NV	15	23	45	60
303	Lambrusco / Quercioli / Medici Ermete / Emilia Romagna / NV	16	24	48	64
Vini Rosati (Rosé)					
402	Nebbiolo Rose-Vespolina / Sperino / Rosa del Rosa / Piemonte / 2022	17	26	51	68
403	Grenache-Mourvèdre / Stolpman Vineyards / Santa Maria Valley / 2022	15	23	45	60
Vini Rossi Italiani					
500	Dolcetto d’Alba / Brezza / Piemonte / 2021	14	21	42	56
501	Barbera / Poggio Terra / Piemonte / 2021	16	24	48	64
502	Nebbiolo d’Alba / Indigenous / Piemonte / 2020	14	21	42	56
516	Merlot-Cabernet / Vignalta / Rosso Riserva / Veneto / 2018	14	21	42	56
517	Corvinone-Rondinella-Corvina-Cabernet Sauvignon / Zenato / Alanera Rosso / Veneto / 2020	15	23	45	60
515	Amarone Classico / Corte Linguin / Veneto / 2021	21	32	63	84
518	Rosso di Montepulciano / Poliziano / Toscana / 2023	17	26	51	68
519	Brunello di Montalcino / Torre Guelfa / Toscana / 2019	23	35	69	92
514	Merlot-Cabernet Sauvignon-Cabernet Franc / Lagone aia Vecchia / Toscana / 2023	16	24	48	64
505	Sangiovese / Zaccagnini / Marche / 2023	17	26	51	68
504	Montepulciano d’Abruzzo / La Quercia / Abruzzo / 2022	16	24	48	64
520	Cabernet Sauvignon / Di Majo Norante / Molise / 2022	15	23	45	60
524	Nerello Mascalese-Perricone-Syrah / Aldo Viola / Sicilia / 2019	17	26	51	68
512	Nero d’Avola / Regaleali / Tasca d’Almerita / Sicilia / 2021	15	23	45	60
Vini Rossi Californiani					
602	Pinot Noir / Santa Barbara Winery/ Santa Rita Hills / 2021	16	24	48	64
607	Syrah / Andrew Murray / Tous les Jours / Santa Ynez Valley / 2023	16	24	48	64
603	Zinfandel / Bella Grace Vineyards / Amador County / 2021	15	23	45	60
601	Cabernet Sauvignon / Daou Vineyards / Paso Robles / 2022	20	30	60	80

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 guest-provided wine/alcohol (corkage/BYOB) is permitted for parties of 7 or more.**

BIRRE

Bottle (Imported / Artisanal Italian):

Baladin / **Isaac** / Witbier / 8.4 oz / Piemonte - 10
Baladin / **Nora** / Ale / 8.4 oz / Piemonte – 11
Grado Plato / **Strada S. Felice** / Chestnut Ale / 11.2 oz / Piemonte - 12
Italiano / **La Fleurette** / Summer Ale / 11.2 oz / Lombardia - 13
Extraomnes / **Tripel** / Abbey-Style Ale / 11.2 oz / Lombardia - 11
Del Ducato / **Verdi** / Imperial Stout / 11.2 oz / Emilia Romagna – 12
Del Ducato / **Torrente** / Pale Ale / 11.2 oz / Lazio - 11
Almond ‘22 / **Pink** / Italian Pale Ale / 12.7 oz / Abruzzi - 13
Italiano / **Tipopils** / Italian Pilsner / 11.2 oz / Lombardia - 13

Draught: Peroni / **Nastro Azzurro** / Lager – 7.5
 Figuroa 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 - 16

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

Amalfi Dream - 17

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

Watermelon Cooler -18

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

Rosmarino Succhiello -18

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

Deep Purple - 18

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

Il Segreto di Vittoria -18

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

HOUSE BARREL-AGED COCKTAILS - 21

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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