



HAPPY HOUR

5:00PM – 7:00PM | Sunday through Thursday at the Bar

FROM THE BAR:

TWO-FOR-ONE SELECT BOTTLED BEER 7

Peroni Nastro Azzurro or Moretti La Rossa

½ OFF SELECT LOCAL & IMPORTED WINE BY THE GLASS 6

Prosecco / Viognier / Chardonnay / Merlot / Valpolicella / Aglianico

½ OFF SELECT HAND-CRAFTED SIGNATURE COCKTAILS 7

Ask your bartender about our daily specials

½ OFF MARTINIS & PREMIUM WELL COCKTAILS 6

FROM THE KITCHEN:

½ OFF SELECTED ITEMS

CRUDO OF THE DAY: Chef's selection 8

OLIVE E MANDORLE: Assorted Sicilian olives / roasted Marcona almonds /
diced Manchego cheese 3

PROSCIUTTO DI PARMA: Cured Italian ham / cornishons / garlic crostino 7

FORMAGGI ASSORTITI: Ricotta maritata / latur / pecorino pepato / truffle honey / Castelvetro olives / sundried tomatoes 9

BURRATA CON BIETOLE E PROSCIUTTO: Oven-roasted beets / burrata /
prosciutto / *Olio e Limone* dressing 6

ARANCINI DI RISO: Sicilian rice balls / lamb ragù / mozzarella /
house-made tomato sauce 5

RAVIOLI DEL PLIN AL TARTUFO: House-made mini veal ravioli / speck /
black truffles / light cream sauce 8



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