

CRUDO (Raw)

Ala Lunga

Sliced Atlantic Bluefin tuna / avocado / crispy pearl onion rings / jalapeno-scented vinaigrette - 17

Tonno Rosso

Atlantic Bluefin tuna belly / zesty ginger vinaigrette / wasabi shoots - 25

Pesce Marinato del Giorno

Ceviche of the day - 12

Carpaccio di Salmone

Scottish salmon carpaccio / red onion / white soy sauce / spicy ginger vinaigrette - 13

Seriola

Hamachi carpaccio / citrus zest / spring onion / sesame-soy infused oil - 18

Passera

Fluke / pink grapefruit / pickled Fresno chili rings / smoked almonds / organic baby greens - 15

Tartare di Tonno

Yellowfin tuna tartare / avocado / shallots / red Fresno chile / micro greens / yuzu emulsion - 16

Tartare di Bufalo

Grass-fed buffalo tartare / house-made potato chips / toasted country bread - 16

CONTORNO (Side)

House-Made Potato Chips & Creamy Ginger Aioli - 5
Roasted Fingerling Potatoes - 5
Braised Brussels Sprouts - 5

MISCELLANEOUS:

- Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions
- Peanut oil is used in the preparation of some of our dishes



COTTO (Cooked)

Polipo

Mediterranean octopus / sliced new potatoes / frisée lettuce / spicy Controne pepper - 16

Insalata di Mare

Warm seafood salad (mussels, clams, calamari, shrimp & scallops) / *Olio e Limone* dressing - 16

Gamberi all'Olio Santo

Head-on freshwater prawns / spicy oregano oil - 14

Risotto al Nero di Seppia

Carnaroli rice / shrimp / scallops / calamari / squid ink - 19

Fegato d'Oca al Vincotto

Pan-seared foie gras / black truffle-potato ravioli / Malvasia wine reduction sauce - 19

Ravioli del Plin al Tartufo

House-made mini veal ravioli / speck / black truffles / light cream sauce - 15

Maiale con Cavoletti

Pressed Kurobuta pork belly / Brussels sprouts / Fuji apple chutney - 17

Costatine d'Agnello

Tender braised lamb chops / fingerling potatoes / creamy ginger-spiked aioli - 17

Open daily from 5:00PM

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ALTRO (Other)

Olive e Mandorle

Assorted Sicilian olives / roasted Marcona almonds / diced Manchego cheese - 6

Formaggi Assortiti

Ricotta maritata / latur / pecorino pepato / truffle honey / Castelvetro olives / sundried tomatoes - 17

Burrata con Bietole e Prosciutto

Oven-roasted beets / burrata / prosciutto / *Olio e Limone* dressing - 11

Carpaccio di Vitello

Thinly-sliced raw veal tenderloin / arugula / porcini mushrooms / shaved parmesan / truffle vinaigrette dressing - 15

Prosciutto di Parma

Cured Italian ham / cornichons / garlic crostino - 14

Arancini di Riso

Sicilian rice balls / lamb ragù / mozzarella / house-made tomato sauce - 10

Tramezzino di Kobe

Kobe Sliders: Wagyu beef / brioche / baby mâche lettuce / truffle aioli / house-made potato chips - 16

DOLCE (Sweet)

Sorbetto di Limone: Amalfi coast lemon sorbet served in its own shell - 8

Torrone: Nougat mousse / spicy dark chocolate - 9

Tiramisù alla Vaniglia: Sugared mascarpone cheese / Marsala wine / vanilla cream / coffee jelly - 10

Panna Cotta: Italian eggless custard / mixed fresh berries - 10

SPUMANTI

Brut / Gavi / Broglia / Roverello / Piemonte / N.V. - 14 / 52

Prosecco Ferghettina / Franciacorta / Cuvée Brut / Veneto / N.V. - 13 / 48

Cuvée / Ca' del Bosco / Prestige / Lombardia / N.V. - 18 / 68

Brut / AnnaMaria Clementi / Ca' del Bosco / Lombardia / 2004 - 156

Brut / Dom Perignon / Champagne / France - 250

Grand Cuvée Brut / Krug / Champagne / France - 300

SPUMANTI ROSATI

Lambrusco / Concerto / Emilia-Romagna/ 2012 - 12 / 44

Brut de Noir / Cleto Chiarli / Rose / Emilia-Romagna/ N.V. - 13 / 48

COCKTAILS

In-House Barrel-Aged Manhattan or Negroni - 15

Il Segreto di Vittoria: Pineapple & habanero infused tequila / lime & lemon juices / Giffard vanilla liqueur / egg white / smoked sea salt – 13

La Zucca Piccante: House-infused jalapeno pisco / fresh lemon & lime juices / spiced pumpkin syrup / egg whites – 12

Watermelon Cooler: House-infused watermelon & rosemary vodka / Giffard Pamplemousse Rose liqueur / fresh lemon juice / coconut water / guava nectar – 13

French Kiss: Grey Goose Cherry Noir vodka / fresh lemon juice / muddled mint & raspberries / organic sparkling Elderflower lemonade – 13

El Burro: Bahnez Mezcal / passionfruit purée / fresh lime juice / muddled cucumber / ginger beer – 12

The Gingerbread Man: House-infused apple-cinnamon rums / fresh lemon juice / house-made gingerbread syrup / sparkling cider / apple bitters – 12

Pink Passion: Grey Goose vodka / triple sec / lychee, lemon & cranberry juices / rose water – 12

Olio Vesper: Hendrick's gin / Charbay grapefruit vodka / Lillet Blanc / Q grapefruit soda – 12

La Dolce Vita: Bombay Sapphire gin / Malibu coconut rum / coconut water / fresh lime juice / pressed basil – 13

Rosmarino Succhiello: Effen organic cucumber vodka / muddled cucumber & basil / fresh lime juice / rosemary simple syrup – 12

Italian Old Fashioned: Bulliet rye whiskey / Maraschino cherries / blood orange / fresh basil / cracked pepper /

House-made turbinado syrup / bitters - 13



VINO ROSATO

Sangiovese / Rosé / Casanova / La Spinetta / Piemonte / 2015 - 15 / 56

Aglianico / Terredora di Paolo / Rosaenovae / Campania / 2015 - 11 / 40

VINI BIANCHI

Soave / Classico / Otto Pra / Veneto / 2015 - 13 / 48

Pinot Grigio - Verduzzo / Masi / Veneto / 2015 - 11 / 40

Chardonnay -Sauvignon Blanc - Pinot Grigio / Zuani / Vigne Collio / Friuli / 2015 - 16 / 60

Gavi di Gavi / La Meirana / Piemonte / 2016 - 14 / 52

Roero Arneis / Bruno Giocosa / Piemonte / 2015 - 14 / 52

Orvieto / Classico / Villa Barbi / Marche / 2015 - 13 / 48

Vementino di Gallura / Cantina Gallura / Canayli / Sardegna / 2015 - 11 / 40

Sauvignon Blanc / Vogelzang / Happy Canyon /

Santa Ynez Valley / 2013 - 13 / 48

Chardonnay / Gaine Estate / Santa Rita Hills / 2014 - 12 / 44

Viognier / Fess Parker / Santa Ynez Valley / 2014 - 12 / 44

Grenache Blanc / Jaffurs / Thompson Vineyard /

S. B. County / 2014 - 14 / 56

VINI ROSSI

Valpolicella Classico / Brigaldara / Veneto / 2015 - 12 / 44

Amarone della Valpolicella Classico / Corte languin

/ Veneto / 2012 - 18 / 68

Sangiovese – Montepulciano – Barbera / Polago / Umbria / 2015 - 11 / 40

Aglianico / Terredora di Paolo / Campania / 2014 - 12 / 44

Barolo / Mauro Veglia / Piemonte / 2013 - 18 / 68

Pinot Noir / Cotiere / Santa Rita Hills / 2014 - 14 / 52

Mourvedre–Cinsault–Counoise–Grenache / Epiphany / Gypsy /

S.B. County / 2013 - 13 / 48

Syrah / Andrew Murray / Tous les Jours / Santa Ynez Valley / 2014 - 13 / 48

Cabernet Sauvignon / Ancient Peaks / Paso Robles / 2015 - 14 / 52

Merlot / Czar & Rey / Point Concepcion / Santa Barbara County / 2012 - 12 / 44

MEZZE BOTTIGLIE

Half Bottles/375ML

SPUMANTI

Prosecco / Nino Franco / Brut / Veneto / N.V. - 32

Brut / Ferrari / Alto Adige / N.V. - 39

BIANCHI

Pinot Grigio / Santa Margherita / Friuli / 2014 - 28

Chardonnay / Gaja / Rossj Bass / Piemonte / 2014 - 95

Fume Blanc / Grgich Hills / Napa Valley / 2012 - 36

Chardonnay / Talley Estate / Arroyo Grande Valley / 2015 - 28

Roussanne-Grenache Blanc-Picpoul Blanc / Tablas Creek /

Paso Robles / 2011 - 30

ROSSI

Barolo / Michele Chiarlo / Tortoniano / Piemonte / 2010 - 45

Barbaresco / Gaja / Piemonte / 2008 - 150

Amarone, Speri (Corvina-Rondinella-Corvinone) / Valpolicella Classico / 2010 - 75

Sangiovese-Cabernet Sauvignon / Terra Bianca / Campaccio / Toscana / 2010 - 45

Brunello di Montalcino / Col d'Orcia/ Toscana / 2010 - 60

Barolo / Michele Chiarlo / Tortoniano / Piemonte / 2010 - 45

Sangiovese / Seghesio / Sonoma County / 2009 - 29

Merlot / Grgich Hills / Estate / Napa Valley / 2009 - 50

Cabernet Sauvignon-Petit Verdot-Merlot-Cabernet Franc-Malbec / Cain Five / Napa Valley / 2007 - 85

Pinot Noir / Cargasacchi / Santa Rita Hills / 2011 - 40

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Executive Chef/Proprietor: Alberto Morello
Director of Operations/Proprietor: Elaine Andersen Morello
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