

## 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 | Happy Hour Sun-Thurs; 5-7PM

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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

Extra Brut / Contratto / Millesimato / Piemonte / 2011 - 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:** House-infused pineapple & habanero tequila / vanilla liqueur / fresh lime juice / pom juice / vanilla bitters / egg white / smoked sea salt rim – 13

**Elvish Delight:** Bombay Sapphire gine / pamplemousse rose liqueur / kiwi purée / fresh lemon juice / elderflower tonic – 13

**Blackjack:** Jack Daniels / Applejack / blackberry liqueur / fresh lemon juice / muddled blackberries / egg white – 13

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

**Italian Side Car:** Tuaca / Gran Gala orange liqueur / fresh lemon juice – 12

**The Antagonist:** Ketel One vodka / passionfruit purée / cranberry purée / fresh lemon juice / pineapple juice / muddled jalapeno – 12

**The Count of Victoria Court:** Sauza Blue tequila / Licor 43 / fresh lime juice / pineapple juice – 12

**French Connection:** Hennessy VS cognac / Cointreau / Giffard apricot liqueur / fresh lemon juice / San Pellegrino Clementina – 13

**Kentucky Peach:** Makers Mark bourbon / white peach purée / fresh lemon juice / Elderflower lemonade – 12

**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 / La Spinetta / Casanova / Piemonte / 2016 - 12 / 44

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

## VINI BIANCHI

Soave / Classico / Otto Pra / Veneto / 2016 - 13 / 48

Pinot Grigio - Verduzzo / Masi / Veneto / 2016 - 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 / 2016 - 14 / 52

Orvieto / Classico / Villa Barbi / Marche / 2016 - 13 / 48

Vementino di Gallura / Cantina Gallura / Canayli / Sardegna / 2016 - 11 / 40

Sauvignon Blanc / Vogelzang / Happy Canyon /

Santa Ynez Valley / 2014 - 13 / 48

Chardonnay / Laetitia / Estate / Arroyo Grande Valley / 2016 - 12 / 44

Viognier / Fess Parker / Santa Ynez Valley / 2015 - 12 / 44

Grenache Blanc / Jaffurs / Thompson Vineyard /

S. B. County / 2016 - 14 / 56

## VINI ROSSI

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

Amarone della Valpolicella Classico / Corte Linguin

/ Veneto / 2013 - 18 / 68

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

Aglianico / Terredora di Paolo / Campania / 2015 - 12 / 44

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

Pinot Noir / Cotiere / Santa Rita Hills / 2015 - 14 / 52

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

S.B. County / 2013 - 13 / 48

Syrah / Andrew Murray / Tous les Jours / Santa Ynez Valley / 2015 - 13 / 48

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

Merlot / Rancho Sisquoc / Santa Barbara County / 2015 - 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 / 2015 - 28

Chardonnay / Gaja / Rossj-Bass / Piemonte / 2015 - 95

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

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

## 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 / 2012 - 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 / 2012 - 40

**OLIOCUCINA.COM**

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Director of Operations/Proprietor: Elaine Andersen Morello  
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