



LUNCH MENU

ANTIPASTI E INSALATE

Portobello Ricciolina e Caprino Braised Portobello mushroom, goat cheese, herbed bread crumbs, balsamic essence.....	13
Insalata di Lattughe Novelle Mixed baby greens; <i>Olio e Limone</i> dressing.....	8
Insalata Mista Radicchio, watercress, leeks, fennel, tomato; extra-virgin olive oil, vinegar.....	9
Insalata di Pomodori e Fagiolini Vine-ripened tomato, green beans, red onion; extra-virgin olive oil, vinegar.....	10
Soncino con Anatra Mâche lettuce, roasted duck breast, goat cheese; balsamic vinaigrette.....	17
Insalata di Spinaci Baby spinach, green lentils, leeks, crispy pancetta, parmesan cheese; mustard dressing.....	13
Insalata Esotica Grilled Hawaiian shrimp wrapped with prosciutto, papaya, arugula and Belgian endive salad; <i>Olio e Limone</i> dressing.....	17
Insalata Nizzarda Italian “Niçoise” salad with butter lettuce, tomatoes, onions, anchovies, green beans, olive oil-packed line-caught yellowfin tuna belly, hard-boiled egg & olives; <i>Olio e Limone</i> dressing.....	17
Insalata Mille Sapori Butter lettuce, grilled chicken breast, mozzarella cheese, tomato, crispy bacon, gorgonzola dressing.....	16
Insalata Caprese Fresh imported buffalo mozzarella, vine-ripened tomatoes, basil.....	14
Carpaccio di Salmone Affumicato con Asparagi e Capperi House smoked salmon, asparagus tips, fennel, capers; <i>Olio e Limone</i> dressing.....	15
Carpaccio di Bue con Rugola e Parmigiano Thinly-sliced raw beef tenderloin, arugula, capers, shaved parmesan; <i>Olio e Limone</i> dressing.....	16
Prosciutto di Parma, Pecorino di Pienza e Pere Parma prosciutto, Tuscan pecorino cheese, pears, arugula.....	14
Parmiggiana di Melanzane Eggplant, buffalo mozzarella, basil; tomato sauce.....	14
Zuppetta di Vongole e Cozze al Peperoncino Mussels and clams in a spicy tomato broth.....	15
Zuppa del Giorno (Soup of the day).....	8

PRIMI

Rustichelle d’Abruzzo con Rapini, Salsiccia e Pomodoro Pasta quills with broccoli rabe, sausage, tomato sauce, pecorino cheese.....	17
Garganelli all’Arabbiata Small tube pasta; spicy tomato sauce.....	16
Paglia e Fieno Spinach ribbon pasta, grilled chicken, radicchio, parmesan, cream.....	20
Tagliolini del Campo Thin ribbon pasta, leeks, spinach, green beans, parmesan.....	19
Fusilli alla Norma Corkscrew pasta, tomato sauce, eggplant, aged ricotta cheese.....	17
Fettuccine alla Crema di Scampi Ribbon pasta, shrimp, prosciutto, tomato sauce, cream.....	22
Gnocchi alla Riviera House-made spinach and ricotta dumplings, fresh tomato sauce, basil, <i>ricotta salata</i> (aged ricotta cheese).....	19
Tagliolini al Limone, Capesante e Aparagi Thin noodles, scallops and asparagus tips; creamy lemon sauce.....	21

Ravioli di Salsiccia e Finocchio	
Housemade pasta filled with sausage and fennel; tomato sauce and sage butter.....	20
Pappardelle con Zucchine e Aglio	
Wide ribbon noodles, zucchinis, garlic and parmesan cheese.....	19
Capellini d'Angelo al Pomodoro Fresco e Basilico	
Angel hair pasta with fresh tomato, garlic and basil.....	16
Fiorellini di Melanzane	
Housemade ravioli filled with roasted eggplant & goat cheese; fresh tomato sauce, basil, <i>ricotta salata</i> (aged ricotta cheese).....	23
Mezzelune d'Aragosta con Porri	
Lobster-filled half-moon shaped ravioli; lobster sauce and leeks.....	23
Lasagne al Ragù d'Agnello	
Baked housemade lasagne with lamb <i>ragù</i> , peas, parmesan cheese.....	19
Ravioli di Zucca	
Housemade pumpkin-ricotta ravioli; cream sauce; sage butter.....	19
Risotto ai Funghi Porcini	
Carnaroli rice, porcini mushrooms, mascarpone cheese.....	24
Risotto al Nero di Seppia	
Carnaroli rice, shrimp, scallops, calamari, squid ink.....	25
Risotto del Giorno	
Daily risotto.....	AQ

SECONDI

Pesce Fresco del Giorno	
Fresh fish of the day.....	AQ
Saltimbocca di Pollo alla Val d'Ostana	
Thinly-pounded sliced chicken breast with prosciutto, fontina cheese and Marsala wine reduction.....	23
Salsiccia Luganega	
Italian sausage, polenta, Italian broccoli, roasted bell peppers.....	20
Scaloppine di Vitello ai Funghi di Bosco	
Veal scaloppine, mushrooms, Marsala reduction sauce.....	25
Costata di Maiale Milanese	
Pork chop Milanese style (pounded & breaded); roasted potatoes and vegetables.....	24
Calamari in Zimino	
Squid, swiss chard; spicy tomato-garlic broth, toasted country bread.....	22
Straccietti di Bue alla Pizzaiola	
Beef tenderloin medallions, tomato, capers, oregano oil.....	25
Piatto Misto di Verdure	
Platter of roasted seasonal vegetables.....	18
Frittata di Carciofi e Asparagi	
Italian-style eggs, fresh roasted artichoke hearts, asparagus tips, parmesan cheese.....	16

Buon Appetito

RETAIL:

Olio e Limone Ristorante Organic Extra-Virgin Olive Oil: High quality organic olives, cold-pressed, unfiltered, fruity, medium-bodied with distinct peppery finish and velvety golden color.....	18
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MISCELLANEOUS: We use only *un-pitted* olives in order to retain their full flavor.

Split charges--appetizer: \$2.00, main course: \$5.00. Corkage fee: \$20.00 per 750ml bottle. Limit two 750ml bottles per table.

NO OUTSIDE WINE PERMITTED FOR PARTIES OF 10 OR MORE.

OLIOCUCINA.COM

LUNCH: Mon-Sat | DINNER: Nightly | COCKTAILS | PRIVATE DINING in the Cucina Room for up to 40 guests

OLIO crudo bar 

Open next door from 5:00PM nightly: oliocrudobar.com



next door | open 11:30am -close daily
private dining in the terrazza room for up to 22 guests and in the taverna room for up to 32 guests oliopizzeria.com

pizza bar | wine bar | full bar | take-out