

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 - 13

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

Tartare di Tonno

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

CONTORNO (Side)

House-Made Potato Chips & Creamy Ginger Aioli - 5
Roasted Fingerling Potatoes - 5
Parmesan-truffle fries - 7
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 in Umido

Mediterranean octopus / spicy tomato sauce & garlic crostini - 16

Insalata di Mare

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

Risotto al Nero di Seppia

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

Busiate con Ragù d’Agnello

Sicilian past “twists” / lamb ragù / parmesan cheese - 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

Quaglia con Zucca Violina

Grilled bonelss quail / roasted butternut squash / hazelnuts / Passito reduction sauce - 15

Costatine d’Agnello

Tender braised lamb chops / fingerling potatoes / creamy ginger-spiked aioli - 21

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

Bresaola con Rugola

Dry cured Italian beef / arugula / balsamic-glazed pickled cipollini onions / shaved parmesan cheese - 15

Prosciutto di Parma

Cured Italian ham / cornichons / garlic crostino - 15

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

Bauetto di Cioccolato e Banana: Chocolate-banana bread pudding / warm chocolate ganache center / caramelized bananas / vanilla gelato - 11

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

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

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 gin / pamplemousse rose liqueur / kiwi purée / fresh lemon juice / elderflower tonic – 13

Smoke on the Water: Templeton Rye / China China / Laphroaig 10yr Scotch / orange bitters / coconut water – 13

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

Olio Tai: Bacardi Oakheart rum / orange Curacao / fresh lime juice / orange & pineapple juices / Luxardo Amaretto float – 13

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

Watermelon Cooler: House-infused watermelon-rosemary vodka / pamplemousse rose liqueur / fresh lemon juice / guava nectar – 12

Louisville Slugger: Makers Mark bourbon / ginger liqueur / lemon juice / honey / pineapple juice – 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

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

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 / 2017 - 13 / 48

Pinot Grigio - Verduzzo / Masi / Veneto / 2017 - 11 / 40

Traminer Aromatico / La Cantina del Falco / Veneto / 2016 - 11 / 40

Gavi di Gavi / La Meirana / Piemonte / 2017 - 14 / 52

Roero Arneis / Bruno Giocosa / Piemonte / 2016 - 14 / 52

Chardonnay / Antinori / Castello della Sala / Bramito del Cervo /

Umbria / 2016 - 11 / 40

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 / Consilience, S.B. County / 2015 - 12 / 44

Grenache Blanc / Jaffurs / Thompson Vineyard /

S. B. County / 2016 - 14 / 56

VINI ROSSI

Bovale / Cantina di Mogoro / Sardegna / 2015 - 11 / 40

Amarone della Valpolicella Classico / Corte Lenguin

/ Veneto / 2014 - 18 / 68

Carbernet Sauvignon-Sangiovese / Tenuta San Guido / Le Difese /

Toscana / 2015 - 18 / 68

Sangiovese / La Spinetta / Toscana / 2013 - 11 / 40

Aglianico / Terredora di Paolo / Campania / 2016 - 12 / 44

Pinot Noir / Santa Barbara Winery / Santa Rita Hills / 2016 - 12 / 44

Cinsault-Counoise-Grenache-Mourvedre-Syrah / Margerum / M5 /

S.B. County / 2016 - 13 / 48

Syrah / Andrew Murray / Tous les Jours / Santa Ynez Valley / 2016 - 13 / 48

Merlot / Rancho Sisquoc / Santa Barbara County / 2015 - 12 / 44

Cabernet Sauvignon / Ancient Peaks / Paso Robles / 2016 - 14 / 52

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 / 2013 - 75

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

Brunello di Montalcino / Col d'Orcia / Toscana / 2012 - 60

Sangiovese / Seghesio / Sonoma County / 2009 - 29

Merlot / Grgich Hills / Estate / Napa Valley / 2011 - 50

Cabernet Sauvignon-Petit Verdot-Merlot-Cabernet Franc-Malbec / Cain

Five / Napa Valley / 2007 - 85

Pinot Noir / Cargasacchi / Santa Rita Hills / 2012 - 40