



## 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

**SELECT LOCAL & IMPORTED WINE BY THE GLASS 7**

Prosecco / Viognier / Chardonnay / Merlot / Sangiovese / Nero d'Avola

**HAND-CRAFTED SIGNATURE COCKTAILS 8**

Your choice: pick any cocktail from our list or specials *except* barrel-aged cocktails

**SELECT PREMIUM WELL COCKTAILS 7**

### FROM THE KITCHEN:

**CRUDO OF THE DAY: Chef's selection 9**

**OLIVE E MANDORLE:** Assorted Sicilian olives / roasted Marcona almonds /  
diced Manchego cheese **4**

**PROSCIUTTO DI PARMA:** Cured Italian ham / cornishons / garlic crostino **8**

**FORMAGGI ASSORTITI:** Ricotta maritata / latur / pecorino pepato / truffle honey / Castelvetro olives/ sundried tomatoes **10**

**BURRATA CON BIETOLE E PROSCIUTTO:** Oven-roasted beets / burrata /  
prosciutto / *Olio e Limone* dressing **9**

**ARANCINI DI RISO:** Sicilian rice balls / lamb ragù / mozzarella /  
house-made tomato sauce **6**

**RAVIOLI DEL PLIN AL TARTUFO:** House-made mini veal ravioli / speck /  
black truffles / light cream sauce **9**



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