



HAPPY HOUR

5:00PM – 7:00PM | Sunday through Thursday at the Bar

FROM THE BAR:

TWO-FOR-ONE SELECT BOTTLED BEER 8

Peroni Nastro Azzurro or Moretti La Rossa

SELECT LOCAL & IMPORTED WINE BY THE GLASS 8

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

HAND-CRAFTED SIGNATURE COCKTAILS 9

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

SELECT PREMIUM WELL COCKTAILS 8

FROM THE KITCHEN:

CRUDO OF THE DAY: Chef's selection **11**

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

PROSCIUTTO DI PARMA: Cured Italian ham / cornishons / garlic crostino **9**

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 **10**

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 **11**



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