

CRUDO (Raw)

Carpaccio di Salmone: Scottish salmon carpaccio / red onion / white soy sauce / spicy ginger vinaigrette - 15

Pesce Marinato del Giorno: *Ceviche* of the day - 16

Seriola: Hamachi carpaccio / citrus zest / spring onion / sesame-soy infused oil - 19

Tartare di Tonno: Yellowfin tuna tartare / avocado / shallots / red Fresno chile / micro greens / yuzu emulsion - 19

Ala Lunga: Sliced Atlantic Bluefin tuna / avocado / crispy pearl onion rings / jalapeno-scented vinaigrette - 19

Tonno Rosso: Atlantic Bluefin tuna belly / zesty ginger vinaigrette / wasabi shoots - 25

SUSHI

Made with the same sashimi-grade fish we use for our crudo items

Salmon Roll: Salmon / avocado / sundried tomato / soy paper sushi rice / balsamic-soy sauce / radish sprouts - 17

Hamachi Roll: Yellowtail / smoked eel / avocado, sushi rice; balsamic-soy sauce - 18

Crunchy Tuna Roll: Bluefin tuna / golden tobiko / avocado / cucumber / black & white sesame seed sushi rice / spicy emulsion - 19

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 alla Griglia: Grilled Mediterranean octopus / roasted fingerling potatoes / asparagus / aji-amarillo sauce - 20

Insalata di Mare: Warm seafood salad (mussels, clams, calamari, shrimp & scallops) / *Olio e Limone* dressing - 18

Garganelli con Ragù d'Agnello: Sicilian pasta "twists" / lamb ragù / parmesan cheese - 21

Fegato d'Oca al Vincotto: Pan-seared foie gras / black truffle-potato ravioli / Malvasia wine reduction - 26

Ravioli del Plin al Tartufo: House-made mini veal ravioli / speck / black truffles / light cream sauce - 16

Costatine d'Agnello: Tender braised lamb chops / fingerling potatoes / creamy ginger-spiked aioli - 23

CONTORNO (Side)

House-Made Potato Chips & Creamy Ginger Aioli - 5

Roasted Fingerling Potatoes - 6

Parmesan-truffle fries - 7

Braised Brussels Sprouts - 7

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 / pecorino 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 - 14

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 - 17

DOLCE (Sweet)

Sorbetto di Limone: Amalfi coast lemon sorbet served in its own shell - 9

Bauletto di Cioccolato e Banana: Chocolate-banana bread pudding / warm chocolate ganache center / caramelized bananas / vanilla gelato - 13

Tiramisù alla Vaniglia: Sugared mascarpone cheese / Marsala wine / vanilla cream / coffee jelly - 11

Panna Cotta: Italian eggless custard / mixed fresh berries - 12

COCKTAILS

In-House Barrel-Aged Manhattan or Negroni - 16

Il Segreto di Vittoria: House-infused pineapple & habanero tequila / vanilla liqueur / fresh lime juice / pom juice / vanilla bitters / egg white / smoked sea salt rim – 14

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

Blackjack: Jack Daniels / black raspberry liqueur / lemon juice / muddled blackberries / egg whites – 14

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

El Diablo: House-infused jalapeno Mezcal / house sour mix / blood orange purée / Salerno blood orange liqueur – 13

The Count of Victoria Court: Sauza Blue tequila / Licor 43 / fresh lime juice / pineapple juice – 13

Watermelon Cooler: House-infused watermelon-rosemary vodka / pamplemousse rose liqueur / fresh lemon juice / guava nectar – 13

Kentucky Peach: Makers Mark bourbon / white peach purée / lemon juice / Limonata – 13

Rosmarino Succhiello: Effen organic cucumber vodka / muddled cucumber & basil / fresh lime juice / rosemary simple syrup – 13

Italian Old Fashioned: Bulliet rye whiskey / Maraschino cherries / blood orange / fresh basil / cracked pepper / House-made turbinado syrup / bitters – 13

The Sicilian: Angels Envy Bourbon / Averna Amaro Siciliano / Luxardo maraschino liqueur / angostura bitters – 14



SPUMANTI

Brut / Gavi / Broglia / Roverello / Piemonte / N.V. - 15 / 56

Extra Brut / Contratto / Millesimato / Piemonte / 2012 - 14 / 52

Cuvée / Ca' del Bosco / Prestige / Lombardia / N.V. - 19 / 72

Brut / AnnaMaria Clementi / Ca' del Bosco / Lombardia / 2004 - 156

SPUMANTI ROSATI

Lambrusco / Concerto / Emilia-Romagna/ 2012 - 13 / 48

Brut de Noir / Cleto Chiarli / Rose / Emilia-Romagna/ N.V. - 14 / 52

VINI ROSATI

Sangiovese / Rosé / La Spinetta / Casanova / Piemonte / 2018 - 13 / 48

Aglianico / Terredora di Paolo / Rosaenovae / Campania / 2018 - 12 / 44

VINI BIANCHI

Soave / Classico / Otto Pra / Veneto / 2018 - 14 / 52

Pinot Grigio - Verduzzo / Masi / Veneto / 2018 - 12 / 44

Gavi di Gavi / La Meirana / Piemonte / 2018 - 15 / 56

Roero Arneis / Bruno Giocosa / Piemonte / 2018 - 16 / 60

Chardonnay / Antinori / Castello della Sala / Bramito del Cervo / Umbria / 2018 - 12 / 44

Vermentino di Gallura / Cantina Gallura / Canayli / Sardegna / 2017 - 12 / 44

Grillo-Caricante / Le Casematte / Peloro Bianco / Sicilia / 2018 - 12 / 44

Sauvignon Blanc / Vogelzang / Happy Canyon / Santa Ynez Valley / 2014 - 14 / 52

Chardonnay / Gainey / Sta. Rita Hills / 2017 - 13 / 48

Viognier / Fess Parker / 2017 - 13 / 48

Grenache Blanc / Jaffurs / Thompson Vineyard / S. B. County / 2017 - 15 / 56

VINI ROSSI

Amarone della Valpolicella Classico (Corvina-Rondinella-Corvinone) / Corte Lenguin / Veneto / 2015 - 19 / 72

Merlot-Sangiovese-Carbernet Sauvignon / Tenuta dell'Ornellaia / Le Volte / Toscana / 2017 - 19 / 72

Sangiovese / Tenuta di Fraternità / Toscana / 2014 - 13 / 48

Nero d'Avola / Le Casematte / Sicilia / 2018 - 12 / 44

Nerello Mascalese / Contrada Rampante Etna Rosso / Pietradolce / Sicilia / 2017 - 13 / 48

Pinot Noir / Santa Barbara Winery / Santa Rita Hills / 2015 - 13 / 48

Cinsault-Counoise-Grenache-Mourvedre-Syrah / Margerum / M5 / S.B. County / 2017 - 14 / 52

Syrah / Andrew Murray / Tous les Jours / Santa Ynez Valley / 2016 - 14 / 52

Merlot / Rancho Sisquoc / Santa Barbara County / 2016 - 13 / 48

Cabernet Sauvignon / Sunstone Winery / Central Coast / 2016 - 15 / 56