



## DINNER MENU

### ANTIPASTI E INSALATE

#### **Insalata Primaveraile**

Mixed baby lettuces, grilled eggplant, roasted bell peppers, goat cheese;

*Olio e Limone* dressing 16

#### **Grigliata Saporita**

Grilled radicchio, endive, eggplant, Portobello mushrooms,

prosciutto-wrapped goat cheese; balsamic drizzle 18

#### **Insalata di Lattughe Novelle**

Mixed field greens, tomato wedges; *Olio e Limone* dressing 11

#### **Timballo di Melanzane con Purea di Pomodoro**

Eggplant soufflé with goat cheese center; fresh tomato-basil sauce 16

#### **Quaglie in Insalata**

Marinated grilled quail, mixed greens, walnuts, gorgonzola cheese,

balsamic vinegar 19

#### **Carpaccio di Bue con Rugola e Parmiggiano**

Thinly-sliced raw beef tenderloin, arugula, capers, shaved parmesan;

*Olio e Limone* dressing 18

#### **Mozzarella di Bufala con Pomodoro e Basilico**

Fresh-imported buffalo mozzarella cheese, vine-ripened

tomatoes, basil 17

#### **Insalata Tricolore con Parmiggiano e Asparagi**

Endive, radicchio, arugula, asparagus, shaved parmesan cheese;

*Olio e Limone* dressing 16

### **Insalata di Mare Tiepida**

Warm seafood salad (mussels, clams, calamari, shrimp and scallops);  
lemon-white wine sauce 21

### **Tortino di Granceaola**

Italian-style crab cake, arugula & bell pepper sauces; mixed greens 20

### **Guazzetto con Crostino all'Aglio**

Array of seafood, spicy tomato-garlic broth, toasted country bread 22

### **Carpaccio di Pere Bella Elena**

Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts;  
*Olio e Limone* dressing 17

### **Prosciutto di Parma con Bruschetta**

Imported Italian *Parma* prosciutto; toasted country bread topped with  
chopped tomatoes, garlic and basil 17

### **Acciughe alle Erbette**

Marinated imported white Mediterranean anchovy filets, mâche lettuce;  
*Olio e Limone* dressing 16

### **Zuppa del Giorno (Soup of the Day) 11**

## **PASTE E RISOTTI**

### **Paccheri Carbonara**

Artisanal tubular pasta, *guanciale*, egg, parmesan cheese,  
black pepper 25

### **Capellini d'Angelo al Pomodoro Fresco e Basilico**

Angel hair pasta, fresh tomato, garlic, basil 20

### **Caserecce con Salsicce**

Hand-shaped pasta twists, sausage, tomato, pecorino cheese 25

### **Pappardelle al Sugo di Quaglie e Funghi**

Wide-ribbon pasta; ragù of tomato, quail, sausage & mushroom 27

### **Tagliolini al Pesto**

Thin ribbon spinach pasta, garlic, basil, green beans, potato,  
Italian pine nuts, parmesan cheese, E.V.O.O 24

**Fettuccine con Spugnole e Asparagi**

Ribbon pasta, morel mushrooms, asparagus, cream 28

**Gnocchi alla Riviera**

Housemade spinach and ricotta dumplings, fresh tomato sauce, basil,  
*ricotta salata* (aged ricotta cheese) 23

**Tagliolini del Campo**

Thin ribbon pasta, leeks, spinach, green beans, parmesan 25

**Ravioli d'Anatra ai Funghi Porcini**

Housemade duck ravioli, creamy porcini mushroom sauce 27

**Ravioli di Zucca**

Housemade pumpkin ravioli, creamy sage parmesan sauce 25

**Garganelli al Ragù d'Agnello**

Housemade pasta quills, lamb ragù, pecorino cheese 24

**Tortelloni di Spinaci al Burro e Salvia**

Housemade spinach & ricotta-filled tortelloni, tomato sauce,  
fresh sage butter 24

**Fiorellini di Melanzane**

Housemade ravioli filled with roasted eggplant & goat cheese;  
fresh tomato sauce, basil, *ricotta salata* (aged ricotta cheese) 25

**Linguine allo Scoglio**

Ribbon noodles, fresh Dungeness crabmeat, prawn,  
spicy tomato sauce 30

**Risotto ai Funghi Porcini**

Carnaroli rice, porcini mushrooms, mascarpone cheese 27

**Risotto al Nero di Seppia**

Carnaroli rice, shrimp, scallops, calamari, squid ink 28

**SECONDI**

**Pesce Fresco del Giorno**

Fresh fish of the day A.Q.

**Pollo Ruspante Arrosto con Patate e Spinaci**

Roasted free-range chicken, rosemary potatoes, sautéed spinach 28

## **Petti di Pollo Saltimbocca alla Val d'Ostana**

Thinly-pounded sliced chicken breast, prosciutto, fontina cheese,  
Marsala wine **29**

## **Quaglie con Salsiccia, Polenta e Caponata**

Roasted quails stuffed with sausage; polenta, Sicilian *ratatouille* **31**

## **Scaloppine con Carciofi e Limone**

Thinly sliced veal cutlets, fresh artichoke hearts, lemon sauce **32**

## **Nodino di Maiale alla Senape**

Pork tenderloin, green peppercorn-mustard sauce, puréed potatoes **30**

## **Tagliata di Bue con Rugola e Tortino di Patate**

Sliced beef tenderloin over thin potato tart, arugula,  
shaved parmesan, truffle oil **39**

## **Costata di Manzo alle Erbe**

Herb-roasted rib-eye steak, roasted potatoes, vegetables **39**

## **Lombata di Vitello alla Griglia**

Grilled veal chop, roasted potatoes, rosemary *jus* **42**

## **Costolette d'Agnello con Balsamico e Menta**

New Zealand lamb chops, balsamic vinegar reduction sauce **40**

*PLEASE NOTE: Prices for specials depend on market and are generally in range with our regular menu.  
Two specialty items, our fresh-imported Dover sole and veal rack (any preparation), when  
available, are offered below market at \$45.*

## **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* **20**

**MISCELLANEOUS:** We use only *un-pitted* olives in our house-marinated olives in order to retain their full flavor.

Split charges--appetizer: \$2.00, main course: \$5.00. Corkage fee: \$25.00 per 750ml bottle.

Limit two 750ml bottles per table.

**NO OUTSIDE WINE/ALCOHOL (CORKAGE) PERMITTED FOR PARTIES OF 10 OR MORE.**

## **OLIOCUCINA.COM**

**LUNCH:** Monday – Saturday, 11:30AM – 2:00PM | **DINNER:** Nightly from 5:00PM | **COCKTAILS**  
**PRIVATE DINING** in the Cucina Room for up to 40 guests



Next door nightly from 5:00PM



next door | open 11:30am - close daily

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

private dining: terrazza room for up to 22 guests & taverna room for up to 32 guests. [oliopizzeria.com](http://oliopizzeria.com)