



## LUNCH MENU

### ANTIPASTI E INSALATE

<b>Portobello Ricciolina e Caprino</b> Braised Portobello mushroom, goat cheese, herbed breadcrumbs, balsamic essence.....	15
<b>Insalata di Lattughe Novelle</b> Mixed baby greens; <i>Olio e Limone</i> dressing.....	10
<b>Insalata Mista</b> Radicchio, watercress, leeks, fennel, tomato; extra-virgin olive oil, vinegar.....	11
<b>Insalata di Pomodori e Fagiolini</b> Vine-ripened tomato, green beans, red onion; extra-virgin olive oil, vinegar.....	12
<b>Soncino con Anatra</b> Mâche lettuce, roasted duck breast, goat cheese; balsamic vinaigrette.....	20
<b>Insalata di Spinaci</b> Baby spinach, green lentils, leeks, crispy pancetta, parmesan cheese; mustard dressing.....	15
<b>Insalata Esotica</b> Grilled Hawaiian shrimp wrapped with prosciutto, papaya, arugula and Belgian endive salad; <i>Olio e Limone</i> dressing.....	19
<b>Insalata Nizzarda</b> Italian “Niçoise” salad with butter lettuce, tomatoes, onions, anchovies, green beans, olive oil-packed line-caught yellowfin tuna belly, hard-boiled egg & olives; <i>Olio e Limone</i> dressing.....	19
<b>Insalata Mille Sapori</b> Butter lettuce, grilled chicken breast, mozzarella cheese, tomato, crispy bacon, gorgonzola dressing.....	18
<b>Insalata Caprese</b> Fresh imported buffalo mozzarella, vine-ripened tomatoes, basil.....	16
<b>Carpaccio di Salmone Affumicato con Asparagi e Capperi</b> House smoked salmon, asparagus tips, fennel, capers; <i>Olio e Limone</i> dressing.....	17
<b>Carpaccio di Bue con Rugola e Parmigiano</b> Thinly-sliced raw beef tenderloin, arugula, capers, shaved parmesan; <i>Olio e Limone</i> dressing.....	18
<b>Prosciutto di Parma, Pecorino di Pienza e Pere</b> Parma prosciutto, Tuscan pecorino cheese, pears, arugula.....	16
<b>Parmiggiana di Melanzane</b> Eggplant, buffalo mozzarella, basil; tomato sauce.....	16
<b>Zuppetta di Vongole e Cozze al Peperoncino</b> Mussels and clams in a spicy tomato broth.....	18
<b>Zuppa del Giorno</b> (Soup of the day).....	10

### PRIMI

<b>Rustichelle d’Abruzzo con Rapini, Salsiccia e Pomodoro</b> Pasta quills with broccoli rabe, sausage, tomato sauce, pecorino cheese.....	19
<b>Garganelli all’Arabbiata</b> Small tube pasta; spicy tomato sauce.....	18
<b>Paglia e Fieno</b> Spinach ribbon pasta, grilled chicken, radicchio, parmesan, cream.....	22
<b>Tagliolini del Campo</b> Thin ribbon pasta, leeks, spinach, green beans, parmesan.....	21
<b>Fusilli alla Norma</b> Corkscrew pasta, tomato sauce, eggplant, aged ricotta cheese.....	19
<b>Fettuccine alla Crema di Scampi</b> Ribbon pasta, shrimp, prosciutto, tomato sauce, cream.....	24
<b>Gnocchi alla Riviera</b> House-made spinach and ricotta dumplings, fresh tomato sauce, basil, <i>ricotta salata</i> (aged ricotta cheese).....	21
<b>Tagliolini al Limone, Capesante e Aparagi</b> Thin noodles, scallops and asparagus tips; creamy lemon sauce.....	24

<b>Ravioli di Salsiccia e Finocchio</b>	
Housemade pasta filled with sausage and fennel; tomato sauce and sage butter.....	24
<b>Pappardelle con Zucchine e Aglio</b>	
Wide ribbon noodles, zucchinis, garlic and parmesan cheese.....	21
<b>Capellini d'Angelo al Pomodoro Fresco e Basilico</b>	
Angel hair pasta with fresh tomato, garlic and basil.....	17
<b>Fiorellini di Melanzane</b>	
Housemade ravioli filled with roasted eggplant & goat cheese; fresh tomato sauce, basil, <i>ricotta salata</i> (aged ricotta cheese).....	23
<b>Mezzelune d'Aragosta con Porri</b>	
Lobster-filled half-moon shaped ravioli; lobster sauce and leeks.....	24
<b>Lasagne al Ragù d'Agnello</b>	
Baked housemade lasagne with lamb <i>ragù</i> , peas, parmesan cheese.....	23
<b>Ravioli di Zucca</b>	
Housemade pumpkin-ricotta ravioli; cream sauce; sage butter.....	23
<b>Risotto ai Funghi Porcini</b>	
Carnaroli rice, porcini mushrooms, mascarpone cheese.....	25
<b>Risotto al Nero di Seppia</b>	
Carnaroli rice, shrimp, scallops, calamari, squid ink.....	26
<b>Risotto del Giorno</b>	
Daily risotto.....	AQ

## SECONDI

<b>Pesce Fresco del Giorno</b>	
Fresh fish of the day.....	AQ
<b>Saltimbocca di Pollo alla Val d'Ostana</b>	
Thinly-pounded sliced chicken breast with prosciutto, fontina cheese and Marsala wine reduction.....	27
<b>Salsiccia Luganega</b>	
Italian sausage, polenta, Italian broccoli, roasted bell peppers.....	23
<b>Scaloppine di Vitello ai Funghi di Bosco</b>	
Veal scaloppine, mushrooms, Marsala reduction sauce.....	29
<b>Costata di Maiale Milanese</b>	
Pork chop Milanese style (pounded & breaded); roasted potatoes and vegetables.....	27
<b>Calamari in Zimino</b>	
Squid, swiss chard; spicy tomato-garlic broth, toasted country bread.....	25
<b>Straccietti di Bue alla Pizzaiola</b>	
Beef tenderloin medallions, tomato, capers, oregano oil.....	28
<b>Piatto Misto di Verdure</b>	
Platter of roasted seasonal vegetables.....	19
<b>Frittata di Carciofi e Asparagi</b>	
Italian-style eggs, fresh roasted artichoke hearts, asparagus tips, parmesan cheese.....	19

## Buon Appetito

### RETAIL:

<b>Olio e Limone Ristorante Organic Extra-Virgin Olive Oil:</b> High quality organic olives, cold-pressed, unfiltered, fruity, medium-bodied with distinct peppery finish and velvety golden color.....	20
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**MISCELLANEOUS:** We use *un-pitted* 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 PERMITTED FOR PARTIES OF 10 OR MORE.**

## OLIOCUCINA.COM

LUNCH: Mon-Sat | DINNER: Nightly | COCKTAILS | PRIVATE DINING in the Cucina Room for up to 40 guests

**OLIO** crudo bar 

Open next door from 5:00PM nightly: [oliocrudobar.com](http://oliocrudobar.com)



next door | open 11:30am -close daily  
private dining in the terrazza room for up to 22 guests and in the taverna room for up to 32 guests

pizza bar | wine bar | full bar | take-out  
[oliopizzeria.com](http://oliopizzeria.com)