

SCHIACCIATE (FOCACCIA PANINI)

*House made oven-baked olive oil
focaccia bread panini*

Caprese 10

Cured prosciutto, buffalo mozzarella,
fresh tomatoes, basil, EVOO

Finocchiona 10

Fennel salame, fresh pecorino,
artichoke cream, eggplant

Bocca di Rosa 10

Mortadella, pistachio cream,
Stracciatella cheese

Calabrese 11

Porchetta, nduja spread,
eggplant, arugula

Tartufato 11

Cured prosciutto, young pecorino
cheese, truffle cream

Campostella (vegan) 9

Zucchini, eggplant, tomato,
arugula, bell peppers, sun-dried
tomato cream

Colonnata 10

Cured lardo, gorgonzola, truffle
cream, pear, fried zucchini

Capocollo 10

Coppa salami, stracchino, truffle
cream, arugula

Valtellina 11

Bresaola (cured Italian beef),
provola cheese, arugula,
artichoke spread

Capretta 12

Italian goat cheese, pear,
prosciutto, walnut cream

CICCHETTI (SNACKS/SMALL BITES)

Olive Schiacciate 6

Cracked Sicilian green olives, garlic,
oregano, EVOO; focaccia fingers

Olive To-Go 18

1 lb house-marinated olives

CALDI (HOT ITEMS)

Arancine 7

Deep-fried Sicilian rice ball; meat
sauce, mozzarella, peas

Panelle (vegan): 5

Chickpea fritters; parsley & lemon

Naughty Sicilian Fries 6

Pesto Trapanese (basil, garlic, EVOO,
almonds, tomatoes, pecorino) & melted
mozzarella

Lasagnetta Verde 10

House made pasta, pesto,
béchamel sauce

Timballo di Pasta 9

Bucatini pasta drum eggplant,
meat sauce & pecorino cheese

Salsiccie 11

Sicilian sausages, sautéed
green bell peppers, onions

DOLCI

Tiramisu 3.50

Espresso-soaked ladyfingers,
mascarpone, cream

Budino di Zuccherò di Canna 3.50

Butterscotch pudding

Panna Cotta 3.50

Chocolate-hazelnut
(Nutella) eggless custard

Cannolo 4.50

Sheep's milk ricotta cream &
chocolate chip-filled Sicilian
pastry shell

Diana's Cake 4.00

Almond flour cake

Biscotti – Assorted 4.50

Brownie 3.50

GELATI & SORBETTI

Tartufo 4.50

Hazelnut semifreddo

Cassata Semifreddo 5.00

Sicilian zabaglione semifreddo,
chocolate gelato, hazelnuts
& candied fruit

Sorbet 3.50

Arancia (orange)



BEVANDE

Drinks

COLD

Limonata	3.00
Aranciata	3.50
Coca-Cola	2.75
Diet Coca-Cola	2.75
Chinotto	3.50
Myrtle-leaved orange soft drink Try as an aperitivo!	
Iced Tea	3.50
Lemon or Green (sweetened)	
Aqua Naturale	3.00
Aqua Frizzante	3.00
Orange Juice	4.50

Fresh-squeezed

HOT

Espresso - Single	1.95
Espresso - Double	2.75
Cappuccino - Single	3.00
Cappuccino - Double	4.25
Macchiato	3.25
Latte - Single	3.00
Latte - Double	4.25
Coffee - Organic	2.50
Hot Chocolate	3.95
Dark or White	
Hot Tea	3.75

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 **@OLIOSANTABARBARA**

BIRRA & VINO (Beer & Wine)

Birra Peroni		6
Bitburger Drive Non-Alcoholic Beer		6
Prosecco Desiderio	32/btl	9/gls
Prosecco	44/btl	12/split
Bottega Gold		
Lambrusco Concerto	32/btl	9/gls
Pinot Grigio Zenato	28/btl	8/gls
Chardonnay Sean Minor	32/btl	9/gls
Grillo Cantina Pellegrino	32/btl	9/gls
Grenache Blanc	36/btl	10/gls
Andrew Murray		
Rosé	36/btl	10/gls
La Spinetta di Casanova		
Sangiovese	36/btl	10/gls
Tenute di Fraternità		
Cannonau Mancini	32/btl	9/gls
Nero d'Avola Regaleali	32/btl	9/gls
Cabernet Sauvignon	36/btl	10/gls
Di Majo Norante		
Syrah Andrew Murray	40/btl	11/gls

COCKTAILS

All 100 ML bottles – each serves two

HOUSE BARREL-AGED COCKTAILS

Negroni (60 days)	27
Manhattan (90 days)	27

BTL SVC BOTTLED COCKTAILS:

1934 Cosmo	12
Premium vodka, cry curacao, raspberry gomme, fresh lime juice, citrus oil	
Gin Martini	14
London dry gin, Dolin dry vermouth, citrus oil	
Old Fashioned	14
Bourbon whiskey, cane sugar, bitters, citrus oil	
Sidecar	13
Cognac, dry curacao, fresh lemon juice, lemon oil	
Matador Margarita	12
Tequila blanco, pineapple gomme, fresh lime juice	
Spicy Maid	13
Tequila reposado, cucumber, mint bitters, cayenne, fresh lime juice	