

# TAKEOUT DINNER MENU

Available for takeout with curbside pickup Tuesday-Saturday 4:00PM-8:00PM (temporarily closed Monday).

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## ANTIPASTI E INSALATE

**Seriola:** Hamachi carpaccio, citrus zest, spring onion, sesame-soy infused oil 19  
**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  
**Timballo di Melanzane:** Eggplant soufflé with goat cheese center; fresh tomato-basil sauce 16  
**Prosciutto con Bruschetta:** *Parma* prosciutto; country bread, chopped tomatoes, garlic & basil 17  
**Carpaccio di Bue con Rugola e Parmigiano:** Thinly-sliced raw beef tenderloin, arugula, capers, shaved parmesan; *Olio e Limone* dressing 18

## PASTE E RISOTTI

**Spaghetti alla Bottarga di Trapani:** Spaghetti, Sicilian tuna roe, olive oil, garlic, chili flakes 29  
**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  
**Pappardelle al Sugo di Quaglie e Funghi:** Wide-ribbon pasta; tomato, quail, sausage & mushroom ragù 28  
**Tagliolini al Pesto:** Spinach ribbon pasta, garlic, basil, green beans, potato, pine nuts, parmesan 24  
**Fettuccine con Spugnole e Asparagi:** Ribbon pasta, morel mushrooms, asparagus, cream 28  
**Gnocchi alla Riviera:** House made spinach-ricotta dumplings, tomato sauce, basil, *ricotta salata* 23  
**Tagliolini del Campo:** Thin ribbon pasta, leeks, spinach, green beans, parmesan 25

## SECONDI

**Filetto di Branzino:** Sea bass fillet, cherry tomatoes, sautéed spinach; white wine sauce 30  
**Salmone Arrosto:** Grilled salmon, spinach, artichokes, olives; chopped tomatoes 28  
**Grigliata Saporita:** Grilled radicchio, endive, eggplant, Portobello mushrooms, prosciutto-wrapped goat cheese; balsamic drizzle 22  
**Insalata di Mare Tiepida:** Warm seafood salad (mussels, clams, calamari, shrimp and scallops); lemon-white wine sauce 23  
**Petti di Pollo con Carciofi e Limone:** Chicken breast, sliced fresh artichoke hearts, lemon sauce 29

## CONTORNI (SIDES)

**Patate Novelle:** Roasted fingerling potatoes, thyme-infused olive oil 8  
**Polenta:** Grilled cornmeal, Fiore Sardo cheese 9  
**Broccolini:** Sautéed thin-stemmed baby broccoli, garlic, organic Sicilian olive oil 10

## DOLCI

**Budino di Zucchero di Canna:** Signature butterscotch pudding 11  
**Cannoli di Ricotta:** Ricotta cream & chocolate chip-filled Sicilian pastry shells, ground pistachios 9

**Mozzarella Caprese:** Fresh-imported buffalo mozzarella cheese, vine-ripened tomatoes, basil 17  
**Burrata Primavera:** Burrata cheese, mixed baby lettuces, grilled eggplant, roasted bell peppers; *Olio e Limone* dressing 19  
**Insalata di Lattughe Novelle:** Mixed field greens, tomatoes; *Olio e Limone* dressing 11  
**Carpaccio di Pere Bella Elena:** Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts; *Olio e Limone* dressing 17  
**Insalata Tricolore con Parmigiano e Asparagi:** Endive, radicchio, arugula, asparagus, shaved parmesan cheese; *Olio e Limone* dressing 16

**Ravioli d'Anatra ai Funghi Porcini:** House made duck ravioli, creamy porcini mushroom sauce 28  
**Ravioli di Zucca:** House made pumpkin ravioli, creamy sage parmesan sauce 25  
**Garganelli alla Bolognese:** House made pasta quills, beef ragù 24  
**Tortelloni di Spinaci al Burro e Salvia:** House made spinach & ricotta-filled tortelloni, tomato sauce, fresh sage butter 24  
**Fiorellini di Melanzane:** House made eggplant & goat cheese ravioli; tomato sauce, basil, *ricotta salata* 25  
**Linguine allo Scoglio:** Ribbon noodles, fresh Dungeness crabmeat, prawn, spicy tomato sauce 30  
**Risotto al Nero di Seppia:** Carnaroli rice, shrimp, scallops, calamari, squid ink 28

**Pollo Saltimbocca Val d'Ostana:** Thin pounded chicken breast, prosciutto, fontina cheese, Marsala wine 29  
**Pollo Ruspante Arrosto:** Roasted ½ free range chicken, rosemary potatoes, sautéed spinach 29  
**Nodino di Maiale alla Senape:** Pork tenderloin, green peppercorn-mustard sauce, puréed potatoes 30  
**Tagliata di Bue:** Sliced beef tenderloin over thin potato tart, arugula, shaved parmesan, truffle oil 42  
**Costolette d'Agnello con Balsamico:** New Zealand lamb chops, balsamic vinegar reduction sauce 40

**Cavoletti:** Charred Brussels sprouts, *guanciale*, butter 12  
**Rapini Aglio Olio:** Broccoli rabe, spicy garlic oil 10  
**Asparagi al Limone:** Lemon-roasted asparagus 11  
**Cipollini Agrodolce:** Savory-sweet glazed cipollini onions 11

**Crostatina di Mele:** Upside-down apple tarte tatin 10  
**Tiramisu:** Espresso-soaked ladyfingers, mascarpone, cream 10

