

LUNCH MENU

ANTIPASTI E INSALATE

Tritico di Olive: Trio of house marinated olives (nocellara, nicosia, picholine); toasted country bread **11**

Insalata di Lattughe Novelle: Mixed baby greens; *Olio e Limone* dressing **14**

Insalata Mista: Radicchio, watercress, leeks, fennel, tomato; extra-virgin olive oil, vinegar **15**

Insalata di Pomodori e Fagiolini: Vine-ripened tomato, green beans, red onion; EVOO, vinegar **16**

Insalata di Spinaci: Baby spinach, green lentils, leeks, crispy pancetta, parmesan; mustard dressing **21**

Insalata Esotica: Grilled Hawaiian shrimp wrapped with prosciutto, papaya, arugula & Belgian endive salad; *Olio e Limone* dressing **26**

Insalata Mille Sapori: Butter lettuce, grilled chicken breast, mozzarella cheese, tomato, crispy bacon, gorgonzola dressing **24**

PANINI

Panino Pollo: Grilled chicken breast, mozzarella, pesto **23**

Panino Cotto: Italian rosemary cotto ham, robiola cheese, artichoke hearts **22**

Olio Burger: Ground beef, fontina cheese, arugula, mustard aioli; fries **24**

PASTE E RISOTTI

Rustichelle d'Abruzzo con Rapini: Pasta quills, broccoli rabe, sausage, tomato sauce, pecorino **26**

Garganelli all'Arabbiata: Small tube pasta; spicy tomato sauce **25**

Paglia e Fieno: Spinach ribbon pasta, grilled chicken, radicchio, parmesan, cream **27**

Fusilli alla Norma: Corkscrew pasta, tomato sauce, eggplant, aged ricotta cheese **25**

Fettuccine alla Crema di Scampi: Ribbon pasta, shrimp, prosciutto, tomato sauce, cream **30**

Gnocchi alla Riviera: House-made spinach & ricotta dumplings, tomato sauce, basil, *ricotta salata* **26**

Ravioli di Salsiccia e Finocchio: Fennel & sausage-filled pasta; tomato sauce, sage butter **29**

SECONDI

Pesce Fresco del Giorno: Fresh fish of the day **AQ**

Calamari in Zimino: Squid, swiss chard; spicy tomato-garlic broth, toasted country bread **30**

Piatto Misto di Verdure: Platter of roasted seasonal vegetables **26**

Anatra al Balsamico: Mâche lettuce, roasted duck breast, goat cheese; balsamic vinaigrette **29**

Scaloppine con Carciofi e Limone: Thinly sliced veal tenderloin, sliced fresh artichoke hearts, lemon sauce **41**

Saltimbocca di Pollo alla Val d'Ostana: Thin-pounded chicken breast, prosciutto, fontina, Marsala **39**

Salsiccia con Finocchietto: Sicilian sausage, polenta, Italian broccoli, roasted green bell peppers, onions **31**

Costata di Maiale Santorini: Pounded, breaded pork chop; Santorini salad (tomato, feta cheese, cucumber, onion, olives) **36**

Insalata Nizzarda: Italian "Niçoise" salad - butter lettuce, tomatoes, onions, anchovies, green beans, olive oil-packed line-caught yellowfin tuna belly, hard-boiled egg, olives; *Olio e Limone* dressing **26**

Insalata Caprese: Fresh imported buffalo mozzarella, vine-ripened tomatoes, basil **21**

Carpaccio di Bue con Rugola e Parmiggiano: Thinly sliced raw beef tenderloin, arugula, capers, shaved parmesan; *Olio e Limone* dressing **26**

Prosciutto di Parma, Pecorino Pepato e Pere: Parma prosciutto, Tuscan pecorino, pears, arugula **21**

Parmiggiana di Melanzane: Eggplant, buffalo mozzarella, basil; tomato sauce **21**

Zuppetta di Cozze e Vongole al Peperoncino: Mussels & clams, spicy tomato broth **22**

Zuppa del Giorno: Soup of the day **14**

UOVA (EGGS)

Uova al Tegamino: Sunny-side-up eggs, fennel pork sausage patties, rapini, young pecorino pepato cheese **24**

Frittata di Carciofi e Asparagi: Italian-style eggs, fresh roasted artichoke hearts, asparagus, parmesan, mixed greens **25**

Pappardelle con Zucchine e Aglio: Wide ribbon noodles, zucchini, garlic, chili flakes, parmesan **26**

Capellini d'Angelo al Pomodoro Fresco e Basilico: Angel hair pasta, fresh tomato, garlic, basil **23**

Fiorellini di Melanzane: Eggplant & goat cheese ravioli, tomato sauce, basil, *ricotta salata* **29**

Mezzelune d'Aragosta con Porri: Lobster-filled half-moon shaped ravioli; lobster sauce, leeks **30**

Lasagne Ferraresi: Baked lasagne, ground beef *ragù*, béchamel, tomato sauce, parmesan **28**

Ravioli di Zucca: House made pumpkin-ricotta ravioli; cream sauce, sage butter **29**

Risotto ai Funghi Porcini: Carnaroli rice, porcini mushrooms, mascarpone cheese **30**

CONTORNI (SIDES)

Patate Novelle: Roasted fingerling potatoes, thyme-infused olive oil **11**

Polenta: Grilled cornmeal, Fiore Sardo cheese **13**

Broccolini: Sautéed thin-stemmed baby broccoli, garlic, organic Sicilian olive oil **14**

Cavoletti: Charred Brussels sprouts, guanciale, butter **15**

Rapini Aglio Olio: Broccoli rabe, spicy garlic oil **13**

Asparagi: Lemon-roasted asparagus **15**

Cipollini Agrodolce: Sweet-savory glazed cipollini onions **13**

DOLCI

Bauletto di Cioccolato e Banana: Chocolate-banana bread pudding, warm chocolate ganache center, caramelized bananas **17**

Crostata di Pere al Caramello: Pear tart, thin marzipan layer, warm caramel sauce **17**

Crème Brulée di Lamponi: Raspberry crème brulée **15**

Panna Cotta: Italian eggless custard; aged fig balsamic, mixed fresh berries **16**

Crostata al Limone: Lemon tart, white chocolate shavings **14**

Gelati & Sorbetti: Assorted Italian ice cream & sorbet **13**

BUON APPETITO



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