

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 Zucchero 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)	



OLIO BOTTEGA

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

OLIOCUCINA.COM

 @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	