

# OLIO BOTTEGA

## SCHIACCIATE (FOCACCIA PANINI)

House made oven-baked olive oil  
focaccia bread panini

### Caprese 16

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

### Finocchiona 15

Fennel salame, fresh pecorino,  
artichoke cream, eggplant

### Bocca di Rosa 15

Mortadella, pistachio cream,  
Stracciatella cheese

### Hi Maria! Porchetta 18

Pork belly roulade, provola, roasted  
peppers, lemon dijon

### Tartufato 16

Cured prosciutto, stracchino cheese,  
truffle cream

### Campostella (vegan) 14

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

### Capocollo 15

Coppa salami, spicy pecorino,  
arugula, EVOO

### Valtellina 16

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

### Capretta 16

Italian goat cheese, pear, prosciutto,  
walnut cream

### Parm Affair 15

Fried eggplant, melted mozzarella  
cheese, tomato sauce, basil

### Testa di Rapa 17

Chicken cutlet, garlic sautéed  
broccoli rabe, provolone cheese

## CICCHETTI (SNACKS/SHARED BITES/SALADS)

### Olive della Casa 8

Cracked house-marinated olives, garlic,  
oregano, EVOO; focaccia fingers

½ LB To-Go: 13; 1 LB To-Go 21

### Giardino Salad 11

Mixed greens, radicchio, endive,  
tomato; *Olio e Limone* dressing

### Betto Salad 12

Tomato, onion, pecorino cheese, red  
wine vinegar, EVOO, Sicilian oregano

Add canned Italian tuna 19

### Caponata 10 Add Burrata 19

Sicilian ratatouille in agrodolce; toasted  
almonds, focaccia fingers

### Salumi & Formaggi Assortiti

Chef's selection of meats & cheeses;  
focaccia fingers & cracked olives

Small 19 Medium 31 Large 49

## CALDI (HOT ITEMS)

### Arancine 11

Deep-fried Sicilian rice ball; meat sauce,  
mozzarella

### Naughty Sicilian Potatoes 10

Roasted potatoes, pesto Trapanese  
(basil, garlic, EVOO, almonds, tomatoes,  
pecorino) & melted mozzarella

### Lasagnetta Ferrarese 18

Ground beef ragù, béchamel, tomato  
sauce, parmesan

### Meatballer 17

Beef meatballs, melted provolone  
cheese, tomato sauce; focaccia fingers

## PICCOLA COLAZIONE

Bottega Breakfast – served all day

### Frittata ai Spinaci 21

3-egg Italian omelette: spinach, parmesan  
& mozzarella; side mixed greens

### Frittata al Salmone 23

3-egg Italian omelette: smoked salmon,  
green onions, Feta; side mixed greens

## DOLCI

### Cannolo 8

Sicilian sheep's milk ricotta cream & chocolate  
chip-filled house made pastry shell

### Sfogliatella 7

Shell-shaped multi-layered pastry filled  
with crema pasticciera

### Cassatelle Trapanese 7

Shallow fried pastry filled w/sheep's milk  
ricotta & chocolate chips

### Tiramisu 9

Espresso-soaked ladyfingers, mascarpone, cream

Almond Biscotti – Each: 1.5 / Dozen: 14

## GELATO & SORBETTO

### Vanilla Gelato 7

Tartufo: Hazelnut or chocolate semifreddo 7

### Lemon Sorbet 7

# OLIO BOTTEGA

## BEVANDE (Drinks)

### COLD

<b>Limonata</b> , Organic Lemons	5
<b>Aranciata</b> , Organic Blood Orange	5
<b>Clementine</b> , Organic	5
<b>Italian Cola</b>	5
<b>Italian Diet Cola</b>	5
<b>Gazzosa Italian 7-Up</b>	5
<b>Chinotto</b> , Sweet & sour myrtifolia orange soda	5
<b>Iced Tea</b>	4.5
<b>Aqua Naturale</b>	5
<b>Aqua Frizzante</b>	5
<b>Blood Orange Juice</b> , Organic	5
<b>Mandarin Juice</b>	5
<b>V8 Vegetable Juice</b>	4
<b>Bloody Mary</b>	15

### HOT

<b>Espresso</b> - Single	3
<b>Espresso</b> - Double	5
<b>Cappuccino</b> - Single	5
<b>Cappuccino</b> - Double	6.5
<b>Macchiato</b>	4.5
<b>Latte</b> - Single	5
<b>Latte</b> - Double	6.5
<b>Coffee</b> - Organic	3.5
<b>Hot Chocolate</b> (Dark or White)	4.5
<b>Hot Tea</b>	4.5

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For Takeout Call (805) 899-2699 Option 4

 @OLIOBOTTEGA  
@OLIOSANTABARBARA

## BIRRA & VINO (Beer & Wine)

Ask for our complete artisanal beer list

<b>Birra Peroni</b>		<b>7.5</b>
<b>Birra Dolomiti Rossa</b>		<b>8.5</b>
<b>Bitburger Drive</b> Non-Alcoholic Beer		<b>6</b>
<b>Prosecco</b> Desiderio	<b>44/btl</b>	<b>11/gls</b>
<b>Prosecco</b> Bottega	<b>68/btl</b>	
<b>Lambrusco</b> Concerto	<b>52/btl</b>	<b>13/gls</b>
<b>Pinot Grigio</b> Zenato	<b>52/btl</b>	<b>13/gls</b>
<b>Grillo</b> Peloro	<b>52/btl</b>	<b>13/gls</b>
<b>Chardonnay</b> Finger Print	<b>52/btl</b>	<b>13/gls</b>
<b>Rosé</b> Casanova	<b>60/btl</b>	<b>15/gls</b>
<b>Sangiovese</b> Ricciotto	<b>48/btl</b>	<b>12/gls</b>
<b>Nero d'Avola</b> Casematte	<b>48/btl</b>	<b>12/gls</b>
<b>Cab. Sauvignon</b> Norante	<b>48/btl</b>	<b>12/gls</b>
<b>Pinot Noir</b> S.B. Winery	<b>60/btl</b>	<b>15/gls</b>
<b>Syrah</b> Andrew Murray	<b>56/btl</b>	<b>14/gls</b>
<b>Chianti</b> Magni	<b>29/flask</b>	

## COCKTAILS

All 100 ML bottles – each serves two

### HOUSE BARREL-AGED COCKTAILS

<b>Negroni</b> (60 days)	<b>30</b>
<b>Manhattan</b> (90 days)	<b>30</b>

### BTL SVC BOTTLED COCKTAILS:

<b>1934 Cosmo</b>	<b>14</b>
Premium vodka, cry curacao, raspberry gomme, fresh lime juice, citrus oil	
<b>Gin Martini</b>	<b>16</b>
London dry gin, Dolin dry vermouth, citrus oil	
<b>Old Fashioned</b>	<b>16</b>
Bourbon whiskey, cane sugar, bitters, citrus oil	
<b>Sidecar</b>	<b>15</b>
Cognac, dry curacao, fresh lemon juice, lemon oil	
<b>Matador Margarita</b>	<b>14</b>
Tequila blanco, pineapple gomme, fresh lime juice	
<b>Spicy Maid</b>	<b>15</b>
Tequila reposado, cucumber, mint bitters, cayenne, fresh lime juice	