

FOCACCIA PANINI

House made oven-baked olive oil focaccia bread

COLD SANDWICHES:

Caprese	19
Cured prosciutto, buffalo mozzarella, fresh tomatoes, basil, EVOO	
Finocchiona	17
Fennel salame, fresh pecorino, artichoke cream, eggplant	
Bocca di Rosa	17
Mortadella, pistachio cream, Stracciatella cheese	
Tartufato	18
Cured prosciutto, stracchino cheese, truffle cream	
Campostella (vegan)	15
Zucchini, eggplant, tomato, arugula, bell peppers, sun-dried tomato spread	
Capocollo	17
Coppa salami, spicy pecorino, arugula, EVOO	
Valtellina	17
Bresaola (cured Italian beef), provola cheese, arugula, artichoke spread	
Capretta	17
Italian goat cheese, pear, prosciutto, walnut cream	
<u>HOT SANDWICHES:</u>	
Parm Affair	16
Fried eggplant, melted mozzarella cheese, tomato sauce, basil	
Hi Maria! Porchetta	19
Pork belly roulade, provola, roasted peppers, lemon dijon	
Testa di Rapa	18
Chicken cutlet, garlic sautéed broccoli rabe, provolone cheese	
Cotto Muffetta	18
Italian ham, Provolone, Dijon mustard, mayo, olive spread, salad	
Calabrisella Mia	18
Spicy salami, Nduja spread, Provolone cheese, bell peppers	
Panino del Giorno	MP
Sandwich of the day	

CICCHETTI (SNACKS/SHARED BITES/SALADS)

Olive della Casa	8
Cracked house-marinated olives, garlic, oregano, EVOO; focaccia fingers	
1/2 LB To-Go: 13; 1 LB To-Go 21	
Giardino Salad	11
Mixed greens, radicchio, endive, tomato; <i>Olio e Limone</i> dressing	
Di Cesare (Caesar's Salad)	13
Romaine lettuce, garlic croutons, Grana Padano cheese	
Betto Salad	12
Tomato, onion, pecorino cheese, red wine vinegar, EVOO, Sicilian oregano	
Add canned Italian tuna	19
Caponata	10
Sicilian ratatouille in agrodolce; toasted almonds, focaccia fingers	
Add Burrata	19
Salmone Fumé	19
Smoked salmon, arugula, Cornichons, red onion, <i>Olio e Limone</i>	
Salumi & Formaggi Assortiti	
Chef's selection of meats & cheeses; focaccia fingers & cracked olives	
Small 21 Medium 31 Large 49	

CALDI (HOT ITEMS)

Arancine	10
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	20
Ground beef ragù, béchamel, tomato sauce, parmesan	
Meatballer	20
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	



OLIO BOTTEGA

PIZZE

Margherita: Mozzarella, tomato sauce, basil	19
Margherita D.O.C.: Fresh <i>bufala</i> mozzarella, San Marzano tomato sauce, parmesan, basil, E.V.O.O.	22
Quattro Formaggi: Mozzarella, provola, fontina, gorgonzola	21
Vegetali: Tomato sauce, mozzarella, grilled eggplant-bell peppers-zucchini, cherry tomatoes	22
Umbra: Robiola cheese, crimini mushrooms, Umbrian black truffles	27
Rianella*: Tomato sauce, fresh mozzarella, pecorino cheese, anchovies, Sicilian oregano, E.V.O.O.	22
*May be ordered without mozzarella, in which case it's called "Rianata"	
Napoletana: Tomato sauce, mozzarella, capers, anchovies	21
Pugliese: Tomato sauce, mozzarella, tuna, onions	22
Mare Chiaro: Calamari, shrimp, clams, mozzarella, tomato sauce, garlic, parsley	26
Carbonara: Mascarpone, pecorino, guanciale, egg	24
Capricciosa: Tomato sauce, mozzarella, artichoke hearts, prosciutto cotto	24
Parma: Fresh mozzarella, prosciutto di parma, arugula, shaved parmesan	27
Diavola: Tomato sauce, fresh mozzarella, spicy salami, Gaeta olives	25
Mortadella: Tomato sauce, mozzarella, mortadella, roasted pistachios	22
Tropea: Smoked mozzarella, fennel sausage, roasted tropea onions	24
Boscaiola: Tomato sauce, fresh mozzarella, mushrooms, fennel sausage	25
Calzone: Mozzarella, rapini, fennel sausage, provolone	23
Gluten-Free Pizza Crust (GF): \$6 surcharge	
*Not recommended for those with celiac disease or severe gluten allergy. Cannot guarantee 100% GF preparation or cooking environment	
*Only Margherita & Parma pizzas are available with GF crust & toppings	
*Any other pizza can be made with a GF crust, but toppings will not be GF	

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	1.5 each

GELATO & SORBETTO

Vanilla Gelato	7
Tartufo: Hazelnut or chocolate semifreddo	7
Lemon Sorbet	7

SPRITZERS

APEROL, Prosecco, soda, orange juice	16
LIMONCELLO, Prosecco, soda, lemon	17
ELDERFLOWER liqueur, St. Germaine, Prosecco, soda, lime & mint	17
NEGRONI, Campari, sweet vermouth, Prosecco, soda & orange peel	18

BIRRA & VINO

Ask for our complete artisanal beer list

Birra Peroni		7.5
Mastri Birrai Umbri Red Ale		9
Bitburger Drive Non-Alcoholic Beer		6
Prosecco La Farra	64/btl	16/gls
Pinot Grigio Zenato	52/btl	13/gls
Soave Otto Pra	60/btl	15/gls
Zibibbo Gibebe Pellegrino	52/btl	13/gls
Chardonnay Gainey	56/btl	14/gls
Rosé La Spinetta	60/btl	15/gls
Sangiovese Tenute di Fraternalità	48/btl	12/gls
Dolcetto Abbona	52/btl	13/gls
Nero d'Avola Tasca d'Almerita	48/btl	12/gls
Cab. Sauvignon Daou	68/btl	17/gls
Pinot Noir S.B. Winery	60/btl	15/gls
Syrah Andrew Murray	56/btl	14/gls

HOUSEBARREL-AGED COCKTAILS

Negroni (60 days)	19
Manhattan (90 days)	19

BEVANDE (Drinks)

COLD

Limonata / Aranciata	5
Sodas	5
Iced Tea	4.5
Aqua Naturale / Frizzante	5
Blood Orange Juice, Organic	5
V8 Vegetable Juice	5
Bloody Mary	16

HOT

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

For Takeout Call (805) 899-2699 Option 4

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