

**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
- HOT SANDWICHES:**
- 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; *Olio e Limone* 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 Add Burrata 19  
Sicilian ratatouille in agrodolce; toasted almonds, focaccia fingers
- Salmone Fumé** 19  
Smoked salmon, arugula, Cornichons, red onion, *Olio e Limone*
- 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



## PIZZE

|  |    |
|--|----|
| <b>Margherita:</b> Mozzarella, tomato sauce, basil   | 19 |
| <b>Margherita D.O.C.:</b> Fresh <i>bufala</i> mozzarella, San Marzano tomato sauce, parmesan, basil, E.V.O.O.                        | 22 |
| <b>Quattro Formaggi:</b> Mozzarella, provola, fontina, gorgonzola  | 21 |
| <b>Vegetali:</b> Tomato sauce, mozzarella, grilled eggplant-bell peppers-zucchini, cherry tomatoes                                   | 22 |
| <b>Umbra:</b> Robiola cheese, crimini mushrooms, Umbrian black truffles  | 27 |
| <b>Rianella*:</b> 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"  |    |
| <b>Napoletana:</b> Tomato sauce, mozzarella, capers, anchovies   | 21 |
| <b>Pugliese:</b> Tomato sauce, mozzarella, tuna, onions  | 22 |
| <b>Mare Chiaro:</b> Calamari, shrimp, clams, mozzarella, tomato sauce, garlic, parsley   | 26 |
| <b>Carbonara:</b> Mascarpone, pecorino, guanciale, egg   | 24 |
| <b>Capricciosa:</b> Tomato sauce, mozzarella, artichoke hearts, prosciutto cotto   | 24 |
| <b>Parma:</b> Fresh mozzarella, prosciutto di parma, arugula, shaved parmesan  | 27 |
| <b>Diavola:</b> Tomato sauce, fresh mozzarella, spicy salami, Gaeta olives   | 25 |
| <b>Mortadella:</b> Tomato sauce, mozzarella, mortadella, roasted pistachios  | 22 |
| <b>Tropea:</b> Smoked mozzarella, fennel sausage, roasted tropea onions  | 24 |
| <b>Boscaiola:</b> Tomato sauce, fresh mozzarella, mushrooms, fennel sausage  | 25 |
| <b>Calzone:</b> Mozzarella, rapini, fennel sausage, provolone  | 23 |
| <b>Gluten-Free Pizza Crust (GF):</b> \$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

|   |          |
|---|----------|
| <b>Cannolo</b>  | 8        |
| Sicilian sheep's milk ricotta cream & chocolate chip-filled house made pastry shell |          |
| <b>Cassatelle Trapanese</b>   | 7        |
| Shallow fried pastry filled w/sheep's milk ricotta & chocolate chips                |          |
| <b>Tiramisu</b>   | 9        |
| Espresso-soaked ladyfingers, mascarpone, cream                                      |          |
| <b>Almond Biscotti</b>  | 1.5 each |

## GELATO & SORBETTO

|                       |   |
|-----------------------|---|
| <b>Vanilla Gelato</b> | 7 |
| <b>Lemon Sorbet</b>   | 7 |

## SPRITZERS

|   |    |
|---|----|
| <b>APEROL,</b> Prosecco, soda, orange juice                           | 19 |
| <b>LIMONCELLO,</b> Prosecco, soda, lemon                              | 19 |
| <b>ELDERFLOWER</b> liqueur, St. Germaine, Prosecco, soda, lime & mint | 19 |
| <b>NEGRONI,</b> Campari, sweet vermouth, Prosecco, soda & orange peel | 19 |

## BIRRA & VINO

Ask for our complete artisanal beer list

|   |        |        |
|---|--------|--------|
| <b>Birra Peroni</b>                       |        | 7.5    |
| <b>Mastri Birrai Umbri Red Ale</b>        |        | 9      |
| <b>Bitburger Drive Non-Alcoholic Beer</b> |        | 6      |
| <b>Prosecco La Farra</b>                  | 68/btl | 17/gls |
| <b>Pinot Grigio Zenato</b>                | 60/btl | 15/gls |
| <b>Soave Otto Pra</b>                     | 64/btl | 16/gls |
| <b>Zibibbo Gibebe Pellegrino</b>          | 56/btl | 14/gls |
| <b>Chardonnay Qupé</b>                    | 68/btl | 17/gls |
| <b>Rosé La Spinetta</b>                   | 64/btl | 16/gls |
| <b>Sangiovese</b> Tenute di Fraternità    | 64/btl | 16/gls |
| <b>Nero d'Avola</b> Tasca d'Almerita      | 56/btl | 14/gls |
| <b>Cab. Sauvignon Daou</b>                | 80/btl | 20/gls |
| <b>Pinot Noir S.B. Winery</b>             | 68/btl | 17/gls |
| <b>Syrah Andrew Murray</b>                | 68/btl | 17/gls |

## HOUSE BARREL-AGED COCKTAILS

|                            |    |
|----------------------------|----|
| <b>Negroni (60 days)</b>   | 21 |
| <b>Manhattan (90 days)</b> | 21 |

## BEVANDE (Drinks)

### COLD

|                                    |    |
|------------------------------------|----|
| <b>Limonata / Aranciata</b>        | 6  |
| <b>Sodas</b>                       | 6  |
| <b>Iced Tea</b>                    | 5  |
| <b>Aqua Naturale / Frizzante</b>   | 7  |
| <b>Blood Orange Juice, Organic</b> | 6  |
| <b>V8 Vegetable Juice</b>          | 6  |
| <b>Bloody Mary</b>                 | 17 |

### HOT

|                                     |     |
|-------------------------------------|-----|
| <b>Espresso - Single</b>            | 5   |
| <b>Espresso - Double</b>            | 7   |
| <b>Cappuccino or Latte - Single</b> | 6.5 |
| <b>Cappuccino or Latte - Double</b> | 8   |
| <b>Macchiato</b>                    | 5   |
| <b>Americano</b>                    | 5   |
| <b>Hot Tea</b>                      | 6   |

For Takeout Call (805) 899-2699 Option 4

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