

SALATIM

1 for 8 | 3 for 22 | 5 for 36

PICKLED VEGETABLES carrot, celery, cauliflower
MORROCAN OLIVES coriander, arak, citrus
BABA GANOUSH burnt eggplant, tahini, sofrito
MOHAMMARA piquillo pepper, walnut, pomegranate
BEET HUMMUS beets, tahini, pomegranate molasses
TZATZIKI yogurt, cucumber, dill

OLIO CLASSICS

FAMOUS EGG SALAD (add anchovy +1 each) 12
ISRAELI BRUSCHETTA 12
JERUSALEM BAGEL (add smoked trout +9) 9
Labneh, Za'atar, and Pomegranate Molasses
BURRATA 18
Caponata, Black Olives, Pine Nuts
BOUREKAS 16
Cheese OR Spinach; with egg and hariff

HUMMUS

KING OF KINGS 10
Tahini, Smoked Paprika, Parsley
DELUXE 15
Pulled Lamb Shoulder
TAIM 16
Roasted Local Mushrooms, Calabrian Chili

SALADS

MARINATED BEET SALAD 12
Whipped Labneh, Pistachio Dukkah, Radish
BEN'S CHOPPED SALAD 13
Pickled Cucumber, Tomato, Parsely, Tahini
LOCAL GRAIN TABBOULEH 14
Greek Feta, Cucumber, Tomato, Sherry Vinaigrette

WRAPS

CHICKEN SHAWARMA 12
ROASTED CAULIFLOWER 12
TUNISIAN TUNA 12

PLATES (available after 4pm)

CHICKEN KEFTA "SINNIA" 22
Tahini, Pickled Onion, Fire Roasted Tomatoes, Pine Nuts
LAMB MEATBALLS 22
Couscous, Smoked Tomato Sauce, Herbs
TURKEY THIGH "MUSAKHAN" 26
Slow Roasted with Sumac and Allspice, Onions, Nuts
ROOT VEGETABLE TAGINE 20
Dried Fruits, Almonds, Turmeric Rice
CHARRED CABBAGE 18
Green Tahini, Everything Bagel Crunch



RED OR WHITE WINE SANGRIA

7/12/22

OLIO'S APEROL SPRITZ

8

COCKTAILS

12

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| AMARO MANHATTAN | House Blend of Amaro, Rye, and Bourbon, Angostura |
| ARAK & A HARD PLACE | Arak Razzouk, Amaro Aosta, Cynar, Honey, Sumac |
| CORPSE REVIVER #2 | Origin Gin, Mancino Secco Vermouth, Cointreau, Absinthe |
| NEGRONI #1 | Origin Gin, Flora Apetivo, Mancino Bianco Vermouth |
| NEGRONI #2 | Origin Gin, Spettro Amaro, Orange & Grapefruit Bitters |
| NIGHT SIPPER | Mezcal, Cynar, Café Amaro |
| PACHUCA POR VIDA | Mezcal, Lime, Flora Apetivo, Orgeat |
| PINK SUBARU | Dry Gin, Elderflower, Hibiscus, Lemon, Orgeat, Rosewater |
| ROSEMARY DAQUIRI | White Rum, Lime, Rosemary, Lavender |

WINES BY THE GLASS / BOTTLE

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| Villa d'Arfanta Prosecco. Italy | 10 / 40 |
| Villa d'Arfanta Prosecco Rosé. Italy | 10 / 40 |
| Il Monstro 'Ragana' Bianco Frizzante. Italy | 12 / 48 |
| Still Rosé of the Moment | 10 / 40 |
| Bianco Della Badia White Blend. Tuscany, Italy | 10 / 40 |
| Avinyo Petillant Blanc. Penedes, Spain | 11 / 44 |
| Walnut Block Sauvignon Blanc. Marlborough, New Zealand | 11 / 44 |
| Anne Amie Dry Riesling. Willamette Valley, Oregon | 11 / 44 |
| Alois Lageder Chardonnay. Alto Adige, Italy | 12 / 48 |
| Nomad Feteasca Neagra. Dealu Mare, Romania | 10 / 40 |
| Rosso Della Badia Red Blend. Tuscany, Italy | 10 / 40 |
| Pike Road Pinot Noir. Willamette Valley, Oregon | 12 / 48 |
| Forth All Boys Cabernet Sauvignon. Sonoma, California | 12 / 48 |

BEER

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| Crooked Stave Petite Sour Rose | 6 |
| Stillwater Insetto | 6 |
| Blackberry Farm Classic Saison | 7 |
| Urban Chestnut Zwickel | 7 |
| 4 Hands UltraViolet Ale | 7 |
| 4 Hands City Wide | 7 |
| O'Fallon 5 Day IPA | 7 |
| Pipeworks Lizard King Pale Ale | 8 |
| Maplewood Son of Juice IPA | 8 |
| Evil Twin Even More Jesus Stout | 10 |
| <i>Athletic Free Wave NA IPA</i> | 6 |
| <i>Urban Chestnut CBD Hop Water</i> | 8 |

THE FULL WINE LIST

