



OLIO E PIÙ

TRATTORIA & ENOTECA

699 14TH STREET NW

RESTAURANT WEEK \$35 BRUNCH

@OLIOEPIU

AUG 24 - SEP 6 SATURDAY - SUNDAY 10 AM - 4 PM

STARTERS

OLIO CAESAR

Romaine salad, Parmigiano,
rosemary croutons, Caesar dressing

BRUSCHETTA TRICOLORE

Burrata and ricotta cream, tomatoes, Taggiasca olives, basil

YOGURT, GRANOLA E FRUTTI DI BOSCO

Organic yogurt, granola, mixed berries

MAIN COURSE

CROSTONE ALL'AVOCADO

Mashed avocado, diced tomatoes, basil, pickled red onions,
shaved eggs, lemon zest, chili flakes, filone bread

TAGLIERE NAPOLI

Tomato sauce, basil, mozzarella

PANINO CAMOGLI

Ciabatta, chicken Milanese, tomatoes, lettuce, burrata cream

SPAGHETTI ALLA CARBONARA (+\$10)

Guanciale, black pepper, egg*, Parmigiano, chili oil

DESSERT

PISTACHIO PANNA COTTA

Apricot sauce, dried apricots, caramelized pistachio

CHOCOLATE FLAN

Creamy dark chocolate 66% flan, liquid caramel



As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. This charge is not a gratuity paid to staff and is not a payment for services rendered. You may request to have this taken off your check.

*These items are served raw, undercooked or cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

