



OLIO E PIÙ

TRATTORIA & ENOTECA

699 14TH STREET NW

RESTAURANT WEEK \$55 DINNER

@OLIOEPIU

AUG 24 - SEP 6 MONDAY - SUNDAY 5 PM - 11 PM

STARTERS

OLIO CAESAR

Romaine salad, Parmigiano, rosemary croutons, Caesar dressing

BRUSCHETTA TRICOLORE

Burrata and ricotta cream, tomatoes, Taggiasca olives, basil

ARANCINI TARTUFA

Arborio, mozzarella, black truffle

BURRATA AL POMODORO

Cherry tomato, basil cream, lemon vinaigrette

MAIN COURSE

TAGLIERE TRENTO

Fontina cream, arugula, speck

SPAGHETTI ALLA CARBONARA

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

PICCATA LIMONE E SALVIA

Chicken scaloppa, lemon, sage, marble potatoes, sautéed vegetables

POLPETTE DELLA NONNA

Meatballs, pomodoro sauce, basil, Parmigiano

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.

