



OLIO E PIÙ

TRATTORIA & ENOTECA

699 14TH STREET NW

RESTAURANT WEEK \$55 DINNER

DANILO GALATI & TEAM

JAN 27 - FEB 2 MONDAY - SUNDAY 5 PM - 11 PM

STARTERS

ARANCINI TRADIZIONALI

Rice ball, ragu, green peas, Parmigiano

CREMA DI PORRI E PATATE

Leeks and potatoes soup, croutons, Parmigiano

INSALATA FRESCA

Tomatoes, cucumber, basil, olives,
EVOO, croutons, balsamic glaze

MAIN COURSE

AGNOLOTTI DI RICOTTA E SPINACI

Ricotta and spinach agnolotti, Castelfranco fonduta

SCALOPPINE DI POLLO AI FUNGHI

Chicken scaloppa, red and yellow pepper stew, roasted potatoes

SALMONE E ZUCCHINI ALLA MENTA

Pan seared salmon, zucchini, shallot, mint, lemon sauce

DESSERT

PERA AL VINO

Poached pear in wine, vanilla mascarpone cream, orange zest

TORTA CAPRESE

Flourless chocolate cake, vanilla chantilly and pistachio ice cream



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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

