



Festa del Mare d'Autunno 2012

A Celebration of Local Santa Barbara Fall Seafood

Five-Course Chef's Tasting Menu with Choices

Available Daily for Dinner | October 1st – 31st, 2012
Food Menu: \$65.00/Per Person | Food Menu with Santa Barbara County Wine Pairings: \$85.00/Per Person | Exclusive of Tax and Gratuity

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Zuppa di Zucca con Gamberi
Butternut squash soup with local spot prawn

Pinot Gris/Pinot Blanc, Au Bon Climat, Santa Barbara County, 2010 (BIN 1232)

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Choice of:

Carciofini e Burrata con Scalogni Fritti
Baby artichoke hearts, burrata mozzarella cheese, fried shallots

Gamberetti Locale con Olio di Oregano Piccante

Local ridgeback shrimp with spicy oregano oil

Lingua di Manzo in Salsa Verde

Veal tongue carpaccio with salsa verde and local baby greens

Viognier, Kunin, Stolpman Vineyard, Santa Ynez Valley, 2010 (BIN 1238)

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Choice of:

Busiate ai Gamberi e Pistacchio
House-made pasta twists with local shrimp and garlic-pistacchio sauce

Tagliolini ai Ricci di Mare

Thin ribbon pasta, Santa Barbara sea urchins, garlic, parsley, pepperoncino and extra-virgin olive oil

Viognier, Kunin, Stolpman Vineyard, Santa Ynez Valley, 2010 (BIN 1238)

or

Pinot Noir, Ampelos, Santa Rita Hills, 2010 (BIN 1402)

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Choice of:

Filetto di Pesce Cernia

Grilled local grouper fillet with leeks and squid ink vinaigrette

Aragosta ai Funghetti

Spiny lobster with Santa Barbara chanterelles and pancetta; Riesling-tarragon cream sauce

Abalone con Puntarelle e Limone

Lightly-crusted Santa Barbara abalone in lemon-butter sauce with wilted local greens

Petto d'Anatra con Fichi e Salsa di Balsamico

Pan-roasted Muscovy duck breast, roasted fennel and Mission figs with balsamic reduction sauce

Viognier, Kunin, Stolpman Vineyard, Santa Ynez Valley, 2010 (BIN 1238)

or

Pinot Noir, Ampelos, Santa Rita Hills, 2010 (BIN 1402)

or

Cabernet Sauvignon/Cabernet Franc/Merlot, Piocho, Happy Canyon Vineyard, Santa Ynez Valley, 2008 (BIN 1454)

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Choice of:

Torta di Pistacchio con Mascarpone

House-made mascarpone-pistacchio terrine

Bauiletto di Cioccolato e Banane

House-made chocolate-banana bread pudding with warm ganache centre topped with caramelized bananas

Late Harvest Riesling, Santa Barbara Winery, Santa Rita Hills, 2008 (BIN 1504)

Buon Appetito!

Chef/Proprietor: Alberto Morello | General Manager/Proprietor: Elaine Andersen Morello
11 West Victoria Street, Suites 17 & 21 | Santa Barbara, CA 93101 | 805.899.2699 P | 1.866.615.3102 F
olioelimone.com | Lunch: Mon-Sat, 11:30-2:00 | Dinner: 7 Nights from 5:00 | PRIVATE DINING: For up to 40 guests in the CUCINA ROOM
ZAGAT-Rated | Wine Spectator Award of Excellence since 2002 | COCKTAILS and SPIRITS
oliopizzeria.com: New extended hours! Open all day from 11:30AM - 7 days a week | New lunchtime menu in addition to regular menu
PRIVATE DINING: For up to 22 guests in the TERRAZZA ROOM and up to 32 guests in the TAVERNA ROOM
PIZZA BAR - SALUMI BAR - WINE BAR - FULL BAR