



Festa della Vendemmia 2013

epicure.sb 2013 – *CRAVE*

Fall Harvest Festival Five-Course Chef's Tasting Menu

Daily for Dinner | Throughout the Month of October 2013

Food Menu: \$55.00/Per Person

Food Menu with Santa Barbara County Wine Pairings: \$75.00/Per Person

Exclusive of Tax and Gratuity

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### Brodo di Porcini con Polenta e Olio di Tarfufo

Porcini mushroom broth with soft polenta and truffle oil

*Chenin Blanc, Foxen Vineyards, Ernesto Wickenden Vineyard, Santa Maria Valley, 2011*

### Insalata di Quaglia con Zucca e Nocciole

Roasted quail, butternut squash, hazelnuts and mâche lettuce

*Viognier, Kunin, Stoplman Vineyard, Santa Ynez Valley, 2012*

### Ravioli di Vitello al Gorgonzola

House-made veal ravioli with gorgonzola cream sauce

*Pinot Noir, Flying Goat Cellars, Garey Ranch Vineyard, Santa Maria Valley, 2009*

### Filetto d'Agnello ai Porri e Timo

Pan-roasted lamb tenderloin, sautéed leeks, fresh thyme sauce

*Cabernet Sauvignon/Cabernet Franc/Merlot, Piocho, Happy Canyon Vineyard, Santa Ynez Valley, 2010*

### Torta di Pistacchio con Mascarpone

Mascarpone-pistacchio terrine

*Late Harvest Riesling, Santa Barbara Winery, Santa Rita Hills, 2009*

**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**: Open all day from 11:30AM, 7 days a week | Lunchtime menu available 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**