



Cenone di Capo d'Anno 2013

New Year's Eve Feast: December 31, 2013

Three-course dinner with choices: \$75.00 per person, food only (beverages, tax and gratuity not included). A middle course may be added for a supplementary fee, depending on item chosen. Vegetarian substitutions are welcome. Children's menu available.

ANTIPASTI E INSALATE

(Choice of:)

Timballo di Melanzane: Eggplant soufflé; tomato-basil sauce

Guazzetto di Mare: Mussels, clams, calamari, shrimp and scallops in a spicy tomato-garlic broth

Mozzarella Burrata con Insalatina: Buttery mozzarella, sliced vine-ripened tomato, mixed greens, roasted eggplant and bell peppers

Animelle Dorate: Sautéed veal sweetbreads, sweet potato purée, Chanterelle mushrooms

Carpaccio di Pere Bella Elena: Mixed baby greens, thinly-sliced pears, gorgonzola cheese, walnuts; *Olio e Limone* dressing

Insalata di Carciofi: Fresh roasted artichoke hearts, arugula, warm goat cheese; balsamic emulsion

Capesante con Salsa di Peperone: Seared Diver scallops with roasted bell pepper sauce

Carpaccio di Vitello: Thinly-sliced raw veal tenderloin, arugula, porcini mushrooms, shaved parmesan; truffle vinaigrette dressing

Zuppa d'Aragosta: Fresh Maine lobster soup; tarragon

PASTE E SECONDI

(Choice of:)

Tortelloni di Spinaci al Burro e Salvia: Housemade spinach and ricotta-filled tortelloni; tomato sauce, fresh sage butter

Linguine Arrabbiata: Thin ribbon pasta with fresh Dungeness crab meat and jumbo prawn; spicy tomato sauce

Ravioli d'Anatra: Duck ravioli with creamy porcini mushroom sauce

Ravioli del Plin al Tartufo: Housemade veal ravioli; black truffles and butter

Risotto all'Aragosta: Carnaroli rice, fresh Maine lobster, tomato sauce, chives

Salmone con Spinaci: Pan-roasted salmon with sautéed spinach, fresh artichoke hearts; tomato and black olive sauce

Petti di Pollo Saltimbocca alla Val d'Ostana: Thinly-pounded sliced chicken breast with prosciutto, fontina cheese; Marsala wine reduction

Pancia di Maiale: Oven-baked pork belly, soft polenta, rapini; brandy-Dijon mustard reduction sauce

Scaloppine al Limone: Veal medallions; lemon-caper sauce

Venison con Zucca e Spezie: Seared venison, mango chutney, sweet potato purée, pan *jus* reduction

Filetto al Barolo: Beef tenderloin with sautéed spinach and Barolo wine reduction sauce

DOLCI

(Choice of:)

Crostata di Pere: Pear tart with a thin layer of marzipan served in warm caramel sauce

Coco Bello: Coconut tart with chocolate pastry crust

Panna Cotta: Italian egg-less custard with mixed fresh berries and aged balsamic vinegar emulsion

Torta di Limone: Lemon tart topped with shaved white chocolate

Crème Brulée ai Lamponi: Crème Brulée with fresh raspberries

Bauletto di Cioccolato: Chocolate-banana bread pudding with caramelized bananas and warm chocolate ganache centre

Cassata Siciliana: Ricotta-filled sponge cake, marzipan shell, candied fruit topping

Terrine di Pistacchio: Pistacchio-mascarpone terrine

Other *dolci* choices include: Tiramisu; nocciola (hazelnut) gelato; tartufo (coffee truffle) gelato, vanilla gelato; wild berry sorbet; lemon sorbet served in its own shell.

Buon Appetito e Buon Anno Nuovo 2014!

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**
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 | **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



Coming next door – Winter 2014!