



Dinner Menu for Weekend of June 13-15, 2014

Prix Fixe menu required for parties of 7 or more. \$50/per person, food menu. Beverages, alcohol, tax and gratuity not included.

ANTIPASTI E INSALATE

(Choice of.)

- Timballo di Melanzane: Eggplant soufflé with goat cheese center; warm tomato-basil sauce
Mozzarella di Buffalo con Pomodoro e Basilico: Fresh-imported buffalo mozzarella cheese, vine-ripened tomatoes and basil
Insalata di Lattughe Novelle: Mixed field greens with tomato wedges and *Olio e Limone* dressing
Carpaccio di Pere Bella Elena: Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts and *Olio e Limone* dressing
Zuppa di Asparagi: Asparagus soup

PASTE E SECONDI

(Choice of.)

- Tortelloni di Spinaci al Burro e Salvia: Housemade spinach and ricotta-filled tortelloni, tomato sauce and fresh sage butter
Ravioli di Zucca: Housemade pumpkin-ricotta ravioli; cream sauce; sage butter
Ravioli d'Anatra ai Funghi Porcini: Housemade duck ravioli, creamy porcini mushroom sauce
Fettuccine con Spugnole e Asparagi: Ribbon pasta, morel mushrooms, asparagus, cream
Risotto al Limone e Gamberetti: Arborio rice, shrimp, asparagus, lemon and chives
Filetto di Salmone con Spinaci, Carciofi, Olive e Pomodori: Salmon filet with sautéed spinach, artichoke hearts, olives and tomatoes
Filetto di Branzino: Striped bass filet served over puréed potatoes with lemon sauce, capers and asparagus
Petti di Pollo Saltimboca alla Val d'Ostana: Thinly-pounded sliced chicken breast with prosciutto, fontina cheese and Marsala wine
Scaloppine di Vitello con Carciofi e Limone: Thinly-sliced veal with fresh artichoke hearts and lemon sauce
Costolette d'Agnello con Balsamico e Menta: New Zealand lamb chops with balsamic vinegar reduction sauce
Tagliata di Bue con Rugola e Tortino di Patate: Sliced beef tenderloin over thin potato tart with arugula, shaved parmesan and truffle oil

DOLCI

(Choice of.)

- Crostata di Pere: Pear tart with a thin layer of marzipan served in warm caramel sauce
Cannoli di Ricotta: Pastry shells filled with sweet ricotta
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

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!

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
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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