



An Evening Featuring the Great Wines and Food of Piemonte

Wines Presented by Vinifera Imports

August 27, 2014

DINNER MENU

ANTIPASTI ASSORTITI

Assorted Italian Appetizers

Soligo Prosecco Frizzante

PASTA

Tritico di Pasta

Pasta sampling: spinach ravioli with fresh tomato sauce, butter & sage; pappardelle with ragù of quail, mushrooms, tomato, & sausage; duck ravioli with creamy porcini mushroom sauce

White: 2013 Cascina Chicco Arneis; Red: 2005 Cascina Chicco Barbera Bric Loira

SECONDO

(Choice of:)

Branzino con Pomodorini e Salsa al Limone

Pan-roasted whole Mediterranean sea bass with cherry tomatoes and lemon sauce

Quaglie con Salsiccia, Polenta e Caponata

Roasted quails stuffed with sausage; polenta, Sicilian *ratatouille*

Carré di Vitello

Roasted rack of veal with porcini mushroom sauce

Tagliata di Bue con Rugola e Tortino di Patate

Sliced beef tenderloin over thin potato tart, arugula, shaved parmesan, truffle oil

Costolette d'Agnello con Balsamico e Menta

New Zealand lamb chops, balsamic vinegar reduction sauce

White: 2013 Cascina Chicco Arneis; Red: 2005 Cascina Chicco Barbera Bric Loira

DOLCE

Bauletto di Cioccolato e Banana

Chocolate-banana bread pudding; warm chocolate ganache center; topped with caramelized bananas; vanilla gelato

2012 Braida Brachetto d'Aqui

~ Special dietary restrictions can be accommodated upon ordering. ~

Buon Appetito!

Executive Chef/Proprietor: Alberto Morello
Director of Operations/Proprietor: Elaine Andersen Morello
General Manager: Richard Hollowell
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