



Festa di San Valentino 2016

Valentine's Day Feast: Saturday, February 13 & Sunday, February 14, 2016

Three-course dinner with choices: \$79.00 per person food menu (exclusive of tax and gratuity). A middle course may be added for a supplementary fee, depending upon item chosen. Children age 12 & under may order à la carte.

ANTIPASTI E INSALATE (Choice of:)

- Capesante con Salsa di Peperone: Seared Diver scallops with roasted bell pepper sauce
Carpaccio di Hamachi all'Agrumi: Hamachi carpaccio; citrus-sesame oil dressing
Burrata con Prosciutto e Bietole: Fresh creamy, buttery mozzarella with oven-roasted beets & prosciutto
Insalata d'Astice e Asparagi: Lobster medallions with asparagus, roasted bell peppers, & sliced cucumber; *Olio e Limone* dressing
Guazzetto con Crostino all'Aglio: Array of seafood; spicy tomato-garlic broth; toasted country bread
Lasagnette ai Frutti di Mare: Homemade seafood lasagna; fresh crab, lobster, & shrimp; seafood reduction sauce
Carpaccio di Pere Bella Elena: Mixed greens, thinly-sliced pears, gorgonzola cheese, walnuts; *Olio e Limone* dressing
Insalata Primaveraile: Mixed baby lettuces, grilled eggplant, roasted bell peppers, goat cheese; *Olio e Limone* dressing
Zuppa di Carciofi: Purée of artichoke heart soup

PASTE E SECONDI (Choice of:)

- Ravioli Cuore-a-Cuore: Scallop & shrimp-filled heart-shaped ravioli; creamy lobster sauce
Ravioli d'Anatra: Duck ravioli with creamy porcini mushroom sauce
Tortelloni di Spinaci al Burro e Salvia: Housemade spinach & ricotta-filled tortelloni; tomato sauce; fresh sage butter
Linguine Abracciati Dolcezza: Thin ribbon pasta, fresh Dungeness crab meat & jumbo prawn; spicy tomato sauce
Pesce Spada con Caponata: Lightly-breaded swordfish fillet with Sicilian "ratatouille"
Branzino all' Limone: Loup de Mer, Manila clams, puréed potatoes; lemon-white wine sauce
Petti di Pollo Saltimbocca alla Romana: Thinly-pounded chicken breast with prosciutto, fontina cheese & Marsala wine
Scaloppine degli Amadori: Thinly-sliced veal cutlets, fresh artichoke hearts; lemon sauce
Filetto alla Romeo: Beef tenderloin medallions with balsamic reduction sauce, gorgonzola polenta, & *cipollini* onions

DOLCI (Choice of:)

- Cuore di Cioccolato: Heart-shaped chocolate-raspberry torte with raspberry sauce
Cassata Siciliana: Ricotta-filled sponge cake, marzipan shell, candied fruit topping
Torta di Limone: Lemon tart topped with shaved white chocolate
Crostata di Pere: Pear tart with a thin layer of marzipan & warm caramel sauce; vanilla gelato
Panna Cotta: Italian eggless custard with mixed fresh berries & aged balsamic vinegar
Bauletto di Cioccolato: Chocolate-banana bread pudding with warm chocolate ganache center & caramelized bananas; vanilla gelato
Crème Brulée ai Lamponi: Raspberry crème brulée
Terrine di Pistacchio: Pistacchio-mascarpone terrine
Cannoli di Ricotta: House-made Sicilian pastry shells filled with fresh sweet ricotta cream & chocolate chips; ground pistacchio

Other *dolci* include: Tiramisu; nocciola (hazelnut) gelato; vanilla gelato; wild berry sorbet; Amalfi coast lemon sorbet served in its own shell.

Buona Festa di San Valentino!

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