



(Menu Heading Here)

(Date Here)

Friuli Menu

ANTIPASTI/INSALATE

(Choice of:)

Grigliata Saporita

Grilled radicchio, endive, eggplant, Portobello mushrooms, prosciutto-wrapped goat cheese, balsamic-fig drizzle

Burrata con Pepperoncini

Imported Italian burrata cheese, heirloom tomato; roasted and marinated eggplant and bell peppers; mixed greens

Tortino di Granceaola

Italian-style crab cake with arugula and bell pepper sauces; mixed greens

Prosciutto di Parma con Bruschetta

Imported Italian prosciutto with toasted country bread, chopped tomatoes, garlic and basil

SECONDI

(Choice of:)

Tortelloni di Spinaci al Burro e Salvia

Housemade spinach and ricotta-filled tortelloni, tomato sauce and fresh sage butter

Linguine Arrabbiata

Linguine with spicy tomato sauce, fresh Dungeness crab meat and jumbo prawn

Quaglie con Salsiccia, Polenta e Caponata

Roasted quails stuffed with Italian sausage served with polenta and Sicilian "ratatouille"

Capesante con Porcini

Pan-roasted fresh diver scallops with porcini mushroom reduction sauce, topped with crispy leeks

Filetto di Branzino

Striped bass filet served over puréed potatoes with lemon sauce, capers and asparagus

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:)

Torta di Limone

Lemon tart topped with white chocolate shavings

Crème Brulée ai Lamponi

Raspberry creme brulee

Bauletto di Cioccolato e Banana

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

Crostata di Pere al Caramello

Pear tart with thin marzipan layer served in warm caramel sauce with vanilla gelato

Buon Appetito!

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