



(Menu Heading Here)

(Date Here)

Luncheon Menu

ANTIPASTI E INSALATE

(Choice of:)

Soncino con Anatra

Mâche lettuce, roasted duck breast, goat cheese; balsamic vinaigrette

Carpaccio di Pere Bella Elena

Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts and *Olio e Limone* dressing

Timballo di Melanzane

Eggplant soufflé with goat cheese center; warm tomato-basil sauce

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

Spaghetti alla Bottarga

Spaghetti with olive oil, garlic, chili flakes, parsley, and Sicilian tuna roe

Filetto di Branzino

Striped bass filet served over sautéed spinach with lemon sauce and capers

Petti di Pollo Saltimboca alla Val d'Ostana

Thin-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

DOLCI ASSORTITI

Family-style platters of assorted housemade desserts

Buon Appetito!

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