



(Menu Heading Here)

(Date Here)

Piemonte Menu

ANTIPASTO

Fegato d'Oca

Pan-seared *foie gras* (duck's liver), grilled Belgian endive, balsamic reduction sauce

INSALATA

Carpaccio di Pere Bella Elena

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

PASTA

Tritico di Pasta

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

SECONDI

(Choice of:)

Sogliola al'Limone

Fresh imported Dover sole with lemon-white wine sauce

Carré di Vitello

Roasted rack of veal with porcini mushroom sauce

Filetto al Barolo

Beef tenderloin with sautéed spinach and Barolo wine reduction sauce

DOLCI

(Choice of:)

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 a thin layer of marzipan and warm caramel sauce and vanilla gelato

Panna Cotta

Italian eggless custard with mixed fresh berries

Torta di Limone

Lemon tart topped with white chocolate shavings

Crème Brulée ai Lamponi

Raspberry crème brulée

Buon Appetito!

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Executive Chef/Proprietor: Alberto Morello | Director of Operations/Proprietor: Elaine Andersen Morello
General Manager: Richard Hollowell | 11 West Victoria Street, Suites 17, 18 & 21 | Santa Barbara, CA 93101 | **805.899.2699**