



(Menu Heading Here)

(Date Here)

Veneto Menu

ANTIPASTI ASSORTITI

Assorted Italian Antipasti (bresaloa with arugula, roasted artichoke hearts, prosciutto di Parma, roasted bell peppers, grilled eggplant, bruschetta; white anchovy fillets; *buffala* mozzarella)

PASTA

Trittico di Pasta

Pasta sampling: Housemade pumpkin ravioli with cream sauce, butter and sage; spinach tortellini with tomato sauce; garganelli with lamb ragu

SECONDI

(Choice of:)

Pesce Spada con Caponata

Lightly breaded swordfish fillet served with Sicilian "ratatouille"

Filetto di Branzino al Limone

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

Petti di Pollo Saltimboca alla Val d'Ostana

Thinly-pounded sliced chicken breast with prosciutto, fontina cheese and Marsala wine

Lombata di Vitello alla Griglia

Grilled veal chop, roasted potatoes, vegetables and rosemary *jus*

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:)

Crostata di Pere al Caramello

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

Torta di Limone

House-made 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

Buon Appetito!

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