



Cenone di Capo d'Anno 2017

New Year's Eve Feast: December 31, 2017

Three-course dinner with choices: \$80.00 per person, food only (beverages, tax and gratuity not included). A middle course may be added for a supplementary fee, depending upon item chosen. Dietary restriction substitutions are happily accommodated. Children age 12 and under may order à la carte.

ANTIPASTI E INSALATE

(Choice of:)

Timballo di Melanzane: Eggplant soufflé; tomato-basil sauce

Hamachi Carpaccio: Yellowtail carpaccio; sesame oil-citrus dressing

Guazzetto di Mare: Mussels, clams, calamari, shrimp and scallops in a spicy tomato-garlic broth

Capesante con Salsa di Peperone: Seared Diver scallops with roasted bell pepper sauce

Carpaccio di Vitello: Thinly-sliced raw veal tenderloin, arugula, porcini mushrooms, shaved parmesan; truffle vinaigrette dressing

Insalata Primaveraile: Mixed baby lettuces, grilled eggplant, roasted bell peppers, goat cheese; *Olio e Limone* dressing

Carciofi Brasati con Burrata: Braised baby artichoke hearts, burrata cheese, arugula; artichoke purée-white wine sauce

Carpaccio di Pere Bella Elena: Mixed baby greens, thinly-sliced pears, gorgonzola cheese, walnuts; *Olio e Limone* dressing

Zuppa d'Aragosta: Fresh Maine lobster soup; tarragon

PASTE E SECONDI

(Choice of:)

Tortelloni di Spinaci al Burro e Salvia: Housemade spinach and ricotta-filled tortelloni; tomato sauce, fresh sage butter

Gemelli Arrabbiata: Short pasta twists with fresh Dungeness crab meat and jumbo prawn; spicy tomato sauce

Ravioli d'Anatra: Duck ravioli with creamy porcini mushroom sauce

Ravioli del Plin al Tartufo: Housemade mini veal ravioli; light cream sauce with speck & black truffles

Risotto all'Aragosta: Carnaroli rice, fresh Maine lobster, tomato sauce, chives

Loup de Mer con Purea di Patate: Pan-roasted seabass fillet with puréed potatoes, cherry tomatoes, capers; white wine sauce

Merluzzo Nero: Black cod with spinach & hearts of palm; beurre blanc sauce

Petti di Pollo Saltimbocca alla Val d'Ostana: Thinly-pounded sliced chicken breast with prosciutto & fontina cheese; Marsala wine reduction

Pancia di Maiale: Oven-baked pork belly, soft polenta, rapini; brandy-Dijon mustard reduction sauce

Scaloppine con Carciofi e Limone: Thin veal cutlets, fresh artichoke hearts; lemon sauce

Filetto al Barolo: Beef tenderloin medallions with soft polenta, sautéed spinach & Barolo wine reduction sauce

DOLCI

(Choice of:)

Crostata di Pere: Pear tart with a thin layer of marzipan served in warm caramel sauce

Terrine di Pistacchio: Pistacchio-mascarpone terrine

Coco Bello: Coconut tart with chocolate pastry crust

Panna Cotta: Italian egg-less custard with mixed fresh berries & aged balsamic vinegar emulsion

Torta di Limone: Lemon tart topped with shaved white chocolate

Crème Brûlée ai Lamponi: Crème Brûlée with fresh raspberries

Bauletto di Cioccolato: Chocolate-banana bread pudding with caramelized bananas & warm chocolate ganache centre

Cannoli di Ricotta: Ricotta cream and chocolate chip-filled Sicilian pastry shells; ground pistachios

Other *dolci* choices include: House-made tiramisu; nocciola (hazelnut) gelato; vanilla gelato; wild berry sorbet; lemon sorbet served in its own shell.

Buon Appetito, e Buon Anno Nuovo 2018!

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