



Cenone di Capo d'Anno 2015

New Year's Eve Feast: December 31, 2015

Three-course dinner with choices: \$75.00 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 welcome. 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
- Burrata con Insalatina: Buttery mozzarella, sliced vine-ripened tomato, mixed greens, roasted eggplant and bell peppers; *Olio e Limone* dressing
- Insalata di Carciofi: Fresh roasted artichoke hearts, arugula, warm goat cheese; balsamic emulsion
- 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
- Linguine Arrabbiata: Thin ribbon pasta 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 Spinaci: Pan-roasted European sea bass fillet with sautéed spinach, white wine-cherry tomato sauce & capers
- 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 al Limone: Veal medallions; lemon-caper sauce
- Venison con Zucca e Spezie: Seared venison, mango chutney, sweet potato purée, pan jus reduction
- 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 Brulée ai Lamponi: Crème Brulée 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 2016!

OLIOCUCINA.COM

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
Now open at The Shoppes Westlake Village! | 818.706.OLIO (6546)