



## FILM FEAST 2016 A Perfect Pairing: Double Feature

A Duo of Italian Cinema-Themed Prix Fixe Menus at  
Olio e Limone Ristorante - Offered During SBIFF 2016: February 3 – February 12

### "Cinema Paradiso"

In honor of the 1988 film. (Winner of Best Foreign Language Film  
at the 1989 Academy Awards)

**"Short" Menu:** 2-course menu for quick pre/post film dining. \$35/per person, food menu only.

#### ANTIPASTI E INSALATE Choice of:

##### Timballo di Melanzane

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

##### Insalata Tricolore con Parmiggiano e Asparagi

Endive, radicchio, arugula, asparagus, shaved parmesan cheese;

*Olio e Limone dressing*

##### Zuppa del Giorno

Soup of the day

#### PASTE E SECONDI Choice of:

##### Gnocchi alla Riviera

Housemade spinach and ricotta dumplings, fresh tomato sauce, basil,  
ricotta salata (aged ricotta cheese)

##### Salmone con Carciofi e Spinaci

Braised wild salmon, artichoke hearts, spinach; tomato-olive salsa

##### Petti di Pollo Saltimboca alla Val d'Ostana

Thin-pounded sliced chicken breast with prosciutto,  
fontina cheese & Marsala wine

##### Costolette d'Agnello con Balsamico e Menta

New Zealand lamb chops; balsamic vinegar reduction sauce

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### "La Vita e Bella"

"Feature Film" menu in honor of the 1998 film, "Life is Beautiful" (1998 Cannes Film Festival Grand Prix  
winner; winner of Best Foreign Language Film and Best Actor for Roberto Benigni at the 1999 Academy Awards)

**"Feature" Menu:** 3-course menu for pre/post film dining. \$50/per person, food menu only.

#### ANTIPASTI E INSALATE Choice of:

##### Carpaccio di Hamachi

Thinly sliced raw yellowtail; sesame-citrus dressing

##### Grigliata Saporita

Grilled radicchio, endive, eggplant, Portobello mushroom, prosciutto-wrapped goat cheese;  
balsamic drizzle

##### Carpaccio di Pere Bella Elena

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

##### Zuppa del Giorno

Soup of the day

#### PASTE E SECONDI Choice of:

##### Tortelloni di Spinaci al Burro e Salvia

Housemade spinach & ricotta-filled tortelloni, tomato sauce, fresh sage butter

##### Risotto ai Funghi Porcini

Carnaroli rice, porcini mushrooms, mascarpone cheese

##### Loup de Mer al Limone

Striped bass fillet; sautéed spinach, lemon sauce, capers & asparagus

##### Petti di Pollo Saltimboca alla Val d'Ostana

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

##### Costata di Maiale Milanese

Pork chop Milanese style (pounded & breaded); roasted potatoes & vegetables

##### Costolette d'Agnello con Balsamico e Menta

New Zealand lamb chops; balsamic vinegar reduction sauce

#### DOLCI Choice of:

**Bauetto di Cioccolato e Banana:** Chocolate-banana bread pudding with  
warm chocolate ganache center; caramelized bananas; vanilla gelato

**Crostata di Pere al Caramello:** Pear tart with marzipan layer;  
warm caramel sauce; vanilla gelato

**Cannoli di Ricotta:** Ricotta cream & chocolate chip-filled Sicilian pastry shells; ground pistacchio

Buon Appetito!