



Weekend of June 10-11, 2016 Dinner Menu

Prix fixe menu required for parties of 6 or more during dinner. \$50/per person, food menu. Beverages, alcohol, tax and gratuity not included.

ANTIPASTI E INSALATE

(Choice of.)

Zuppa di Asparagi: Asparagus soup

Timballo di Melanzane: Eggplant soufflé with goat cheese center; warm tomato-basil sauce

Mozzarella di Buffalo con Pomodoro e Basilico: Fresh-imported buffalo mozzarella cheese, vine-ripened tomatoes and basil

Insalata di Lattughe Novelle: Mixed field greens with tomato wedges and *Olio e Limone* dressing

Carpaccio di Pere Bella Elena: Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts and *Olio e Limone* dressing

PASTE E SECONDI

(Choice of.)

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

Spaghetti allo Scoglio: Spaghetti, fresh Dungeness crab meat, prawn, spicy tomato sauce

Fettuccine con Spugnole e Asparagi: Ribbon pasta, morel mushrooms, asparagus, cream

Ravioli d'Anatra ai Funghi Porcini: House-made duck ravioli, creamy porcini mushroom sauce

Filetto di Salmone con Spinaci, Carciofi, Olive e Pomodori: Salmon filet with sautéed spinach, artichoke hearts, olives and tomatoes

Loup de Mer: European sea bass filet served 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

Scaloppine di Vitello con Carciofi e Limone: Thinly-sliced veal with fresh artichoke hearts and lemon sauce

Costolette d'Agnello con Balsamico e Menta: New Zealand lamb chops with balsamic vinegar reduction sauce

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

Cannoli di Ricotta: Pastry shells filled with sweet ricotta

Panna Cotta: Italian egg-less custard with mixed fresh berries and 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 and warm chocolate ganache centre

Other *dolci* choices include: Tiramisu; nocciola (hazelnut) gelato; tartufo (coffee truffle) gelato, vanilla gelato; wild berry sorbet; lemon sorbet served in its own shell.

Buon Appetito!

OLIOCUCINA.COM

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