



(Menu Heading Here)

(Date Here)

Toscana Menu

ANTIPASTI E INSALATE

(Choice of.)

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

Carpaccio di Pere Bella Elena

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

Zuppa di Asparagi

Asparagus soup

PASTE E SECONDI

(Choice of.)

Tortelloni di Spinaci al Burro e Salvia

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

Filetto di Salmone con Spinaci, Carciofi, Olive e Pomodori

Salmon filet with sautéed spinach, artichoke hearts, olives and tomatoes

Filetto di Branzino

Striped bass filet 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

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

DOLCI

(Choice of.)

Torta di Limone: Lemon tart topped with shaved white chocolate

Bauletto di Cioccolato: Chocolate-banana bread pudding with warm chocolate ganache center and caramelized bananas

Crème Brulée ai Lamponi: Raspberry crème brulée

Panna Cotta: Italian eggless custard with mixed fresh berries and aged balsamic emulsion

Buon Appetito!

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