



Un Viaggio a Verona A Trip to Verona

Wines Presented by Diego Corradi of Vini Prà and Don Carolan of Vinifera Imports
March 13, 2017

DINNER MENU

ANTIPASTI ASSORTITI

Assorted Italian Hors d'Oeuvres
Soave Classico, Prà, Veneto, 2015

CRUDO

Seriola

Hamachi carpaccio; citrus zest, spring onion, sesame-soy infused oil
Soave Classico, Prà, Staforte, Veneto, 2015
Soave Classico, Prà, Monte Grande, Veneto, 2014

PASTA

Ravioli di Salsiccia e Finocchio

House-made spinach ravioli filled with sausage & fennel; tomato sauce & sage butter
Valpolicella Superiore Ripasso, Prà, Morandina, DOC, Veneto, 2013

SECONDO

(Choice of:)

Quaglie con Salsiccia, Polenta e Caponata

Roasted quails stuffed with sausage; polenta, Sicilian *ratatouille*

Filetto di Bue al Gorgonzola

Pan-roasted beef tenderloin topped with gorgonzola; red wine reduction sauce
Amarone Cru, Prà, Veneto, 2010

DOLCE

Crostata di Pere al Caramello

Pear tart with a thin layer of marzipan and warm
caramel sauce; vanilla gelato
Passito Bianco delle Fontane, Soave, Prà, Veneto

~ Dietary restriction substitutions are happily accommodated at the time orders are taken. ~

Buon Appetito!

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General Manager: Richard Hollowell | 11 West Victoria Street, Suites 17, 18 & 21 | Santa Barbara, CA 93101 | **805.899.2699**