



Un Viaggio in Sardegna

A Trip to Sardinia

Wines Presented by Raffaele Cani, Santadi Export Manager

April 27, 2017

DINNER MENU

ANTIPASTI ASSORTITI

Assorted Passed Hors d'Oeuvres

Ferghettina Franciacorta, Milledì 2009

ANTIPASTO

Polpetti in Umido con Fregola

Baby octopus with spicy tomato sauce & Sardinian couscous

Santadi Vermentino di Sardegna, Villa Solais 2015

PASTA

Malloreddus alla Campidanese

Petit Sardinian "gnocchi" with saffron, sausage ragù & Fiore Sardo (pecorino cheese)

Santadi Cannonau, Noras 2013

SECONDO

Porcheddu Arrosto con Crema di Patate

Roasted baby pig with creamed rosemary potatoes & braised fennel

Santadi Carignano del Sulcis Riserva, Rocco Rubia 2013

Santadi Carignano del Sulcis Superiore, Terre Brune 2011

DOLCE

Seadas con Miele al Mirto Amaro

Cheese fritters with myrtle honey

Chessa Kentàles Moscato di Sardegna Passito, 2015

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

Buon Appetito!

OLIOCUCINA.COM

Executive Chef/Proprietor: Alberto Morello | Director of Operations/Proprietor: Elaine Andersen Morello
11 West Victoria Street, Suites 17, 18 & 21 | Santa Barbara, CA 93101 | **805.899.2699**