



## Cenone di Capo d'Anno 2018

New Year's Eve Feast: December 31, 2018

Three-course dinner with choices: \$80.00 per person, food only (beverages, tax and gratuity not included). A middle course may be added for a supplementary fee, depending upon item chosen. Dietary restriction substitutions are happily accommodated. Children age 12 and under may order à la carte.

### ANTIPASTI E INSALATE

(Choice of:)

**Timballo di Melanzane:** Eggplant soufflé; tomato-basil sauce

**Hamachi Carpaccio:** Yellowtail carpaccio; sesame oil-citrus dressing

**Guazzetto di Mare:** Mussels, clams, calamari, shrimp and scallops in a spicy tomato-garlic broth

**Capesante Scottate:** Pan-seared Diver scallops with oven-dried tomatoes; aji-amarillo pepper vinaigrette

**Carpaccio di Vitello:** Thinly-sliced raw veal tenderloin, arugula, porcini mushrooms, shaved parmesan; truffle vinaigrette dressing

**Insalata Primaveraile:** Mixed baby lettuces, grilled eggplant, roasted bell peppers, goat cheese; *Olio e Limone* dressing

**Carciofi Brasati con Burrata:** Braised baby artichoke hearts, burrata cheese, arugula; artichoke purée-white wine sauce

**Carpaccio di Pere Bella Elena:** Mixed baby greens, thinly-sliced pears, gorgonzola cheese, walnuts; *Olio e Limone* dressing

**Zuppa d'Aragosta:** Fresh Maine lobster soup; tarragon

### PASTE E SECONDI

(Choice of:)

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

**Gemelli Arrabbiata:** Short pasta twists with fresh Dungeness crab meat and jumbo prawn; spicy tomato sauce

**Ravioli d'Anatra:** Duck ravioli with creamy porcini mushroom sauce

**Ravioli del Plin al Tartufo:** Housemade mini veal ravioli; light cream sauce with speck & black truffles

**Risotto all'Aragosta:** Carnaroli rice, fresh Maine lobster, tomato sauce, chives

**Loup de Mer con Purea di Patate:** Pan-roasted seabass fillet with puréed potatoes, cherry tomatoes, capers; white wine sauce

**Merluzzo Nero:** Black cod with spinach & hearts of palm; beurre blanc sauce

**Petti di Pollo Saltimbocca alla Val d'Ostana:** Thinly-pounded sliced chicken breast with prosciutto & fontina cheese; Marsala wine reduction

**Pancia di Maiale:** Oven-baked pork belly, soft polenta, rapini; brandy-Dijon mustard reduction sauce

**Scaloppine con Carciofi e Limone:** Thin veal cutlets, fresh artichoke hearts; lemon sauce

**Filetto al Barolo:** Beef tenderloin medallions with soft polenta, sautéed spinach & Barolo wine reduction sauce

### DOLCI

(Choice of:)

**Crostata di Pere:** Pear tart with a thin layer of marzipan served in warm caramel sauce

**Terrine di Pistacchio:** Pistacchio-mascarpone terrine

**Coco Bello:** Coconut tart with chocolate pastry crust

**Panna Cotta:** Italian egg-less custard with mixed fresh berries & aged balsamic vinegar emulsion

**Torta di Limone:** Lemon tart topped with shaved white chocolate

**Crème Brûlée ai Lamponi:** Crème Brûlée with fresh raspberries

**Bauletto di Cioccolato:** Chocolate-banana bread pudding with caramelized bananas & warm chocolate ganache centre

**Cannoli di Ricotta:** Ricotta cream and chocolate chip-filled Sicilian pastry shells; ground pistachios

Other *dolci* choices include: House-made tiramisu; nocciola (hazelnut) gelato; vanilla gelato; wild berry sorbet; lemon sorbet served in its own shell.

Buon Appetito, e Buon Anno Nuovo 2019!

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