



Festa di San Valentino 2019

Valentine's Day Feast: Thursday, February 14, 2019

Three-course dinner with choices: \$80.00 per person food menu (exclusive of tax and gratuity). A middle course may be added for a supplementary fee, depending upon item chosen. Children age 12 & under may order à la carte.

ANTIPASTI E INSALATE (Choice of:)

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

Carpaccio di Hamachi all'Agrumi: Hamachi carpaccio; citrus-sesame oil dressing

Burrata con Prosciutto e Bietole: Fresh creamy, buttery mozzarella with oven-roasted beets & prosciutto

Insalata d'Astice e Asparagi: Lobster medallions with asparagus, roasted bell peppers, & sliced cucumber; *Olio e Limone* dressing

Guazzetto con Crostino all'Aglio: Mussels, clams, calamari, shrimp & scallops; spicy tomato-garlic broth; toasted country bread

Lasagnetta ai Frutti di Mare: Homemade seafood lasagna; fresh crab, lobster, & shrimp; seafood reduction sauce

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

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

Zuppa di Carciofi: Purée of artichoke heart soup

PASTE E SECONDI (Choice of:)

Ravioli Cuore-a-Cuore: Scallop & shrimp-filled heart-shaped ravioli; creamy lobster sauce

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

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

Linguine Abbracciati Dolcezza: Thin ribbon pasta, fresh Dungeness crab meat & jumbo prawn; spicy tomato sauce

Pesce Spada con Caponata: Lightly-breaded swordfish fillet with Sicilian "ratatouille"

Branzino all' Limone: Loup de Mer filet, Manila clams, puréed potatoes; lemon-white wine sauce

Petti di Pollo Saltimbocca alla Romana: Thinly-pounded chicken breast with prosciutto, fontina cheese & Marsala wine

Scaloppine degli Amadori: Thinly-sliced veal cutlets, fresh artichoke hearts; lemon sauce

Filetto alla Romeo: Beef tenderloin medallions with balsamic reduction sauce, gorgonzola polenta, & *cipollini* onions

DOLCI (Choice of:)

Cuore di Cioccolato: Heart-shaped chocolate-raspberry torte with raspberry sauce

Torta di Limone: Lemon tart topped with shaved white chocolate

Crostata di Pere: Pear tart with a thin layer of marzipan & warm caramel sauce; vanilla gelato

Panna Cotta: Italian eggless custard with mixed fresh berries & aged balsamic vinegar

Bauletto di Cioccolato: Chocolate-banana bread pudding with warm chocolate ganache center & caramelized bananas; vanilla gelato

Crème Brulée ai Lamponi: Raspberry crème brulée

Terrine di Pistacchio: Pistacchio-mascarpone terrine

Cannoli di Ricotta: House-made Sicilian pastry shells filled with fresh sweet ricotta cream & chocolate chips; ground pistacchio

Other *dolci* include: Tiramisu; nocciola (hazelnut) gelato; vanilla gelato; wild berry sorbet; Amalfi coast lemon sorbet served in its own shell.

Buona Festa di San Valentino!

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