



SANTA BARBARA RESTAURANT WEEK

February 22 – March 3, 2019

3-Course Prix Fixe Dinner Menu ~ \$40 Per Person

Food menu only; beverages, tax and gratuity are additional. Substitutions are not available.

Dinner Menu

ANTIPASTO/INSALATA (Choice of:)

Timballo di Melanzane con Purea di Pomodoro

Eggplant soufflé with goat cheese center; fresh tomato-basil sauce

Carpaccio di Pere Bella Elena

Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts;

Olio e Limone dressing

Zuppa del Giorno

Soup of the day

PASTE E SECONDO (Choice of:)

Tortelloni di Spinaci al Burro e Salvia

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

Pesce Spada con Caponata

Pan-seared lightly-breaded swordfish filet; Sicilian *ratatouille*

Saltimbocca di Pollo alla Val d'Ostana

Thinly-pounded sliced chicken breast, with prosciutto, fontina cheese;

Marsala wine reduction

DOLCI (Choice of:)

Panna Cotta: Italian eggless custard; aged fig balsamic & mixed fresh berries

Sorbetto al Limone: Amalfi Coast lemon sorbet served in its own shell

Buon Appetito!

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