



Saturday, June 13, 2020 Dinner Menu

Prix fixe menu required for parties of 6 or more during dinner. \$55.00 per person, food menu only. Beverages, alcohol, tax and gratuity not included. Children age 12 & under are not required to utilize this prix fixe menu and may order à la carte from our regular menu.

ANTIPASTI E INSALATE

(Choice of.)

- Zuppa di Asparagi:** Asparagus soup
- Timballo di Melanzane:** Eggplant soufflé with goat cheese center; warm tomato-basil sauce
- Mozzarella di Buffalo con Pomodoro e Basilico:** Fresh-imported buffalo mozzarella cheese, vine-ripened tomatoes & basil
- Insalata di Lattughe Novelle:** Mixed field greens with tomato wedges; *Olio e Limone* dressing
- Carpaccio di Pere Bella Elena:** Thinly sliced pears, mixed baby greens, gorgonzola cheese, & walnuts; *Olio e Limone* dressing

PASTE E SECONDI

(Choice of.)

- Tortelloni di Spinaci al Burro e Salvia:** House-made spinach & ricotta-filled tortelloni; tomato sauce & fresh sage butter
- Fettuccine con Spugnole e Asparagi:** Ribbon pasta, morel mushrooms, asparagus, cream
- Spaghetti allo Scoglio:** Spaghetti, fresh Dungeness crab meat, & prawn; spicy tomato sauce
- Ravioli d'Anatra ai Funghi Porcini:** House-made duck ravioli; creamy porcini mushroom sauce
- Filetto di Salmone con Spinaci, Carciofi, Olive e Pomodori:** Salmon filet with sautéed spinach, artichoke hearts, olives & tomatoes
- Filetto di Branzino:** Pan-roasted Loup de Mer (European sea bass), puréed potatoes; asparagus, capers & lemon sauce
- Petti di Pollo Saltimboca alla Val d'Ostana:** Thinly-pounded sliced chicken breast with prosciutto, fontina cheese & Marsala wine
- Scaloppine di Vitello con Carciofi e Limone:** Thinly-sliced veal with fresh artichoke hearts; lemon sauce
- Costolette d'Agnello con Balsamico e Menta:** New Zealand lamb chops; balsamic vinegar reduction sauce
- Tagliata di Bue con Rugola e Tortino di Patate:** Sliced beef tenderloin over thin potato tart with arugula, shaved parmesan & truffle oil

DOLCI

(Choice of.)

- Crostata di Pere:** Pear tart with a thin layer of marzipan served in warm caramel sauce
- Cannoli di Ricotta:** Pastry shells filled with sweet ricotta
- Panna Cotta:** Italian egg-less custard with mixed fresh berries and aged balsamic vinegar emulsion
- Torta di Limone:** Lemon tart topped with shaved white chocolate
- Crème Brulée ai Lamponi:** Crème brulée with fresh raspberries
- Bauletto di Cioccolato:** Chocolate-banana bread pudding with caramelized bananas & warm chocolate ganache centre

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

~ Dietary restriction substitutions with items of equal or lesser value are happily accommodated at the time of ordering. ~

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