



Festa di San Valentino 2020

Valentine's Day Feast: Friday, February 14 and Saturday, February 15, 2020

Three-course dinner with choices: \$85.00 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 pistachios

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!

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