



(Name here)

(Date here)

Friuli Menu

ANTIPASTI/INSALATE

(Choice of:)

Grigliata Saporita

Grilled radicchio, endive, eggplant, Portobello mushrooms, prosciutto-wrapped goat cheese; balsamic drizzle

Burrata con Pepperoncini

Imported Italian burrata cheese, heirloom tomato; roasted and marinated eggplant and bell peppers; mixed greens

Tortino di Granceaola

Italian-style crab cake with arugula and bell pepper sauces; mixed greens

Prosciutto di Parma con Bruschetta

Imported Italian prosciutto, toasted country bread; chopped tomatoes, garlic, basil

SECONDI

(Choice of:)

Tortelloni di Spinaci al Burro e Salvia

House-made spinach and ricotta-filled tortelloni, tomato sauce; fresh sage butter

Linguine Arrabbiata

Linguine with spicy tomato sauce, fresh Dungeness crab meat & jumbo prawn

Capesante con Porcini

Pan-roasted fresh diver scallops; porcini mushroom reduction sauce, crispy leeks

Filetto di Branzino

Pan-roasted Loup de Mer (European sea bass), puréed potatoes; piccata 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:)

Torta di Limone: Lemon tart topped with white chocolate shavings

Crème Brulée ai Lamponi: Raspberry creme brulee

Crostata di Pere al Caramello: Pear tart with thin marzipan layer served in warm caramel sauce with vanilla gelato

Bauletto di Cioccolato e Banana: Chocolate-banana bread pudding with warm chocolate ganache center & caramelized bananas

Buon Appetito!

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