



(Name here)

(Date here)

Luncheon Menu

ANTIPASTI E INSALATE

(Choice of.)

Carpaccio di Pere Bella Elena

Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts;
Olio e Limone dressing

Soncino con Anatra

Mâche lettuce, roasted duck breast, goat cheese; balsamic vinaigrette

Timballo di Melanzane

Eggplant soufflé with goat cheese center; tomato-basil sauce

Zuppa di Asparagi

Asparagus soup

PASTE E SECONDI

(Choice of.)

Tortelloni di Spinaci al Burro e Salvia

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

Spaghetti alla Bottarga

Spaghetti with olive oil, garlic, chili flakes, parsley; Sicilian tuna roe

Filetto di Branzino

Pan-roasted Loup de Mer (European sea bass), sautéed spinach; piccata sauce

Petti di Pollo Saltimboca alla Val d'Ostana

Thin-pounded sliced chicken breast, prosciutto, fontina cheese;
Marsala wine reduction

Scaloppine di Vitello con Carciofi e Limone

Thinly sliced veal, fresh artichoke hearts; lemon sauce

DOLCI ASSORTITI

Family-style platters of assorted house-made desserts

Buon Appetito!

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Executive Chef/Proprietor: Alberto Morello | Director of Operations/Proprietor: Elaine Andersen Morello
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