



(Name here)

(Date here)

### Piemonte Menu

#### ANTIPASTO

(Choice of:)

##### Seriola

Hamachi carpaccio; citrus zest, spring onion, sesame-soy infused oil

##### Fegato d'Oca

Pan-seared *foie gras* (duck's liver), grilled Belgian endive, balsamic reduction sauce

#### INSALATA

##### Carpaccio di Pere Bella Elena

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

#### PASTA

##### Tritico di Pasta

Pasta sampling: House-made duck ravioli with creamy porcini mushroom sauce;  
spinach tortelloni with tomato sauce, butter & sage;  
pappardelle with ragù of quail, sausage & mushrooms

#### SECONDI

(Choice of:)

##### Sogliola al'Limone

Fresh imported Dover sole; lemon-white wine sauce

##### Carré di Vitello

Roasted rack of veal; porcini mushroom sauce

##### Filetto al Barolo

Beef tenderloin, sautéed spinach; Barolo wine reduction sauce

#### DOLCI

(Choice of:)

**Crème Brulée ai Lamponi:** Raspberry crème brulée

**Panna Cotta:** Italian eggless custard; mixed fresh berries

**Torta di Limone:** Lemon tart topped with white chocolate shavings

**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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