



(Name here)

(Date here)

Sicilia Menu

ANTIPASTI

(Choice of:)

Timballo di Melanzane

Eggplant soufflé with goat cheese center; warm tomato-basil sauce

Seriola

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

PASTA

Spaghetti alla Bottarga di Trapani

Spaghetti with olive oil, garlic, chili flakes and Sicilian tuna roe

SECONDI

(Choice of:)

Pesce Spada con Caponata

Lightly-breaded swordfish seved with Sicilian *ratatouille*

Scaloppine di Vitello ai Funghi di Bosco e Marsala

Veal scaloppine, mushrooms, Marsala reduction sauce

DOLCI

(Choice of:)

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!

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**