



(Name here)

(Date here)

Toscana Menu

ANTIPASTI E INSALATE

(Choice of:)

Timballo di Melanzane

Eggplant soufflé with goat cheese center; tomato-basil sauce

Mozzarella di Buffalo con Pomodoro e Basilico

Fresh-imported buffalo mozzarella cheese, vine-ripened tomatoes, basil

Carpaccio di Pere Bella Elena

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

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

Filetto di Salmone con Spinaci, Carciofi, Olive e Pomodori

Salmon filet, sautéed spinach, artichoke hearts, olives, tomatoes

Filetto di Branzino

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

Costolette d'Agnello con Balsamico e Menta

New Zealand lamb chops; balsamic vinegar reduction sauce

DOLCI

(Choice of:)

Torta di Limone: Lemon tart topped with shaved white chocolate

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

Crème Brulée ai Lamponi: Raspberry crème brulée

Panna Cotta: Italian eggless custard, mixed fresh berries; aged balsamic emulsion

Buon Appetito!

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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