



(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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