



(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!

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