



(Name here)

(Date here)

### Veneto Menu

#### ANTIPASTI ASSORTITI

Assorted Italian Antipasti: Bresaola with arugula, roasted artichoke hearts, prosciutto di Parma, roasted bell peppers, grilled eggplant, bruschetta, white anchovy fillets, *buffala* mozzarella

#### PASTA

##### Tritico di Pasta

Pasta sampling: House-made pumpkin ravioli with cream sauce, butter & sage; spinach tortelloni with tomato sauce; garganelli with lamb ragù

#### SECONDI

(Choice of.)

##### Pesce Spada con Caponata

Lightly breaded swordfish filet; Sicilian "ratatouille"

##### Filetto di Branzino al Limone

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

##### Tagliata di Bue con Rugola e Tortino di Patate

Sliced beef tenderloin over thin potato tart with arugula, shaved parmesan; truffle oil

#### DOLCI

(Choice of.)

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

**Torta di Limone:** House-made 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!**

**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