



PRIVATE DINING

In the Cucina Room

Our private dining room, the Cucina Room, is the ideal venue for your group of up to 40 guests. You will have exclusive use of the entire room for the duration of your event. Perfect for business dinners and celebratory events when you desire the exclusivity and privacy of your very own *Olio e Limone* dining room. Enter and you will find an attentive service staff, your table beautifully set with crisp linen and fine crystal. Your complimentary printed menus are presented; you and your friends, family or business associates simply select your choices with our wait staff and the dining experience gets under way.

What better way to honor your staff for their dedicated work throughout the year, thank your best customers for their loyalty, or celebrate a special event? Olio e Limone Ristorante Private Dining accommodates your group with true old-world hospitality that your guests will appreciate. The highly rated dining experience and Wine Spectator Award of Excellence-winning wine list are sure to provide your group with a memorable event. Specialty craft cocktails, full bar, and artisanal Italian beers are also available.

Executive Chef Alberto Morello and Director of Operations Elaine Morello have created five prix fixe dinner menus named after some of their favorite Italian wine regions to help in the decision-making process. A prix fixe luncheon menu is also available for lunchtime events. Please bear in mind that vegetarian, vegan, gluten-free and any dietary restriction requests are welcome during your event and are happily accommodated at the time of ordering with our wait staff. Comparable item substitutions due to dietary restrictions are taken care of during the actual event at the time guests' orders are taken. With very few exceptions, we are not able to reconfigure the items included on the prix fixe menus. Certain substitutions, if approved by management, may entail supplemental costs, depending upon the ingredients and/or preparation. Extra courses, including a cheese course, may be added (price dependent on selection).

For more information and to view photos of the Cucina Room, please visit the private dining section on our website at: <https://www.olioelimone.com/private-group-dining/>.

Thank you for considering Olio e Limone Ristorante Private Dining for your next event.

Grazie mille e arrivederci!

Alberto and Elaine Morello

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



PRIVATE DINING / CUCINA ROOM DETAILS

Menu Guidelines:

"Luncheon" Menu (not available for dinner events)	\$55 per person
"Toscana" Menu	\$70 per person
"Friuli" Menu	\$80 per person
"Veneto" Menu	\$90 per person
"Sicilia" Menu	\$100 per person
"Piemonte" Menu	\$125 per person

Note: ALL the menu choices you see on these sample menus are shown exactly how you and your guests will see them on your own printed menus (with exception of the heading). ALL the selections shown on each menu are provided for you and your guests! There is no pre-ordering required.

Included in the Menu:

- 1) Menu printing with personalized heading
- 2) Ciabatta bread service, house-marinated olives, organic extra-virgin olive oil, balsamic vinegar

Supplemental to the Menus:

- 1) 8.75% CA State sales tax
- 2) **GRATUITY: 20% gratuity is no longer added to final private and large group dining checks due to IRS rulings. Please keep in mind that this percentage – and often more – is what our hard-working staff rely on for large parties as they entail not only a tremendous amount of work, but also preclude a second seating, thus limiting their tip revenue.**
- 3) All bar beverages including alcohol (soda, Imported Italian bottled water, beer, wine, cocktails, spirits, etc...)
- 4) Coffee, tea, espresso drinks

Additional Services:

- 1) Passed Hors d'Oeuvres, \$15.00 per person:
 - Pancetta-wrapped scallops; Spicy shrimp; Fresh roasted artichoke hearts; Parmigiano Reggiano cheese; Peppered pecorino cheese; Spicy Italian salami; Mixed olives; Three types of assorted bruschette: tomato, garlic & basil; gorgonzola cheese; porcini mushrooms. *Not recommended when Veneto prix fixe menu selected.
 - Indicate YES to "Passed Hors d'Oeuvres" on contract.
- 2) Wine pairings (bottles only) with each course.
 - By request - inquire with Olio e Limone Ristorante Events/Management.

Reservations and Additional Specifications:

- Olio e Limone Ristorante's private dining room can accommodate **up to 40** guests.
- There is no room fee, although a deposit (**\$350.00 deposit for dinner; \$200 for lunch**) is required to hold the room for your private event.
 - o This deposit is non-refundable unless the room reservation is cancelled at least **21 days prior** to the event date.
- CA State sales tax (8.75%) and staff gratuities are additional.
- **No outside/guest-provided wine/alcohol (corkage) permitted**
 - o All beverages must be purchased from our extensive lists. Our Wine Spectator Award-Winning wine list will satisfy all ranges of tastes and budgets.
 - o Wine purchases for private dining are by the bottle (not by the glass). Specialty craft cocktails, spirits and artisanal beers are also available.

Thank you for considering Olio e Limone Ristorante Private Dining for your special dining experience.

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(Name here)

(Date here)

Luncheon Menu

ANTIPASTI E INSALATE

(Choice of.)

Carpaccio di Pere Bella Elena

Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts;

Olio e Limone dressing

Timballo di Melanzane

Eggplant soufflé with goat cheese center; tomato-basil sauce

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

Spaghetti alla Bottarga

Spaghetti with olive oil, garlic, chili flakes, parsley; Sicilian tuna roe

Filetto di Branzino

Pan-roasted Loup de Mer (European sea bass), sautéed spinach; 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

DOLCI ASSORTITI

Family-style platters of assorted house-made desserts

Buon Appetito!

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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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Friuli Menu

ANTIPASTI/INSALATE

(Choice of:)

Grigliata Saporita

Grilled radicchio, endive, eggplant, Portobello mushrooms, prosciutto-wrapped goat cheese; balsamic drizzle

Burrata con Pepperoncini

Imported Italian burrata cheese, heirloom tomato; roasted and marinated eggplant and bell peppers; mixed greens

Tortino di Granceaola

Italian-style crab cake with arugula and bell pepper sauces; mixed greens

Prosciutto di Parma con Bruschetta

Imported Italian prosciutto, toasted country bread; chopped tomatoes, garlic, basil

SECONDI

(Choice of:)

Tortelloni di Spinaci al Burro e Salvia

House-made spinach and ricotta-filled tortelloni, tomato sauce; fresh sage butter

Linguine Arrabbiata

Linguine with spicy tomato sauce, fresh Dungeness crab meat & jumbo prawn

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

Costolette d'Agnello con Balsamico e Menta

New Zealand lamb chops; balsamic vinegar reduction 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:)

Torta di Limone: Lemon tart topped with white chocolate shavings

Crème Brulée ai Lamponi: Raspberry creme brulee

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

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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

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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

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Piemonte Menu

ANTIPASTO

(Choice of:)

Seriola

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

Carpaccio di Bue con Rugola e Parmiggiano

Thinly sliced raw beef tenderloin, arugula, capers, shaved parmesan; Olio e Limone dressing

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

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