



(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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