



(Name here)

(Date here)

### 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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