



(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!

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