



April 26 – May 5, 2024

3-Course Prix Fixe Dinner Menu ~ \$45 Per Person

Food menu only; beverages, tax and gratuity are additional. No substitutions or modifications.

ANTIPASTO/INSALATA (Choice of:)

Cavalfiori Fritti

Fried broccoflower, spicy aioli

Insalata Mista

Radicchio, arugula, endive

Zuppa di Fagioli

White Tuscan bean soup

PIZZA/PASTA/SECONDO (Choice of:)

Pizza (choose 1):

Margherita: Mozzarella, tomato sauce, basil

or **Vegetali:** Tomato sauce, mozzarella, grilled eggplant-bell peppers-zucchini, cherry tomatoes

or **Boscaiola:** Tomato sauce, fresh mozzarella, mushrooms, fennel sausage

Rotolo di Spinaci e Fontina

Spinach & ricotta pasta roulade, fontina cheese, tomato sauce

Pollo Piccata

Chicken breast, lemon, white wine & caper sauce

DOLCE (Choice of:)

Budino di Zucchero di Canna: Signature butterscotch pudding

Tiramisu: Espresso-soaked ladyfingers, mascarpone, cream

Nocciola Panna Cotta: House made chocolate-hazelnut panna cotta

Buon Appetito!

OLIOCUCINA.COM ~ 11 W. Victoria St., Ste. 21

