



Cenone di Capo d'Anno 2025

New Year's Eve Feast: Wednesday, December 31, 2025

Three-course prix fixe dinner menu with choices: \$125.00 per person, food only (beverages, tax and gratuity not included). A middle course may be added for a supplementary fee, depending upon item chosen. Dietary restriction substitutions are happily accommodated at the time of ordering.
Children age 12 and under may order à la carte from this menu or from our regular dinner menu.

ANTIPASTI E INSALATE

(Choice of:)

- Timballo di Melanzane: Eggplant soufflé; tomato-basil sauce
Hamachi Carpaccio: Yellowtail carpaccio; sesame oil-citrus dressing
Guazzetto di Mare: Mussels, clams, calamari, shrimp and scallops in a spicy tomato-garlic broth
Capesante Scottate: Pan-seared Diver scallops with oven-dried tomatoes;
aji-amarillo pepper vinaigrette
Carpaccio di Vitello: Thinly sliced raw veal tenderloin, arugula, porcini mushrooms,
shaved parmesan; truffle vinaigrette dressing
Insalata Primaveraile: Mixed baby lettuces, grilled eggplant, roasted bell peppers, goat cheese;
Olio e Limone dressing
Carciofi Brasati con Burrata: Braised baby artichoke hearts, burrata cheese, arugula;
artichoke purée-white wine sauce
Carpaccio di Pere Bella Elena: Mixed baby greens, thinly sliced pears,
gorgonzola cheese, walnuts; *Olio e Limone* dressing
Zuppa d'Aragosta: Fresh Maine lobster soup; tarragon

PASTE E SECONDI

(Choice of:)

- Tortelloni di Spinaci al Burro e Salvia: Housemade spinach and ricotta-filled tortelloni;
tomato sauce, fresh sage butter
Linguine Arrabbiata: Linguine with fresh Dungeness crab meat & jumbo prawn;
spicy tomato sauce
Ravioli d'Anatra: Duck ravioli with creamy porcini mushroom sauce
Ravioli del Plin al Tartufo: Housemade mini veal ravioli;
light cream sauce with speck & black truffles
Risotto all'Aragosta: Carnaroli rice, fresh Maine lobster, tomato sauce, chives
Loup de Mer con Purea di Patate: Pan-roasted European seabass fillet, puréed potatoes,
cherry tomatoes, capers; white wine sauce
Petti di Pollo Saltimbocca alla Val d'Ostana: Thinly-pounded sliced chicken breast with prosciutto
& fontina cheese; Marsala wine reduction
Pancia di Maiale: Oven-baked pork belly, soft polenta, rapini;
brandy-Dijon mustard reduction sauce
Scaloppine con Carciofi e Limone: Thin veal cutlets, fresh artichoke hearts; lemon sauce
Filetto al Barolo: Beef tenderloin medallions with soft polenta &
sautéed spinach; Barolo wine reduction sauce

DOLCI

(Choice of:)

- Crostata di Pere: Pear tart with thin layer of marzipan served in warm caramel sauce
Tulipano: Tulip-shaped crisp almond pastry shell filled with vanilla gelato & mixed fresh berries
Coco Bello: Coconut tart with chocolate pastry crust
Panna Cotta: Italian egg-less custard with mixed fresh berries & aged balsamic vinegar emulsion
Torta di Limone: Lemon tart topped with shaved white chocolate
Crème Brûlée ai Lamponi: Crème Brûlée with fresh raspberries
Bauletto di Cioccolato: Chocolate-banana bread pudding with warm chocolate ganache center
topped with caramelized bananas
Cannoli di Ricotta: Ricotta cream and chocolate chip-filled Sicilian pastry shells; ground pistachios

Other *dolci* choices include: House-made tiramisu, nocciola (hazelnut) gelato, vanilla gelato, wild berry sorbet, & lemon sorbet

Buon Appetito e Buon Anno Nuovo 2026!

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