



PRIVATE DINING In the Cucina Room



The Cucina Room is an elegant private dining venue for up to 40 guests, offering exclusive use of the room throughout your event. Whether you're hosting a business dinner, holiday gathering, rehearsal dinner, birthday, anniversary, or other special celebration, your guests will enjoy attentive service in a beautifully appointed setting with crisp linens, fine crystal, and complimentary printed menus.

Olio e Limone Ristorante is known for its authentic Italian cuisine, gracious European hospitality, and Wine Spectator Award of Excellence-winning wine list. Specialty craft cocktails and a full selection of spirits, artisanal Italian beer, and non-alcoholic beverages are also available to complement your event.

Executive Chef Alberto Morello and Director of Operations Elaine Morello have created five prix fixe dinner menus, each named after a favorite Italian wine region, along with a prix fixe luncheon menu for daytime events.

Vegetarian, vegan, gluten-free, and other dietary restrictions are happily accommodated at the time guests place their orders with our wait staff during the event. Comparable substitutions are provided whenever possible. With few exceptions, these already carefully curated prix fixe menus cannot be customized in advance. Management-approved substitutions or additional courses may be available for an additional charge.

To learn more and view photos of the Cucina Room, please visit the Private Dining section of our website <https://www.olioelimone.com/private-group-dining>.

Thank you for considering Olio e Limone Ristorante for your next private event.

Grazie mille e arrivederci!

Alberto & Elaine Morello & The Olio Team

OLIOCUCINA.COM

Executive Chef/Proprietor: Alberto Morello | Director of Operations/Proprietor: Elaine Andersen Morello
11 West Victoria Street, Suites 17, 18 & 21 | Santa Barbara, CA 93101 | 805.899.2699



PRIVATE DINING / CUCINA ROOM DETAILS

Menu Guidelines:

"Luncheon" Menu (not available for dinner events)	\$55 per person
"Toscana" Menu	\$70 per person
"Friuli" Menu	\$80 per person
"Veneto" Menu	\$90 per person
"Sicilia" Menu	\$100 per person
"Piemonte" Menu	\$125 per person

Menu Information

The sample menus are presented exactly as your guests will receive them, with the exception of a personalized menu heading created for your event. Each guest may order any of the selections offered on your chosen prix fixe menu. Advance entrée selections are not required or permitted.

Included

- Personalized printed menus
- Fresh ciabatta bread with organic extra-virgin olive oil

Not Included

- 9.5% California sales tax
- **Gratuity:** Minimum 20% gratuity
- All beverages, including handcrafted cocktails, premium spirits, wine, beer, soft drinks, imported Italian bottled water, and other beverages
- Coffee, tea, espresso, and specialty coffee drinks

Optional Enhancements

Passed Hors d'Oeuvres – \$15 per person

- Pancetta-wrapped scallops
- Spicy shrimp
- Fresh roasted artichoke hearts
- Parmigiano Reggiano
- Peppered Pecorino
- Spicy Italian salami
- Mixed olives
- Three assorted bruschette: tomato, garlic & basil; Gorgonzola; and porcini mushroom

Please indicate "Yes" to Passed Hors d'Oeuvres on your event contract.

Wine Pairings

Bottle pairings are available for each course by advance request. Please inquire with Olio e Limone Ristorante Events/Management at least one month before your event.

Reservations & Policies

- The Cucina Room accommodates up to 40 guests.
- There is no room rental fee. If the minimum guaranteed food and beverage expenditure is not met, the difference will be charged as a "room fee".
 - A deposit is required to reserve the room: Dinner: \$350, Lunch: \$200
- Deposits are refundable only if the reservation is cancelled at least 21 days before the event.
- California sales tax and gratuity are additional.
- Guest-provided wine or alcoholic beverages (corkage/BYOB) are not permitted.
- All beverages must be purchased through Olio e Limone. Our Wine Spectator Award of Excellence-winning wine list offers selections for a wide range of tastes and budgets.
- Wine service is offered by the bottle. Handcrafted cocktails, premium spirits, and artisanal Italian beers are also available.

Thank you for considering Olio e Limone Ristorante for your private dining experience. We look forward to welcoming you and your guests.

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(Heading here)

(Day of week & date here)

Luncheon Menu

ANTIPASTI E INSALATE

(Choice of:)

Carpaccio di Pere Bella Elena

Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts;

Olio e Limone dressing

Timballo di Melanzane

Eggplant soufflé with goat cheese center; tomato-basil sauce

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

Spaghetti alla Bottarga

Spaghetti with olive oil, garlic, chili flakes, parsley; Sicilian tuna roe

Filetto di Branzino

Pan-roasted Loup de Mer (European sea bass), sautéed spinach; 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

DOLCI ASSORTITI

Family-style platters of assorted house-made desserts

Buon Appetito!

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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

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Friuli Menu

ANTIPASTI/INSALATE

(Choice of:)

Grigliata Saporita

Grilled radicchio, endive, eggplant, Portobello mushrooms, prosciutto-wrapped goat cheese; balsamic drizzle

Burrata con Pepperoncini

Imported Italian burrata cheese, heirloom tomato; roasted and marinated eggplant and bell peppers; mixed greens

Tortino di Granceaola

Italian-style crab cake with arugula and bell pepper sauces; mixed greens

Prosciutto di Parma con Bruschetta

Imported Italian prosciutto, toasted country bread; chopped tomatoes, garlic, basil

SECONDI

(Choice of:)

Tortelloni di Spinaci al Burro e Salvia

House-made spinach and ricotta-filled tortelloni, tomato sauce; fresh sage butter

Linguine Arrabbiata

Linguine with spicy tomato sauce, fresh Dungeness crab meat & jumbo prawn

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

Costolette d'Agnello con Balsamico e Menta

New Zealand lamb chops; balsamic vinegar reduction 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:)

Torta di Limone: Lemon tart topped with white chocolate shavings

Crème Brulée ai Lamponi: Raspberry creme brulee

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

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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

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(Heading here)

(Day of week & 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

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(Heading here)

(Day of week & date here)

Piemonte Menu

ANTIPASTO

(Choice of:)

Seriola

Hamachi carpaccio; citrus zest, spring onion, sesame-soy infused oil

Carpaccio di Bue con Rugola e Parmiggiano

Thinly sliced raw beef tenderloin, arugula, capers, shaved parmesan; Olio e Limone dressing

INSALATA

Carpaccio di Pere Bella Elena

Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts; *Olio e Limone* dressing

PASTA

Tritico di Pasta

Pasta sampling: House-made duck ravioli with creamy porcini mushroom sauce;
spinach tortelloni with tomato sauce, butter & sage;
pappardelle with ragù of quail, sausage & mushrooms

SECONDI

(Choice of:)

Sogliola al'Limone

Fresh imported Dover sole; lemon-white wine sauce

Scaloppine di Vitello ai Funghi di Bosco e Marsala

Veal scaloppine, mushrooms, Marsala reduction sauce

Filetto al Barolo

Beef tenderloin, sautéed spinach; Barolo wine reduction sauce

DOLCI

(Choice of:)

Crème Brulée ai Lamponi: Raspberry crème brulée

Panna Cotta: Italian eggless custard; mixed fresh berries

Torta di Limone: 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

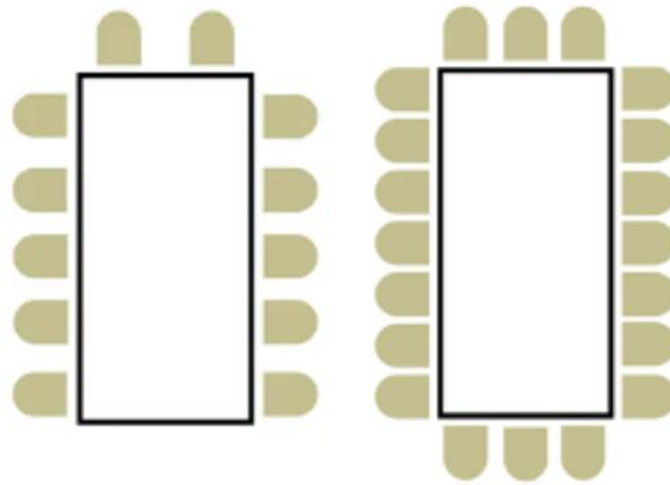
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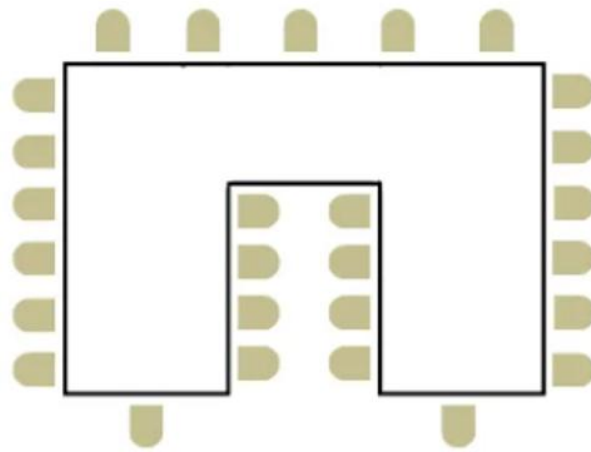
IMPERIAL TABLE CONFIGURATION



Up to 20 guests
Dimensions: 11ft x 5.6ft



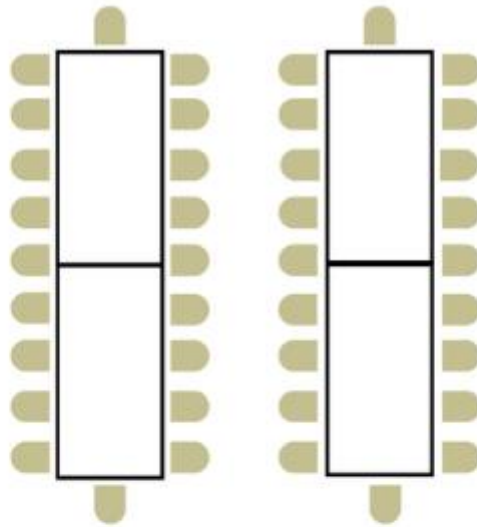
U-SHAPE TABLE CONFIGURATION



21-27 Guests
Dimensions: 8ft x 11ft-13ft x 2.8ft



2 RECTANGLES TABLE CONFIGURATION



28–40 Guests
Dimensions: 14ft x 2.8ft each



We hope to plan a *fantastico* event with you!
The Olio Team