Cenone di Capo d'Anno 2026

New Year's Eve Feast: Thursday, December 31, 2026

Three-course dinner with choices: $125.00 per person food menu (exclusive of tax and gratuity). A middle course may be added for a supplementary fee, depending upon item chosen. Children age 12 & under may order à la carte.

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 Primaverile: 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 del Plin al Tartufo: Housemade mini veal ravioli; light cream sauce with speck & black truffles
Ravioli d'Anatra: Duck ravioli with creamy porcini mushroom sauce
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 tiramisù; Italian gelati & sorbetti.

Buon Appetito e Buon Anno Nuovo 2027!

BUON APPETITO **OLIOCUCINA.COM** **@OLIOSANTABARBARA**
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