



Cenone di Capo d'Anno 2023

New Year's Eve Feast: Sunday, December 31, 2023

Three-course prix fixe dinner menu with choices: \$120.00 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 2024!

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