



April 26 – May 5, 2024

3-Course Prix Fixe Dinner Menu ~ \$55 Per Person

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

ANTIPASTO/INSALATA (Choice of:)

Timballo di Melanzane con Purea di Pomodoro

Eggplant soufflé with goat cheese center; fresh tomato-basil sauce

Carpaccio di Pere Bella Elena

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

Olio e Limone dressing

Zuppa del Giorno

Soup of the day

PASTA/SECONDO (Choice of:)

Tortelloni di Spinaci al Burro e Salvia

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

Pesce Spada con Caponata

Pan-seared lightly-breaded swordfish filet; Sicilian *ratatouille*

Saltimbocca di Pollo alla Val d'Ostana

Thinly pounded sliced chicken breast, with prosciutto, fontina cheese;

Marsala wine reduction

DOLCE (Choice of:)

Panna Cotta: Italian eggless custard; aged fig balsamic

Tiramisù: Espresso-soaked Lady Fingers, Mascarpone, chocolate

Sorbetto al Limone: Amalfi Coast lemon sorbet

Buon Appetito!

OLIOCUCINA.COM



[@OLIOSANTABARBARA](https://www.instagram.com/OLIOSANTABARBARA)

11 W. Victoria St., Ste. 17

