



# Emidio Pepe Winemaker Dinner with Chiara Pepe

Monday, March 11, 2019

## Dinner Menu

### ANTIPASTI

#### Bruschette Assortite

Assorted bruschetta: Lardo di Colonnata, chicken liver pâté & salami  
*2016 Pecorino*

#### Tortino di Granceola

Italian-style Dungeness crab cake; arugula & bell pepper sauces  
*2014 Trebbiano*

### PRIMO

#### Casereccie alla Pecorara

Rustic short pasta "twists", array of vegetables, tomato sauce, guanciale  
& sheep's milk ricotta cheese  
*2010 Montepulciano*

### SECONDI

#### Pancetta di Maiale

Oven-baked pork belly, sautéed spinach, golden raisins & pine nuts;  
balsamic essence  
*2001 Montepulciano*

#### Costolette d'Agnello al Timo

Tender braised lamb chops, polenta & rapini; garlic-thyme sauce  
*2000 Montepulciano*  
*1983 Montepulciano*

### DOLCE

Bavarese di Cioccolato e Caffè  
Coffee-chocolate Bavarian mousse

**Buon Appetito!**

~ Dietary restriction modifications and substitutions are happily accommodated with our wait staff during the event. ~

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Executive Chef/Proprietor: Alberto Morello | Director of Operations/Proprietor: Elaine Andersen Morello  
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