

# Food Festival

From April 6 (Mon) to 12 (Sun), local Italian restaurants around Santa Barbara will be serving up special dishes and wines to enjoy all week long! Food trucks and vendors will also gather at our Market in the Library Plaza on Saturday and Sunday. Come hungry!



## 7 VIA MAESTRA 42 3343 STATE ST

**Not your usual gnocchi!** Three large gnocchi domes with ricotta. Made without wheat and served with a fresh tomato and basil sauce. Gluten free!



## 6 CA' DARIO 37 E VICTORIA ST

**Crespelle alla Trevisana:** Homemade crepes filled with braised radicchio and ricotta cheese over creamy bechamel.



## 5 OLIO E LIMONE 11 W VICTORIA ST

**Gemelli con Broccoletti:** A Sicilian classic by the chef-owner: gemelli pasta with broccoletti, sweet raisins, pine nuts and toasted breadcrumbs.



**Tiramisù al Pistacchio di Bronte** A silky tiramisù with prized Bronte DOP Sicilian pistachios. Rich, nutty and unforgettable!



## 1 LA PIAZZA MARKET SAT & SUN 12.00 - 4.30 pm LIBRARY PLAZA, 40 E ANAPAMU ST

Eat, sip, and take home some authentic Italian and Italian-influenced goodies at the Piazza Market over the weekend! [Click here](#) to discover more about participating restaurants and vendors, or tap a number on the map for directions to each location.

SATURDAY & SUNDAY  
COLOMBINI BAKERY  
PASTA SANTINA  
LURETIK OLIVE OIL  
BINDI GELATO  
BUONGUSTO ICE

SATURDAY 11th  
CONSIDERED COFFEE  
WOODSTOCK FARINA  
SUNDAY 12th  
CAFÉ ORTEGA  
HI-FI PIZZA



## 2 BARBIERI WINES 1114 STATE ST, (LA ARCADEA PLAZA)

The winery will be offering a selection of wines under the Barbieri label, including a favorite: the **Testaccio 2022**, named after the historic and oldest soccer field in Rome. This wine represents Paolo's connection to Italy: structured, expressive, and built on tradition with a California voice.



## 3 ARNOLDI'S CAFE 600 OLIVE ST

Santa Barbara's oldest Italian restaurant will be offering **Braised Oxtail with Risotto**. A rustic Northern Italian dish, inspired by the slow-braised traditions of Lombardy and Lake Como. Served over creamy risotto, this recipe embodies the comforting elegance of Northern Italy's mountain-to-lake cuisine.



## 4 APERITIVO 7 W HALEY ST

Don't miss the **Porchetta alla Romana Panino**, available only April 10-12. Slow-roasted pork with crackling, seasoned the Roman way with rosemary, garlic, cracked black pepper, dried chili, citrus zest, fennel pollen, and other secrets from the exclusive *When in Rome* spice blend from Chef Dodero for Spiceology. Enjoy it alongside the weekend's featured wine, **Nera Buona from Lazio**. And for those looking to linger, the newest Italian addition by the duo behind Aperitivo, is just around the corner for an exquisite dining experience: **Manifattura**, 413 STATE ST

