



Taste of Sicily

FIVE COURSE TASTING MENU 45

WITH WINE PAIRING 70

WE KINDLY ASK FOR THE PARTICIPATION OF THE ENTIRE TABLE

Ninzalata

Salad of Mixed Greens | Bronze Fennel, Citrus, Fennel Bulb,
Castlevetrano Olive & Preserved Citrus Vinaigrette

Antipasta

Grilled Calamari | Toasted Fregola, Tomato, Pine Nut & Raisin

Pairing: Dei Principi di Spadafora Alhambra 2013

Pasta

Mafaldine | Pesto Trapanese

Pairing: Firriato Le Sabbie dell Etna 2014

Pisci

Swordfish | Salmoriglio, Neonata di Pesce & Charred Broccoli Rabe

Pairing: Occhipinti SP68 2015

Dolce

Biancomangiare | Toasted Almond & Tri Star Strawberry

Pairing: Marco de Bartoli 10yr Marsala

