



**BAR IDDA**

Monday to Saturday 6 till 10  
Sunday 5.30 till 10

<b>ANTIPASTI</b>	Alivi cunzati	Marinated Sicilian green olives	8
	Arancino	Saffron, cauliflower & fontina, salmoriglio	4
	Salumi	Sicilian style salami – 30 grams	15
		Capocollo – 30 grams	15
		Hand cut cacciatore salami – 30 grams	15
		Mixed plate of all three styles	20
	Schibbeci	Carpaccio of Kingfish, chargrilled stone fruit, salmoriglio	17
Mulinciani	Baked layered eggplant, passata, buffalo mozzarella, basil, pecorino	12	
Purpu	Barbecue octopus, braised peas & almond cream	16	
<b>PRIMI</b>	Cavatelli Trapanese	Semolina gnocchetti, tomato, almond & garlic pesto, house salted ricotta	20
	Maccaruni	Twirled pasta, slow cooked beef and pork ragu, grated pecorino	18
	Tagliatelle	Homemade tagliatelle, corn cream, crab and zucchini	22
<b>SECONDI</b>	Pisci Spada Agrodolce	Barbecue swordfish, caramelised anchovy onions, capers & green olive	25
	Salsiccia	Barbecue sausage of pork, fennel, tomato and pecorino, mustard fruits	20
	Pisci 'mpanattu	Pan fried fillets of barramundi, almond flakes, salsa verde	30
	Purpetti dolce	Beef, almond, pine nut, currant, and cinnamon meatballs, passata	18
	Tagliata Di Manzo	Barbecue scotch fillet, bitter greens, pecorino & herb oil	32
<b>CONTORNI</b>	Verdura D'Estate	Barbecue zucchini, pickled squash, peperonata & smoked almonds	12
	Patate all'Eoliana	Slow roasted potato, caper pesto & whipped ricotta	12
	Capunata	Sweet & sour fried eggplant, zucchini, capers, green olives & chickpea puree	12
	Pomodoro	Heirloom tomato, salted cucumber, Spanish onion & basil	12
	'Nzalata di Casa	House salad of chicory, celery, sultana, Dijon and lemon vinaigrette	7
<b>DOLCE</b>	Cannolo	Cinnamon shell, pistachio cream & blackberry sorbet	12
	Cassata	Layered ricotta cake, soaked sponge, chocolate, amarena cherries, marzipan	12
	Frangipane	Frangipane, poached apricot & yoghurt panna cotta	12
	Affogato	Homemade vanilla bean gelato, espresso, Sambuca or Amaretto di Saronno	12