



BAR IDDA

\$55 per person

Wine pairing available at \$40 per person

Antipasti

Alivi cunzati

Marinated Sicilian green olives

Salumi

Hand cut Sicilian style salami, cacciatore salami, sliced capocollo

Giardinera

House pickles

Primi

Linguine

Summer peas, anchovy onions & fresh ricotta, garlic mollica

Pisci 'mpanattu

Pan fried almond crusted fish of the day, salsa verde

Capunata

Sweet & sour fried eggplant, zucchini, capers, green olives & chickpea puree

Secondi

Salsiccia

Barbecue sausage of pork & fennel, green tomato relish

Mais

Barbecue corn, olio santo & conza spice

Lenticchie e farro

Lentils, farro, greens & strattu, house slated ricotta

'Nzalata di casa

House salad of chicory, celery, sultana, lemon & dijon mustard vinaigrette

Dolce

Cannolo

Burnt orange ricotta, pistacchio



BAR IDDA

\$75 per person

Wine pairing available at \$40 per person

Antipasti

Alivi cunzati

Marinated Sicilian green olives

Salumi

Hand cut Sicilian style salami, cacciatore salami, sliced capocollo

Arancino

Saffron rice, fried cauliflower & smoked scamorza, salmoriglio

Schibbeci

Cured kingfish, fennel & caperberry, orange

Primi

Cavatelli

House gnocchetti, blue swimmer crab & trapanese pesto

Pisci al'fucularu

Barbeque market fish, salsa messinese

Capunata

Sweet & sour fried eggplant, zucchini, capers, green olives & chickpea puree

Secondi

Costolette

Marsala braised beef ribs

Purpetti dolce

Beef, almond, pine nut, currant, and cinnamon meatballs, passata

Lenticchie e farro

Lentils, farro, greens & strattu, house slated ricotta

'Nzalata di casa

House salad of chicory, celery, sultana, lemon & dijon mustard vinaigrette

Dolce

Cannolo

Burnt orange ricotta, pistacchio