



**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

### **Tagliata di manzo**

Barbecue scotch fillet, pepperonata

### **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