



BAR IDDA

\$55 per head tasting

Antipasti

Alivi cunzati

Marinated Sicilian green olives

Salumi

Hand cut Sicilian style salami, cacciatore salami, sliced capocollo

Arancino

Saffron, cauliflower and fontina, salmoriglio

Primi

Cavatelli Trapanese

Gnocchetti with trapanese pesto

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 with maccu & lentils

Patate all'eoliana

Olive oil confit potatoes with conza spice

Fagioli e Fagiolini

Passata braised green & cannellini beans

'Nzalata di casa

House salad of chicory, celery, sultana, lemon and Dijon mustard vinaigrette

Dolce

Cannolo

Cinnamon shell, lemon cream & pistachio



BAR IDDA

\$75 per head tasting

Antipasti

Alivi cunzati

Marinated Sicilian green olives

Salumi

Hand cut Sicilian style salami, cacciatore salami, sliced capocollo

Carpaccio

Carpaccio of tuna, salted cucumber, dill, radish & almond cream

Cous cous

Cous cous with grains, fried calamari, river prawns, strattu dressing

Primi

Cavatelli

Gnochetti, confit blue eye, cauliflower cream, mollica, pinenuts & currants

Pisci Spada al'fucularu

Barbeque swordfish with stemperatta salsa

Capunata

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

Secondi

Spalla di Agnello

Five hour roast lamb shoulder with gremolata

Purpetti dolce

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

Broccoli affogati

Red wine braised broccoli, polenta, semolina and cacciocavallo

'Nzalata di casa

House salad of chicory, celery, sultana, lemon and Dijon mustard vinaigrette

Dolce

Torta al cioccolato e mandarino

Chocolate and mandarin cake, marmellata, nutella & hazelnut mousse