

\$55 TASTING MENU

ANTIPASTI	Alivi cunzati	Marinated Sicilian green olives
	Arancino	Saffron, cauliflower & fontina, salmoriglio
	Salumi	Sicilian style salami, Capocollo, Hand cut cacciatore salami
PRIMI	Gnocchi	Pan fried ricotta gnocchi, tomato, chilli & eggplant sugo
	Pisci 'mpanattu	Pan fried fillets of barramundi, almond flakes, salsa verde
	Capunata	Sweet & sour fried eggplant, zucchini, capers, green olives & chickpea puree
SECONDI	Salsiccia	Barbecue sausage of pork & fennel with sweet & sour persimmon
	Cucuzza	Sweet & sour roasted pumpkin, chili, fried garlic & seeds
	Verdure Selvatiche	Sautéed wild greens, pickled pine mushrooms & salted ricotta
	'Nzalata di Casa	House salad of chicory, celery, sultana, Dijon and lemon vinaigrette
DOLCE	Cannolo	Cinnamon shell, ricotta & raspberry swirl

\$75 TASTING MENU

ANTIPASTI	Alivi cunzati	Marinated Sicilian green olives
	Salumi	Sicilian style salami, Capocollo, Hand cut cacciatore salami
	Zeppole	Anchovy doughnuts, pepperonata
	Gamberi	Barbecue Australian tiger prawns, pistachio pesto with chilli & zucchini salsa
PRIMI	Linguine	Linguine with local mussels, wild fennel, pollen & confit garlic
	Pisci al fucularu	Barbecue kingfish, cous cous, grains, fennel & strattu
	Capunata	Sweet & sour fried eggplant, zucchini, capers, green olives & chickpea puree
SECONDI	Anatra Agrodolce	Crispy duck breast, roasted autumn vegetables
	Purpetti dolce	Beef, almond, pine nut, currant, and cinnamon meatballs, passata
	Verdure Selvatiche	Sautéed wild greens, pickled pine mushrooms & salted ricotta
	'Nzalata di Casa	House salad of chicory, celery, sultana, Dijon and lemon vinaigrette
DOLCE	Cannolo	Cinnamon shell, ricotta & raspberry swirl
	Cassata	Layered ricotta cake, soaked sponge, chocolate, amarena cherries, marzipan
	Torta di Noci	Walnut cake, quince & goats cheese cream