

\$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	Cavetelli Tapanese	Gnocchetti with trapanses pesto
	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 pippa's relish
	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, Dijon and lemon vinaigrette
DOLCE	Cannolo	Cinnamon shell, lemon cream & pistacchio

\$75 TASTING MENU

ANTIPASTI	Alivi cunzati	Marinated Sicilian green olives
	Salumi	Sicilian style salami, Capocollo, Hand cut cacciatore salami
	Carpaccio	Carpaccio of tuna, salted cucumber, dill, raddish & almond cream
	Cous cous & grani	Cous cous with grains, fried calamari, river prawns, strattu dressing
PRIMI	Cavatelli	Gnochetti, confit blue eye, cauliflower cream, mollica of breadcrumbs, pinenuts & currants
	Pisci Spada al'fucularu	Barbeque swordfish with stemperatta salsa
	Capunata	Sweet & sour fried eggplant, zucchini, capers, green olives & chickpea purée
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 cacciocavalo
	'Nzalata di Casa	House salad of chicory, celery, sultana, Dijon and lemon vinaigrette
DOLCE	Torta al cioccolato e mandarino	Chocolate and mardarin cake, marmellata, nutella & hazelnut mousse