



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, sliced capocollo

Giardinera

House pickles

Primi

Maccaruni

Twirled pasta, slow cooked beef and pork ragu, grated pecorino

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, broad bean, pickled radish

Verdure grigliate

Barbecued fennel & leek, almond butter

Cavoletti

Garlic roasted brussel sprouts, salmoriglio, mollica

'Nzalata di casa

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

Dolce

Cannolo

House nutella ricotta, walnut



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, sliced capocollo

Arancino

Saffron rice, fried cauliflower & smoked scamorza

Mulinciani

Baked layered eggplant, passata, buffalo mozzarella, basil, pecorino

Primi

Cavatelli

House made gnocchetti, winter greens & broccoli, mushroom

Pisci Spada

Barbeque Swordfish, charred onion and stemperata

Capunata

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

Secondi

Capretto

Anchovy & buttermilk slow roasted goat, wild fennel, lemon

Purpetti dolce

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

Cavoletti

Garlic roasted brussel sprouts, salmoriglio, mollica

'Nzalata di casa

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

Dolce

Cannolo

House nutella ricotta, walnut