

Aperitivi



BAR IDDA

ANTIPASTI

| | | |
|--|--|----|
| | Italian 75 | 15 |
| | <i>Four Pillers Gin, Prosecco, Lemon Juice</i> | |
| | Aperol Spritz | 15 |
| | <i>Aperol, Prosecco, Soda</i> | |
| | House made barrel-aged Negroni | 18 |
| | <i>Four Pillers Gin, Campari, Maidenii Sweet Vermouth</i> | |
| | Alivi cunzati | 8 |
| | Marinated Sicilian green olives | |
| | Giardinera | 8 |
| | House pickles | |
| | Sicilian style salami – 30 grams | 15 |
| | Salumi | 15 |
| | Hand cut cacciatore salami – 30 grams | |
| | Capocollo – 30 grams | 15 |
| | Mixed plate of all three styles – 45 grams | 20 |
| | Arancino | 4 |
| | Mushroom & taleggio, pine nut cream | |
| | Mulinciani | 14 |
| | Baked layered eggplant, passata, buffalo mozzarella, basil, pecorino | |
| | Schibecchi | 18 |
| | Cured ocean trout, sorrel & salmoriglio, charred toast | |

PRIMI

| | | |
|--|--|----|
| | Gnocchi | 20 |
| | Ricotta gnocchi, cannellini beans, pecorino | |
| | Maccaruni | 18 |
| | Twirled pasta, slow cooked beef and pork ragu, grated pecorino | |
| | Penne | 27 |
| | Pasta Modichese; confit duck leg, porcini mushroom, pecorino | |
| | Tagliatelle | 20 |
| | Sicilian puttanesca | |

SECONDI

| | | |
|--|--|----|
| | Pisci al'fucularu | 27 |
| | Barbecue market fish, salsa Messinese | |
| | Salsiccia | 20 |
| | Barbecue house sausage of pork & fennel, peas & beans | |
| | Pisci 'mpanattu | 30 |
| | Pan fried fillets of barramundi, almond flakes, salsa verde | |
| | Purpetti dolce | 18 |
| | Beef, almond, pine nut, currant, and cinnamon meatballs, passata | |
| | Capretto al forno | 25 |
| | Five hour roasted goat, anchovies, capers | |

CONTORNI

| | | |
|--|--|----|
| | Patate fritti | 12 |
| | Fried chat potatoes, conza spice | |
| | Frittedda | 12 |
| | Pan fried beans & asparagus, maccu & mollica | |
| | Capunata | 12 |
| | Sweet & sour fried eggplant, zucchini, capers, green olives & chickpea purée | |
| | Nzalata di Casa | 7 |
| | House salad of chicory, celery, sultana, Dijon & lemon vinaigrette | |

DOLCE

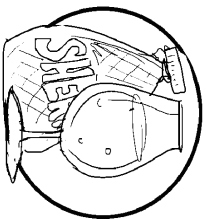
| | | |
|--|---|----|
| | Cannolo | 6 |
| | Honey ricotta, macadamia | |
| | Cassata | 12 |
| | Layered ricotta cake, soaked sponge, chocolate, amarena cherries, marzipan | |
| | Torta | 15 |
| | Sicilian orange cake, fig & mulberry sorbet, mascarpone | |
| | Affogato | 14 |
| | Vanilla gelato, espresso, almond shortbread, Sambuca or Amaretto di Saronna | |

CELEBRATE AT BAR IDDA

Our private dining room, located above the restaurant, is the perfect spot for your next gathering of friends, family, or colleagues. Ask us about group bookings for lunch or dinner, private events and find out how to celebrate your next milestone, Sicilian style.



1806 AD
MARSALA



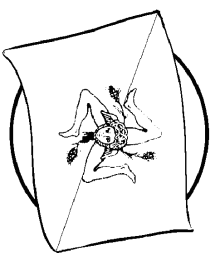
The British arrive and begin the production of Sherry at Marsala

1805 AD
PALERMO



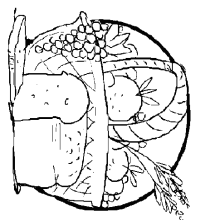
The Royal Court moves to Palermo. King Ferdinand I, with his wife Maria Carolina, sister of Marie Antoinette, French chef called "Mozzo" are bought over to prepare sophisticated cutting edge French cuisine in the palaces of nobles and aristocrats using quail rabbit, sole, capons, butter, cream and brandy. With great imagination and skill the servants of the nobility reinvent these dishes at home for their own families with lower quality ingredients. The "cucina povera" is formed with classic examples being breadcrumbs, in place of parmesan and eggplant in place of chicken in the classic dish Capunata

SICILY



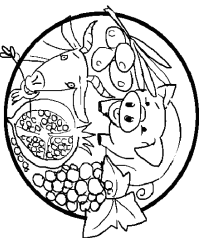
Sicily is the largest island in the Mediterranean and the largest region of the modern state of Italy. 5.3 million people live on Sicily, an island so small it fits into Tasmania 2.7 times. The Sicilian flag features the symbol of Sicily called Triskelion - meaning orange - which dates back to when Sicily was part of Magna Graecia. It symbolises the triangular shape of the island and the three caps of Sicily pointing in their respective directions. The winged head of Medusa implies the protection of the Goddess Athena of ancient Greek mythology; the patron Goddess of the tile. The wheat symbolises the fertility of the island

201 BC
MESSINA



The Punic Wars give control of Sicily to the Roman Empire. The Romans use Sicily as their breadbasket. They cultivate wheat and grains for export to Rome, crops that prosper in the Sicilian climate. The island is known as the "Granary of Rome". Cherries, plums and citron are imported from Asia

735BC
NAXOS



The Greeks arrive and first settle at Naxos, before going on to build cities across the island. They bring honey, wheat, walnuts, hazelnuts, figs, pomegranates, olives and olive oil, grapes and wine and sheep and goats to make cheese. They find an abundance of produce growing in the hills, including wild fennel, capers, thyme and wild thistle, deep in taste as a result of growing in the hot Sicilian sun and the rich lava red soil. They teach methods of farming to the first known settlers the Sicil, Scani and Elymi people. Crops flourish on the fertile land to create a great deal of profitable trading. The abundance of fish in the sea is caught by fishermen and grilled and tuna roe is dried. They raise and cure pork in Siracusa. Vendors sell ready to eat food straight out on the streets, the first of Sicilian street food

5th Century BC
SIRACUSA

The first cookbook of the western world, "The Art of Cooking", is written in Siracusa by Minuscus

In 1860, Sicily is liberated from Spanish rule by Giuseppe Garibaldi and is unified with Italy. From 1951-75 one million Sicilians emigrate in search of a better life

827 AD
MAZARA del VALLO



The Arabs arrive and eventually take over the island and have the most influential impact on Sicilian gastronomy. They bring in new produce such as oranges, lemons, peaches, apricots, melons, date palms, mulberries, almonds, pistachios, eggplant, rice and couscous, as well as new spices such as clove, cinnamon and jasmine. They introduce sophisticated methods of irrigation and agriculture flourishes. They manufacture dry pasta, introduce deep-frying and set up tuna traps in the sea. They introduce sugar cane and give Sicily its sweet tooth. Iconic Sicilian desserts date back to this period such as Cassata, Cannoli, Marzipan and Nocigli. They use Mt Etna's snow and fruit syrup to make Granita to survive the heat. They bring in the Agrodolce (sweet and sour) method of cookery. The local cuisine acquires the sophisticated flavours that still make it unique 1000 years later

5th Century BC
AGRIGENTO



Pitao visits Siracusa and expresses his strong disapproval at this so called "life of happiness, stuffed full as it was with the banquets of the Italian Greeks and Siraculians, who ate to respiration twice every day"

Mediterranean Sea

Tyrrhenian Sea

Ionian Sea

1487 AD
MODICA

The Spanish Inquisition commences its terror on Sicily. Chocolate, squash, tomatoes, vanilla, peppers and potatoes are brought to Sicily from Mexico on Spanish ships. Ancient Aztec chocolate making techniques are still in use in Modica today



Bar Idda
9380 5339
132 Lygon St Brunswick East 3057
Dinner Monday to Sunday
www.baridda.com.au