



**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, cacciatore salami, sliced capocollo

### **Arancino**

Mushroom & taleggio, pine nut cream

## Primi

### **Maccaruni**

Puttanesca

### **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, peas & beans

### **Patate fritti**

Fried chat potatoes, conza spice

### **Fritedda**

Pan fried beans & asparagus, maccu & mollica

### **'Nzalata di casa**

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

## Dolce

### **Cannolo**

Honey ricotta, macadamia



**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, cacciatore salami, sliced capocollo

### **Arancino**

Mushroom & taleggio, pine nut cream

### **Schibbeci**

Cured ocean trout, sorrel & salmoriglio, charred toast

## Primi

### **Gnocchi**

Ricotta gnocchi, cannellini beans, pecorino

### **Pisci al'fucularu**

Barbeque market fish, salsa messinese

### **Capunata**

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

## Secondi

### **Capretto al forno**

Five hour roasted goat, anchovies, capers

### **Purpetti dolce**

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

### **Friedda**

Pan fried beans & asparagus, maccu & mollica

### **'Nzalata di casa**

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

## Dolce

### **Torta**

Sicilian orange cake, fig & mulberry sorbet, mascarpone