

## \$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	Cavatelli Trapanese	Semolina gnocchetti, tomato, almond & garlic pesto, house salted ricotta
	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 pork, fennel, tomato and pecorino sausage, mustard fruits
	Pomodoro	Heirloom tomato, salted cucumber, Spanish onion & basil
	Patate all'Eoliana	Slow roasted potato, caper pesto & whipped ricotta
	'Nzalata di Casa	House salad of chicory, celery, sultana, Dijon and lemon vinaigrette
DOLCE	Cannolo	Cinnamon shell, pistachio cream

## \$75 TASTING MENU

ANTIPASTI	Alivi cunzati	Marinated Sicilian green olives
	Salumi	Sicilian style salami, Capocollo, Hand cut cacciatore salami
	Schibbeci	Carpaccio of Kingfish, chargrilled stone fruit, salmoriglio
	Purpu	Barbecue octopus, braised peas & almond cream
PRIMI	Tagliatelle	Homemade tagliatelle, corn cream, crab and zucchini
	Pisci Spada Agrodolce	Barbecue swordfish, caramalised anchovy onions, capers & green olive
	Capunata	Sweet & sour fried eggplant, zucchini, capers, green olives & chickpea puree
SECONDI	Tagliata Di Manzo	Barbeque scotch fillet, bitter greens, pecorino & herb oil
	Purpetti dolce	Beef, almond, pine nut, currant, and cinnamon meatballs, passata
	'Nzalata di Casa	House salad of chicory, celery, sultana, Dijon and lemon vinaigrette
	Verdura D'Estate	Barbecue zucchini, pickled squash, peperonata & smoked almonds
DOLCE	Cannolo	Cinnamon shell, pistachio cream
	Cassata	Layered ricotta cake, soaked sponge, chocolate, amarena cherries, marzipan
	Frangipane	Frangipane, poached apricot & yoghurt panna cotta