

LA SICILIA A TAVOLA

6 courses \$99 | Paired Wines \$159

arancini e cannolo di melanzana
saffron risotto, cacio cavallo cheese, peas |
eggplant cannoli, buffalo ricotta, cacio cavallo,
tomato

sarde a becaffico
sardines filled with breadcrumbs, pinenuts, dried
grapes, wild fennel | crispy fennel | orange

spaghetti al nero con calamari e
bottarga
squid ink spaghetti, calamari, mussels, cherry tomato,
pea sauce, bottarga, colatura di alici

braciole di vitello
veal filled with quail egg, salami, cacio cavallo
cheese, tomato sauce | dutch carrot | parsnip |
parsley foam

pesce spada
swordfish filled with breadcrumbs, dried grapes,
pinenuts | tomato sauce, olives, capers, celery |
zucchini | eggplant | potato fondant

semifreddo cassata
ricotta, candied fruit, chocolate ganache, marsipan