

SICILIA

Menu della Cena I 7-20 Maggio, 2018

Zuppa e Antipasti

Bruschivia 7.95/9.25

Fava, garbanzo & pinto bean soup with lentils, peas & farro (vegan)

- Bianco

Melanzane Infornate 10.95

Thinly sliced & lightly fried eggplant layered with mozzarella & tomato sauce; topped with basil & Grana Padano & baked in the oven (vegetarian)

- Nero d'Avola

Pasta e Risotto

Calamarata alla Norma 19.50

Large ring pasta with chopped eggplant, tomato sauce & ricotta salata

- Nero d'Avola

Spaghetti Mazara 28.95

Spaghetti with half fresh Maine lobster, Mediterranean mussels, shrimp and tomato sauce

- Etna Bianco

Risotto o Casteddu' 22.95

Carnaroli rice with shrimp, crab, tomato, dill, smoked salmon oil, Grana Padano & Trebbiano wine

- Bianco

Secondi

Branzino alla Trapanese 28.95

Wild seabass roasted with fresh tomato sauce, green olives, pine nuts & golden raisins, served with Patate all'Olio

- Frappato

Pisci Spada cu Salmoriglio 29.50

Grilled swordfish steak topped with chopped tomato, cucumber, lemon & herb salmoriglio; served with Patate all'Olio & couscous

- Etna Bianco

Arrosto alla Palermitana* 27.95

10-oz ribeye steak pounded & crusted in seasoned breadcrumbs; served with haricot vert, heirloom tomatoes & peewee potatoes

- Nero d'Avola

Dolci

Cosi Duci 12.95

Sicilian cannoli & profiterole with pistachio cream, whipped cream
& chocolate sauce; served with traditional almond cookies

Vini

Bianco, Tenuta Regaleali, 2016

5 half glass 10 glass 15 quartino 38 bottle

A blend of three Sicilian grapes: Inzolia, Catarratto & Grecanico, with some Chardonnay, this wine is fresh, with a rich body, packed with green apple & peach, undertones of pear & grapefruit.

Etna Bianco, Tascante, 2016

6 half glass 13 glass 19 quartino 50 bottle

A beautiful expression of the Carricante grape planted in the high elevation volcanic soils of Mt. Etna, Europe's largest active volcano. Aromas of sage, honeysuckle & kiwi with pronounced minerality on the palate & good acidity.

Nero d'Avola, Pura Sicilia, 2016

5 half glass 10 glass 15 quartino 38 bottle

Intense fruity aromas of blackberry & blueberry compote, with smoky & spicy notes.
Extraordinarily round & complete, with soft tannins & good length.

Frappato, Feudi del Pisciotto, 2014

9 half glass 17 glass 26 quartino 66 bottle

Brilliant ruby red color, bouquet of red fruit, cherries & sweet spices.
Bright acidity, velvety tannins & a persistent spicy finish.