

STRAZZANTI

The Sicilian Supper Club

with

PERONI
ITALIA



September 25th, 26th & 27th

Al Mare

Aperitivo

Paired with Peroni Nastro Azzurro (5.1% ABV)

Anchovies, Thyme Mollica
with Red Onion Ricotta

Deep fried Primo Sale cheese
with Honey & wild Sicilian Oregano

Antipasti

Paired with the Peroni-Infusion:
Aperitivo Strazzanti (2.6 units)

Marinated Peppers, Olives,
Bocconcini & Cherry Tomatoes

Served with E5 Bakehouse Hackney Wild Bread

La Pasta

Paired with Peroni Nastro Azzurro (5.1% ABV)

Cous Cous steeped in Bisque with Pistachio
pesto, Prawns and Calamari

La Passeggiata

Paired with the Peroni-Infusion -
Sorbetto Siciliano (0.9 Units)

Ricotta & Lemon Crostata

Dolci

Paired with Peroni Nastro Azzurro (5.1% ABV)

The Three Strazzanti Signature Cakes
Pistachio, Almond & Hazelnut

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the collective
venues

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STRAZZANTI

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With thanks to Robert Welch cutlery
menu design and illustration by Carlotta Crepax

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October 23rd, 24th & 25th

Al Mare

Aperitivo

Paired with Peroni Nastro Azzurro (5.1% ABV)

Anchovies, Thyme Mollica
with Red Onion Ricotta

Deep fried Primo Sale cheese
with Honey & wild Sicilian Oregano

Antipasti

Paired with the Peroni-Infusion:
Aperitivo Strazzanti (2.6 units)

Insalata di Polpo, Octopus Salad

Served with E5 Bakehouse Hackney Wild Bread

La Pasta

Paired with Peroni Nastro Azzurro (5.1% ABV)

Fresh Caserecce pasta with
Aubergine, mint & Swordfish

La Passeggiata

Paired with the Peroni-Infusion -
Sabbia Dorata (1.1 Units)

Cubaita Siciliana
(Almond & Sesame seed brittle)

Dolci

Paired with Peroni Nastro Azzurro (5.1% ABV)

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November 20th, 21st & 22nd

Al Mare

Aperitivo

Paired with Peroni Nastro Azzurro (5.1% ABV)

Anchovies, Thyme Mollica
with Red Onion Ricotta

Deep fried Primo Sale cheese
with Honey & wild Sicilian Oregano

Antipasti

Paired with the Peroni-Infusion:
Aperitivo Strazzanti (2.6 units)

Marinated Tomatoes with Smoked Tuna
& Pistachios

Served with E5 Bakehouse Hackney Wild Bread

La Pasta

Paired with Peroni Nastro Azzurro (5.1% ABV)

Fresh Conchiglie Pasta con le Sarde, with
sardines, wild fennel, raisins & pine nuts

La Passeggiata

Paired with the Peroni-Infusion -
Dolce Mediterraneo (1.5 Units)

Biancomangiare

Dolci

Paired with Peroni Nastro Azzurro (5.1% ABV)

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