

One of the two menus will be served in each event. For more details please contact us.

FROM THE SEA

With selection of Wine pairing

Sicilian “Carosello” with aperitif

Gourmet arancinette rice ball

New Trend “pane Cunzato”

Orange salad “arancia 2.0”

Panella and lemon

Primo sale cheese croquet

Legume and grain soup “La cuccia di St Lucia”

Hot ricotta with premium anchovies and black truffle

Baccala dry Cod Raviolo with Sicilian Red Mazara prawns , black ink ragout and pecorino cheese sauce

Sea bream fillet with lobster and squid ragout and potatoes “Ghiotta” Messinese style

Ice Granita di limone

Bianco Mangiare : Avola Almond pudding

Caffè Sicilia

Almonds Biscotti

MEAT AND LAND

With selection of Wine pairing

Sicilian “Carosello” with aperitif

Gourmet arancinette rice ball

New Trend “pane Cunzato”

Orange salad “arancia 2.0”

Panella and lemon

Primo sale cheese croquet

Legume and grain soup “La cuccia di St Lucia”

Hot ricotta with etna pistachios , premium anchovies Zagara Honey and orange zest

Porcini Raviolo with Dry legumes “Maccu” and Black truffle

Lamb in red sundry tomatoes crust & Caponata vegetables with aubergine mousse ,Nero

D’Avola red wine sauce

And mint artichokes

Ice Granita di limone

Bianco Mangiare : Avola Almond pudding

Caffè Sicilia

Almond biscotti