



Degustation menu
\$70 pp min 2 people.

Antipasto platter to share

Arancine funghi e tartufo

Mushroom and truffles Sicilian arancine

Pane e Caponata

Traditional Sicilian dish: eggplant, celery, olives and capers salad served with warm bread

Insalata di arance e aringhe

Salad with orange, smoked kipper and spring onion

Zuppa di cozze

Mussel, tomato, garlic and parsley served with toasted bread

Misto rustico

Semidried tomato, Nocellara del Belice olives and buffalo mozzarella

Mains to share

Penne al sugo di pesce e gamberi

Penne with barramundi, prawn and cherry tomato sauce

Anatra all'arancia

Smoked duck breast with orange dressing with green beans

Dessert

Berry Pannacotta

Vanilla pannacotta with mix berry coulis

Hazelnut ice cream cup

Chocolate ice cream with Tia Maria, whipped cream and sprinkle of caramelised hazelnut



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Verdure grigliate

Grilled zucchini and eggplant with Sicilian dressing

Calamari fritti

Lemon pepper vegan calamari with rocket and capsicum

Misto rustico

Semidried tomato, Nocellara del Belice olives and cheese

Mains to share

Tagliatelle funghi e tartufo

Tagliatelle with cream, mushroom and truffles sauce

Barramundi alla messinese

Barramundi cooked in a tomato sauce with green olives, capers

Dessert

Berry Pannacotta

Vanilla pannacotta with mix berry coulis

Hazelnut and chocolate ice cream cup

Chocolate ice cream with Tia Maria, whipped cream and sprinkle of caramelised hazelnut