



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

#### **Polpette alla pizzaiola**

Meatballs with tomato sauce, cheese and Sicilian oregano

#### **Calamari fritti**

Lemon pepper vegan calamari with rocket and capsicum

#### **Misto rustico**

Semidried tomato, Nocellara del Belice olives and cheese

### **Mains to share**

#### **Pappardelle funghi e tartufo**

Fresh pappardelle with cream, mushroom and truffles sauce

#### **Pescespada alla griglia**

Grilled crumbed swordfish with EVO oil, lemon and mint Sicilian dressing with  
grilled zucchini and eggplant

### **Dessert**

#### **Chocolate Cheesecake**

A rich and smooth chocolate cheese layer on a crunchy hazelnut and cookie base

#### **Berry Pannacotta**

Vanilla pannacotta with mix berry coulis