



Degustation menu with a glass of wine or beer.

\$70 pp min 2 people, booking essential.

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

Maccheroni al sugo di pesce e gamberi

Maccheroni with barramundi, prawn and cherry tomato sauce

Gnocchi pancetta radicchio e taleggio

Potato gnocchi, pancetta, radicchio, cream and taleggio

Anatra all'arancia

Smoked duck breast with orange dressing with green beans

Wednesday and Thursday reservations have a duration of 1 hour and 30 minutes

Friday and Saturday reservations have a duration of 1 hour and 45 minutes



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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

Pappardelle funghi e tartufo

Fresh pappardelle with cream, mushroom and truffles sauce

Gnocchi forest

Potato gnocchi with Bolognese and mushroom

Pescespada alla griglia

Breadcrumbs grilled swordfish with Sicilian dressing served with green beans and cherry tomato

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