



# *Islands of Italy*

**4 COURSE \$80**

*with matching wines \$120*

## **ASSAGGIO**

Pane carasau, marinated sardine, celery, tomato (*Sardegna*)

## **ANTIPASTI**

*(choice of)*

Wholemeal friselle, caponata, tuna tartare (*Sicilia*)

Tomato braised prawn & eggplant polpette with mussels (*Lipari*)

## **PRIMI**

*(choice of)*

Fregola with broadbeans, potato, saffron, zucchini puree, smoked pecorino (*Sardegna*)

Reginette pasta with slow braised rabbit ragu (*Ischia*)

## **SECONDI**

*(choice of)*

Braised lamb shoulder, potato, artichokes, lemon in bread cartoccio (*Sicilia*)

Swordfish involtini filled with breadcrumbs, prawns, herbs & lemon with pesto Trapanese & sauteed chicory (*Favignana*)

## **DOLCI**

*(tasting plate)*

Cannolo with ricotta, chocolate & candied orange (*Sicilia*)

Torta di Capri – flourless chocolate, almond & hazelnut torte (*Capri*)

Cassata – vanilla & ricotta gelato, liqueur candied fruits (*Sicilia*)