



Islands of Italy

4 COURSE \$80

with matching wines \$120

ASSAGGIO

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

Fuedo Arancio 'Accussi' Extra Dry Spumante (Sicilia)

ANTIPASTI

(choice of)

Wholemeal friselle, smoked eggplant, cucumber & tuna tartare, confit tomato (*Sicilia*)

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

2018 Fuedo Arancio Grillo Bianco (Sicilia)

PRIMI

(choice of)

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

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

2017 Colli del Limbara 'Thaora' Rosato (Sardegna)

SECONDI

(choice of)

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

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

Mains served with salad of raddichio, curly endive, fennel & orange

2012 Gostolai 'D'Annunzio' Nepente Riserva Cannonau (Sardegna)

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*)

2018 Pellegrino Passito di Pantelleria (Sicilia)