



A NIGHT OF ITALIAN OPERA

Thursday 25th March, 2021

ASSAGGI & APERITIVO

Eggplant, baked ricotta, semi dried tomato croquette with pesto mayonnaise

(Inspired by the Teatro Massimo, Palermo, Sicilia)

Baccala mantecato, crispy parsley tartlet

(Inspired by La Fenice Opera House, Veneto)

ANTIPASTI

(tasting plate)

Chargrilled octopus, potato & leek puree, pesto trapanese *gf*

(Inspired by Opera dei Pupi - Opera of the Puppets - which emerged in Sicily in the early 1800s)

Beetroot, buffalo mozzarella, heirloom tomato, basil *gf*

(Inspired by the Teatro San Carlo, Napoli – oldest opera house in the world)

Wagyu bresaola, chargrilled fig, vincotto *gf*

(Inspired by Teatro Regio, Torino)

SECONDI

(alternating)

Swordfish involtini filled with prawn & herb breadcrumb, salad of cous-cous, zucchini,
semi dried tomato, lemon & mint

(Inspired by Sicilian-born composer & Opera master, Vincenzo Bellini)

Ossobuco Milanese – slow braised ossobuco, saffron risotto *gf*

(Inspired by La Scala Opera House, Milano)

vegetarian option

Burrata filled tortelloni, Sicilian caponata, salsa di pecorino

(Inspired by Teatro Massimo Bellini opera house in Catania, Sicily)

DOLCI

(alternating)

Torta Caprese, pistachio anglaise, vanilla bean gelato

(Inspired by the tenor, Enrico Caruso – born in Naples in 1873)

Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil, orange jaffa *gf*

(Inspired by the open air Greek amphitheatre - Teatro Antico di Taormina, Sicilia)