

Menu

Amuse bouche

Leavened homemade pasta made with Sicilian durum wheat, filled with Sicilian fresh ricotta cheese and anchovies

Starters

Leek flan with pumpkin coulis

“Caciocavallo all’argentiera” (Caciocavallo cheese cooked with vinegar and oregano) served with Sicilian honey

First course

“Pasta con broccolo arriminato” (pasta with broccoli, pine nuts, raisins and anchovies served with toasted breadcrumbs)

Second course

Sicilian piglet loin with “patate alla pizzaiola” (potatoes with tomato sauce and onion)

Dessert

“Testa di Turco” (fried thin puff pastry with milk cream flavoured with cinnamon and lemon)