



MENU

ANTIPASTO 1

SICILIAN CAPONATA BRUSCHETTA

Caponata is as colorful as Sicilians: eggplant cubes sauteed with red bell pepper strips, capers, golden rasins, chopped olives, chopped tomatoes, onions and mint leaves, toasted pinenuts and ground cinnamon plus crushed red peppers and a few other things – a true explosion of flavors served on a toasted crostino.

ANTIPASTO 2

ARANCINI

Nothing can be more Sicilian than their Arancini – a rice ball stuffed with ground beef and cheese and multiple spices, deep fried and served with a little pomodoro sauce

PRIMO

RISOTTO NERO CON GAMBERI CALABRESE

Creamy black risotto (tinted with squid ink) topped with jumbo shrimp lightly spiced by marinating in olive oil and Calabrese peppers

SECONDO

BABY LAMB CHOPS WITH MEDITERRANEAN COUSCOUS

Our fabulous baby lamb chops grilled and topped with our pistachio pesto, served over Mediterranean couscous

DOLCE

CANOLO

A delicious pastry original from Sicily – the perfect small sweet to end your dining experience