

# Wine Dinner

## Sicilia

Thursday July 28th, 6:30pm

### Antipasto - Appetizer

*Caponata Catanese*

*Tradizionale piatto siciliano*

*con melanzane, pomodori, olive e capperi*

*Caponata Catanese*

One of the most traditional Sicilian dish with eggplant, onions, tomatoes, olives and capers

**Wine: Cabernet Sauvignon 2015**

### Primo - First Course

*Involtini di pescespada*

*ai capperi salati di Sicilia e pinoli*

Thinly sliced fresh swordfish stuffed with pine nuts, capers and fresh parsley rolled and gently baked, topped with seasoned breadcrumbs

**Wine: Chardonnay 2014**

### Secondo - Second Course

*Cous cous alla trapanese a base di tonno,*

*guarnito con salsa alle mandorle, origano e prezzemolo*

Trapanese style seared tuna over cous cous in a seafood broth served with a sauce of almonds, tomatoes fresh parsley and fresh oregano

**Wine: Brezza Marina 2013**

### Dolce - Dessert

*Classica brioche ripiena*

*con gelato ai pistacchi siciliani,*

A classic way of enjoying gelato (allegedly a Sicilian invention!)

Freshly baked brioche roll

literally stuffed with an authentic Sicilian pistachio gelato

**Wine: Sogni d'oro 2014**

**Substitutions and modifications politely declined**