

Wine Dinner

Sicilia

Thursday July 26th, 6:30pm

Antipasto - Appetizer

Arancini Siciliani ripieni

Arancini

Sicilian rice balls stuffed with a meat sauce and mozzarella cheese served with a spicy tomato sauce

Wine: Cabernet Sauvignon 2017

Primo - First Course

Polpette di tonno alla Palermitana,

con pinoli, limone fresco e pan grattato

Palermitana style tuna "meat"balls, with pine nuts, onion, fresh lemon and bread crumbs over a tomato sauce

Wine: Brezza Marina 2013

Secondo - Second Course

*Pescospada grigliato con olio extra vergine d'oliva e origano,
accompagnato da caponata tradizionale*

Lightly breaded grilled swordfish

topped with Sicilian extra virgin olive oil, oregano, garlic, accompanied by a traditional eggplant caponata

Wine: Chardonnay 2017

Dolce - Dessert

Cannoli tradizionali siciliani

con pistacchi di Bronte D.O.P.

accompagnati da marmellata d'arancia

Traditional Sicilian cannoli stuffed with ricotta, chocolate chips, dipped in chocolate sauce and pistachio di Bronte D.O.P. crumbs served with an orange marmelade

Wine: Sogni d'Oro 2014

Substitutions and modifications politely declined