



SICILIAN DINNER EXPERIENCE

ESPERIENZA SICILIANA A CENA

MENU

Selection of Sicilian Stuzzicini

Variations of tomato with burrata, basil oil, pine nut crumb, focaccia crisp

WF Planeta La Rose - Nero d'Avola & Syrah - Menfi, Sicily

Capesante San Giacomo
King scallop, pea, pancetta, 'pane gratinato'

WF Fina Kike - Sauvignon Blanc & Traminer - Masarola, Sicily

Sicilian aubergine parmigiana, elements of courgette, parmesan cream, trapanese pesto

WF Planeta Etna Rosso D.O.C - Nerello Mascalese - Etna Sicily

Handmade lobster and prawn raviolo, pistachio pesto cream, lobster bisque, sea vegetables, shellfish oil

WF Tasca D'Almerita Tenuta Regaleali Buonsenso - Catarratto - Palermo Sicily

Sumac spiced Rump of Yorkshire lamb, braised lamb neck arrancini, peas, asparagus, whipped ricotta, mint salsa verde and anchovy lamb jus

WF Tasca D'Almerita Tenuta Regaleali Guarnaccio - Perricone - Palermo Sicily

Or

Filletto Rossini (+15)
35 day aged fillet of beef, foie gras, parmesan and truffle croquettes, spinach, Marsala and truffle jus

WF Fina Caro Maestro - Cabernet Sauvignon, Melot & Petit Verdot - Masarola, Sicily

Mini gelato cone

Sicilian lemonade parfait, honey and yoghurt sorbet

WF Tasca D'Almerita Tenuta Capofaro - Malvasia - Salina, Sicily

Optional cheese course to share— selection of 4 **+15**/ selection of 6 **+20**

85

Available for the whole table only, we are happy to accommodate requests wherever possible

Sicilian Wine Flight Includes 6 wines

55

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance

We are happy to amend or swap a course with advance notification, a supplement may apply.

A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team