

Sicilian Wine Dinner

MONDAY, APRIL 30, 2018

MARTINI DI TONNO ALLA MANDORLE

Fresh cubed Ahi Tuna, gently fried with a mix of micro-greens, red onion, capers, and roasted, salted almonds finished with an orange and lemon dressing

Paired with Colosi Salina Bianco 2006

SPIEDINI DI SCAMORZA E PANCETTA CON CREMA DI PISTACCHIO

Skewered, smoked scamorza cheese wrapped in house-cured pancetta, red peppers, served over sicilian cous-cous

Paired with Purato Nero d'Avola 2016

INVOLTINI DI PESCE SPADA ALLA CATANESE

Swordfish stuffed with fresh herbs, olives, garlic and capers, served over bavette pasta with squid ink

Paired with Colosi Salina Rosso 2016

ARROSTO DI MAIALE ALL'ARANCIA CON CAZZILLI PALERMITANI

Pork Roast served with Palermo potato croquettes drizzled with orange reduction

Paired with Pisciotto Frappato 2014

BACIONE DI TAORMINA

"Taormina Kiss", pistachio coated treat with soft almond and cocoa filling, nuts and chocolate

Paired with Colosi Passito di Pantaleria 2013