

Starters

BEETROOT CARPACCIO VE GF

Beetroots served with toasted pistachio from “Bronte”, Marsala dressing and vegan cheese foam

SARDA “A CHIAPPA”

Deep-fried sardines stuffed with Pecorino cheese and flavoured breadcrumbs tossed in peanut and sultanas

INVOLTINI DI VITELLO “ALLA PALERMITANA” GF

Veal escalope involtini filled with prosciutto cotto and caciocavallo cheese served with veal jus and aromatic bay leaves

Mains

RISOTTO ALLA ZUCCA ROSSA DI SICILIA VE GF

Tossed Carnaroli rice with red squash from Sicily creamed with vegan cheese and crunchy sage

BACCALÀ “ALLA MESSINESE”

Pan-fried cod fillet served with cherry tomato and black olives sauce, garnished with dry cappers from Salina

CHRISTMAS TURKEY

Slow roast Turkey served with rolled bread stuffing, Sicilian fennel sausage and Guanciale finished with gravy and Christmas vegetables on the side

Desserts

SICILIAN LEMON POSSET GF

Creamy Femminello Lemons served with crispy buttery shortbread

CHEESECAKE AL FICO D’INDIA

Deconstructed vanilla Cheesecake with prickly pear gel and chocolate crumble

CASSATINA SICILIANA

Mini cake features a creamy ricotta filling, enriched with sweet candied fruits on a layer of marzipan