



Cucina

BELLA SICILIA WINE DINNER

July 18, 2018

APERITIVO (pre dinner bite)

Panelle

chickpea fritters, served with a cured olive, golden raisin, pine nut, citrus spread

~

Graci Etna Rosato DOC | Nerello Mascalese

ANTIPASTI (starters)

Insalata Faciola Viridi ed Arancia Rossa

green bean and blood orange salad with honey, orange, fennel vinaigrette

~

Tasca Conti d'Almerita 'Cavallo delle Fate' Grillo Sicilia DOC | Grillo

PRIMO ("first course" – pasta)

Pasta con Pesce Spada e Limone

spaghetti with grilled swordfish, lemon, basil, and toasted pistachio

~

Terre Nere 'Calderara Sottana' Cuvée delle Vigne Niche Etna Bianco DOC | Carricante

SECONDI ("second course" – entrees)

Triglia in Cipudda

pan seared striped mullet, served on squid ink couscous, with an onion and herb broth

~

COS 'Rami' IGp | Grecanico/ Insolia

Bracirole

rolled sirloin with prosciutto di parma, primo sale, scallions, carrots, herbs, topped with san marzano tomato sauce

~

I Vigneri 'Vinupetra' Etna Rosso DOC | Nerello Mascalese Blend

DOLCI (dessert)

Cassata Ricotta

pistachio marzipan cake with ricotta cream and candied fruit

~

Donnafugata 'Ben Ryé' Passito di Pantelleria DOC | Zibibbo