



A TASTE OF SICILY

This summer, Chef Ignazio invites you to discover his hometown of Sicily through exquisite culinary creations

Carpaccio di pesce spada agli agrumi di Sicilia e tabbouleh di verdure

Swordfish carpaccio marinated with Sicilian citrus, vegetable tabbouleh

\$178

Casarecce di Gragnagno "Gentile" mantecate ai Carciofi su salsa alle acciughe di Sciacca e cacio ricotta

Casarecce pasta tossed with artichokes laid on anchovy sauce and shaved cacio ricotta cheese

\$228

Quaglia confit finocchietto marino e di pesto al pistachio di Bronte

Quail confit with rock samphire, Bronte pistachio pesto

\$258

Tentacolo di polipo del mediterraneo alla griglia, purea di ceci al rosmarino

Mediterranean octopus tentacle simply grilled, laid on a chickpea purée flavoured with rosemary

\$288

Semifreddo al latte di mandorla di Avola, crumble di pistacchi e mandorla tostate

Parfait of "Avola" Sicilian almond milk crushed pistachio and toasted almond

\$88

3 Course Summer Menu \$458

*starter, choice of pasta or main & dessert
(add \$40 for octopus tentacle; add \$20 for quail)
inclusive of coffee or tea*

5 Course Discovery Summer Menu \$528

*minimum 2 persons
inclusive of coffee or tea*

10% service charge applies