



SICILIAN DINNER EXPERIENCE

ESPERIENZA SICILIANA A CENA

MENU

Selection of Sicilian Stuzzicini

Wild sea bass carpaccio, crab mousse, truffle oil, bottarga

Sicilian aubergine parmigiana, black garlic and aubergine puree

Crispy roast pork belly, bean puree, fennel

Handmade ricotta and roast garlic anglotti, brown butter, sage, shavings of Ragusana Cheese

Pan fried duck breast Sicilian marmalade glaze, Negroni and orange gel, orange and thyme scented polenta, bitter leaves, spiced duck and mandarin jus

Or

Filletto Rossini (+15)

35 day aged fillet of beef, foie gras, parmesan and truffle croquettes, spinach, Marsala and truffle jus

Mini gelato cone

Sicilian lemonade parfait, Greek yoghurt, honey

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

89

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.