



## OTTOBRE

We are in a part of Sicily where sea meets land and contemporary meets traditional. Trapani and the Egadi Islands are great examples of Sicilian cuisine and wines!

Three course menu 36, with wine pairings 51

### APPETIZER

#### **Zuppa – Crema Di Zucca E Porri**

Veloutée of Pumpkin and Leeks, Touch of Ricotta to Blend. Served with Salmoriglio of Braised Octopus & Celery Hearts

#### **Insalata – Fichi, Finocchi, Pomodorini**

Black Mission Figs, Heirloom Tomatoes Shaved Fennel Salad, Fig Shallot Vinaigrette, Shaved Sicilian Provola

#### **Crudo E Cotto**

Two Tuna Seared Rare Tuna Loin and EVOO Confit Tuna Belly Fresh Fava Beans Puree “Macco”

#### **Cannelloni**

Little Artichokes and Ricotta Filled Cannelloni Pasta, Chives Bechamelle Gratinee in The Wood Burning Oven, Sicilian Panure

### WINE PAIRING

**Il Padrino** – Blood Orange and Spumante Brut. Salute!!



### ENTRÉE

#### **Pasta**

Mezzi Paccheri and Seared Scallops, Pesto Trapanese Style. Pizzutello Tomato, House Local Preserved Chantrelles

#### **Cuscussu San Vito**

Baby Lamb Ribs, Prickly Pear Braised, Served with Roasted Fall Vegetables, Rasins and Olives Cuscussu

#### **Pesce**

Block Island Swordfish, Marsala Wine Fresh Chilies Glazed, Sweet Baby Peppers Pantelleria Capers Pepronata Stew

#### **Carne**

Braciola a Trapanisa, Karabuta Pork Porterhouse, Pesto Rosso of Pacchino Tomato and Noto Almonds, Cipollini and Fingerling Potato Roast

### WINE PAIRING

**Stemmari Chardonnay** – These Growers/Producers Grow Their Grapes On the Mountainsides Taking Advantage of the Cool Climates. Accentuating the Fresh Fruit Character of the Wine

**Stemmari Pinot Noir** – A French Grape Transplanted. Ripe Sour Cherry Aromas Combine with a Soft Mouthfeel; Eminently Drinkable.



### DOLCI

#### **Cannoli Di Dattilo**

Sicilian Ricotta, Candied Citrus Filling, in our Day Made Cannoli Tradizionali From Dattilo

#### **Gelato Caldo Freddo**

Coppa of Rum Soaked Almond Cake, Bacio Gelato, Whipped Chantilly and Hot Valrhona Cocoa Atop! Hot & Cold

### PAIRING

#### **Pante Heria Passito**

Made From Dried Grapes Not Only Does it Increase The Sweetness, but Also Gives the Wine Body and Richness

