

### **Starter**

- Pasta alla Norma: authentic Sicilian pasta with aubergines, tomatoes and salted ricotta (V)
- Spaghetti Vongole: clams, fresh from the dock, cooked simply with white wine, garlic and red chilli
- Aubergine and smoked ricotta ravioli with fresh handmade pasta, tomato sauce and basil pesto (V)
- Local burrata with heirloom tomato salad

### **Secondi**

- Porchetta: rolled pork belly and loin with herbs and fennel pollen (LF)
- Pan-fried seabass fillets with salsa verde (LF)
- Parmigiana di Melanzane: oven-baked layered aubergine with Parmesan, tomato and basil (V)

### **Contorni**

- Braised fennel
- Roasted peppers with capers & parsley
- Panzanella: Tuscan bread and tomato salad with punchy garlic and anchovy dressing
- Fasolaki: Mediterranean green beans slow-cooked in garlic, olive oil and tomato sauce (V) (LF)
- Oven-baked potatoes: slow-cooked in stock and olive oil (V) (LF)

### **Dolci**

- Proper Tiramisù
- Sicilian Cannoli filled with sweet ricotta and pistachios
- Sicilian burnt lemon tart