

# The Menu

November 20, 2022 5:00 p.m.

## **Sfincione a Modo Mio**

House-made Semolina Focaccia | Wood Grilled House-made Sicilian Sausage  
Caciocavallo Ragusano DOP | Escarole and Basil Pesto  
2021 Sicilian Unfiltered EV Olive Oil | Sicilian Orange Blossom Honey Drizzle

## **Arancino al Burro**

Saffron Risotto Croquette | Prosciutto di Parma | Bechamel | Roasted Butternut Squash Bisque

## **Pasta chi Vruculi e Muddica Atturrata**

House-made Maccaroni | Sauteed Romanesco | Castelvetrano Olives | Toasted Breadcrumbs  
Sicilian EV Olive Oil | Fresh Herbs | Pecorino Calabrese

## **Brasato al Nero d'Avola**

Braised Angus Beef Shoulder | Nero d' Avola Wine | Aromatic Vegetables | Herbs

## **Contorni**

Sicilian Potato Pancake | Mix Green Salad

## **Dolce**

### **Torta di Ricotta al Cioccolato**

Chocolate Ricotta Cheesecake | Hazelnut Biscotti Crust | Orange Frangelico Crème Anglaise

## **Digestivo**

House-made Anisette

\*Some minor menu changes may occur without notice

\*No menu substitutions available