



CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/13

The Authentic Southern Italian Food Experience

M A D R E T E R R A D I N N E R

Wine Tasting
in collaboration with



Menu

February 2nd, 2023

APPETIZER

ARANCINO

Rice Croquette with Ragù

White Wine: **Lenza di Munti** | Etna Bianco DOC | Nicosia

CAPONATA SICILIANA **GF**

Aubergines, Pinenuts, Raisins, Onion

Rose Wine: **Lenza di Munti** | Etna Rosso DOC | Nicosia

PASTA

CAPUNTI AL PESTO SICILIANO

Busiate with Sicilian Pesto and Almonds

Red Wine: **Monte Gorna** | Etna Rosso DOC | Nicosia (ORGANIC GRAPE)

MAIN

GAMBERI ALLA BUSARA **GF**

Blue Tiger Prawns, Tomato, Onion, Garlic, Parsley

or

INVOLTINI DI PESCE SPADA

Baked Swordfish Rolls, capers, Pine Nuts, Raisins, Olives, Lemon

Red Wine: **Sabbie du Sutta** | Cerasuolo di Vittoria DOCG | Nicosia (ORGANIC GRAPE)

DESSERT

CANNOLO **VEG**

Sicilian Cannolo with Ricotta, Chocolate Chips and Orange zest **VEG**

\$95 p.p (Appetizer, Pasta, Main, Dessert & Wine Tasting)

Gratuity and Taxes not included

V = Vegan • VEG = Vegetarian • GF = Gluten Free

Made at LA Puglia with 100% ORGANIC Flour, Milk, Fruit, Produce & Apulian Extra Virgin Olive Oil