

Postcard Series

Palermo (Sicilia)

Wednesday 17th June

Palermo's cuisine reflects the rich flavours of Sicily, based upon centuries of cultural influences. From bustling street food to rustic family recipes, the region is known for celebrating tradition through local ingredients.

PANE

Wholemeal organic bread, Rio Vista extra virgin olive oil

ARANCINI

Deep fried rice balls stuffed with beef ragu, peas, and mozzarella

TONNO ALLA SICILIANA

Tuna *crudo*, tomatoes, Pantelleria capers, olives, and basil

PASTA CON LE SARDE

Egg spaghettoni, saffron sauce, sardines, pine nuts, sultanas, and breadcrumbs

FALSOMAGRO

Stuffed beef tenderloin with mortadella, caciocavallo, and boiled eggs

PEPERONATA

Sweet and sour Heirloom capsicum stew

CANNOLI SICILIANI

Traditional fried pastry, sweet ricotta, chocolate chips, and candied orange

Each dish reflects Palermo's unique crossroads of cultures, where generations of Sicilian cooks have drawn inspiration from the island's diverse history. Fresh ingredients come together to highlight the deeply traditional and distinct nature of Sicily's coastal landscape.

89pp

Menu is subject to change without notice. A processing fee applies to all cards.

Feel like indulging?

Snacks

PARMIGIANO E OLIVE 24-month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives	16
GAMBERI IN SALSA AURORA Sourdough crostini, poached prawns, aurora sauce, baby gem lettuce	19
MONDEGHINI Milanese meatballs	16
SALAME FELINO Plate of salame felino, pickles, Sardinian flatbread	18

Cocktail

SBAGLIATO SICILIA House Rosso Vermouth, Campari, Sicilian Blood Orange Soda	23
<i>Refreshing aperitif that evokes the coastal vibe of Palermo, accentuated with Sicilian Blood Orange Soda. A moreish drink to tantalise the palate.</i>	

Wine Pairing

	BTG BTB
2023 Palmento Costanzo 'Mofete' Etna Bianco	30 150
2023 Marco de Bartoli 'Lucido' Catarratto	26 130
2022 Generazione Allesandro 'Crocefero' Etna Rosso	29 145

Gluten free pasta is available upon request. We cannot guarantee allergen-free dishes.

Vegetarian and vegan sharing menu available.

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Grazie e buon appetito!