

SICILY

STARTER

PARMESAN ARANCINI

TOMATO BASIL SAUCE, WHITE TRUFFLE OIL

Arancine were developed in Sicily amidst heavy Arab influence detected instantly by its infusion of saffron. These round or slightly cone shaped rice balls are deep fried until they develop a dark color resembling little oranges from which their name originates. They are typically filled with meat, rice, cheese, and a tomato sauce.

ENTREE

PASTA ALLA NORMA

RIGATONI, FIRE ROASTED TOMATOES, EGGPLANT, BASIL, RICOTTA SALATA

Named for Bellini's magnum opus opera, "Norma", this eggplant pasta has been declared one of Sicily's finest achievements. This pasta dish often utilizes penne or macaroni pasta and contains eggplant, tomatoes, basil and salted ricotta.

SIDE

BROCCOLI RABE

PANCETTA

Also known as rapini or in Sicily, cime di rape, broccoli rabe is a somewhat bitter, leafy green with a nutty flavor. In Sicily, it is usually sautéed with olive oil and served with pasta or on the side with fish.

DESSERT

CANNOLI

CREAMY CHOCOLATE CHIP FILLING, RASPBERRY AND CARAMEL DRIZZLE

Meaning "little tube", a traditional cannolo is a scorza (fried dough crust) in a bowtie shape encasing ricotta cheese sweetened with sugar and lemon, with a topping of chocolate chips, pistachios or candied fruit. Cannoli were originally prepared in Sicily for Carnevale and are now consumed from Autumn to Spring when ricotta cheese is the freshest.