

Sicilian Wine Night

An evening inspired by the sun-drenched kitchens, vineyard-lined hillsides of Sicily. Each course celebrates the island's bold flavours and rustic elegance, crafted to pair beautifully with its vibrant wines.

Settle in, sip generously, and let the warmth of the Mediterranean unfold plate by plate.

Assaginu

Crispy Calamari & Lemon Aioli

A golden bite of tender calamari, kissed with wild oregano and paired with a bright, zesty lemon aioli - a little taste of the Mediterranean to awaken the palate.

Antipastu

Grilled Aubergine Involtni

Charred aubergine ribbons wrapped around whipped ricotta, lifted with fresh mint and a hint of lemon zest. A soft, smoky, herb-laced beginning inspired by Sicilian gardens.

Fish Course

Pistachio-Crusted Swordfish

Succulent swordfish coated in a vibrant pistachio crust, served alongside a refreshing salad of shaved fennel and sweet orange. A classic island pairing of sea breeze and citrus groves.

Meat Course

Slow-Braised Sicilian Lamb

Melt-in-the-mouth lamb shoulder braised with rosemary and finished with a silky almond jus. Served with saffron-infused potatoes and charred rosemary courgettes.

A hearty nod to the island's rustic countryside feasts.

Dessert

Lemon & Olive Oil Cake

A fragrant, sun-drenched cake made with Sicilian olive oil, drizzled with bright citrus syrup and topped with a cloud of mascarpone.

Simple, elegant, and irresistibly Mediterranean.