

Sicilian Wine Dinner

Four courses paired with Lu Celu Wines / 85 per person

Antipasti

Tonno rosso scottato in agrodolce

Seared blue fin tuna, sweet & sour sauce

Paired with Lu Celu Grillo

Pasta

Casarecce al pesto di pistachio

Twisted Sicilian pasta with pistachio pesto & pecorino

Paired with Lu Celu Pinot grigio

Secondi

Falsomagro alla Siciliana

Rolled beef filled with prosciutto, caciocavallo cheese and egg,
slow-braised in a red wine tomato sauce

Paired with Lu Celu Nero d'Avola DOC

Served with **Insalata di finocchi e arance**

Sliced fennel, black olive, red onion & orange salad, dressed in
extra virgin olive oil

Il dolce

Iris con granita al Rosato

Sicilian doughnut filled with ricotta & chocolate chips, served
with a frozen Rosato nerello mascalese wine granita.

Paired with Lu Celu Rosato Nerello Mascalese IGP