

Elaine's

1st Anniversary Celebration!

Sicilian Prix-Fixe Dinner

**with optional wine pairing featuring Donnafugata Wines*

March 24-April 1, 2025

ANTIPASTI

Arancini – *Crispy saffron risotto filled with ragù, peas, and pecorino cheese*

Panelle – *Sicilian chickpea fritters, sea salt, lemon aioli*

wine pairing - Vermentino

Insalata di Finocchi e Arance – *Fennel and blood orange salad, Castelvetrano olives, Sicilian olive oil and shaved pecorino*

Arugula Salad - *Lemon, shaved parmigiano, toasted pignoli, evoo*

wine pairing - Zibibbo

MAIN COURSE

Linguini frutti de mare alla Siciliana – *House-made squid ink pasta with shrimp, mussels, clams and calamari*

wine pairing - Catarratto

Branzino alla Siciliana – *Mediterranean sea bass with olives, cherry tomatoes, capers, risotto*

Melanzane alla Parmigiana – *Classic Sicilian eggplant Parmesan with layers of fried eggplant, tomato sauce, fresh basil, melted mozzarella*

wine pairing - Nero d'Avola

SWEETS

Tartufo

Canolo- *A Sicilian classic*

Torta della Nonna- *Almond pastry crust, Italian pastry cream, pignoli nuts*

wine pairing - Moscato

\$55pp

\$75pp

with optional wine pairing

