



Palermo Dinner

Antipasto – Starter (on plate)

Sicilian Style Antipasto with Marinated Tuna and Swordfish served with Lemon Dressing, Chives and Pecorino Cheese

Sheep Ricottine Cheese baked with Dried Tomatoes and “Giardiniera” Olives

Fried Sicilian Calzone with “Tuma” Cheese and Tomato Sauce

Traditional Rice Arancino with Meat Sauce

Assisted Buffet

Primi | Starters

Broad Beans Vellute’

Graten Spaghetti and Eggplant Rolls

Fresh Passatelli with Bronte Pistachio Cream and Local Cheese

Pasta with Sardines and Fresh Dill Palermitano Style

Secondi | Main Course

Sicilian Pork, with Egg, Bacon, Cheese and Spinach

Grilled Swordfish Roulade Farcie with Oranges and Onion Salad

Beef Stew with Potatoes and Fine Herbs

Caponata Catania Style

Supply of Potatoes

Tomatoes and salted Ricotta Salad

Dessert

Cannoli with Ricotta Cheese

Almond Paste Biscuits