

Sicily Long Table Dinner



Sicily, like all regions of Italy when viewed separately, has its own rich and unique culture, especially with regard to the arts, music, literature, cuisine and architecture

Enoteca

would like to invite you to our Long Table Dinner showcasing the specialities of this amazing region.

Thursday 22 July 2010

Menu

Entrée Platters

Yellow fin tuna Carpaccio, mixed citrus, capers, parsley and olive oil
Arancini balls filled with peas and pecorino
Sicilian Antipasto

Pasta Platters

House made spaghetti, fresh sardines, pine nut, fennel, fresh tomato and raisins
Rigatoni, fried eggplant, fresh tomato sauce and basil

Main Platters

Grilled fish with salmoriglio
Spit roasted whole Berkshire pig with accompaniments
(vegetarian option available)

Sides

Broccoli with garlic and olive oil
Deep fried potatoes and smoked chilli salt
Tomato, red onion, cucumber, oregano, olive oil, red wine vinegar and fior di latte

Dessert Platters

Sicilian cheese platters
Cannoli filled with sweet ricotta filling
Tea, Coffee and Biscotti

For Bookings call 08-82232417

Book a table of 10 and receive a complimentary bottle of red & white for the table

Pre payment is required for this event

Not valid with any other discount offers

Enoteca 262 Carrington Street Adelaide

www.enotecacucina.com.au



\$80.00pp
Food Only