

# Stuzzico...

## Supper Club - Sicily - Menu

Each course will be paired with a specially selected 125ml glass of Sicilian Wine

### First Course

#### **Sarde a baccafico**

*Stuffed sardines with pine nuts, spinach and raisin*

Wine: Leone D'Almerita

### Second Course

#### **Risotto al nero di seppia con tartare di gambero rosso di Mazara**

*Squid ink risotto with Mazara red prawns tartare*

Wine: Regaleali Nero D'Avola

### Third Course

#### **Pescespada alla ghiotta**

*Braised swordfish with fresh tomato coulis, black olives pesto and capers*

*or*

#### **Magatello alla Norma**

*Slow cooked beef round steak with aubergine and baby plum tomato confit*

Wine: Ghiaia Nera

### Dessert

#### **Cannolo Siciliano con gelato al pistacchio**

*Tube-shaped shells of fried pastry dough filled with ricotta cheese and chocolate  
Served with pistacchio ice cream*

Wine: Pantelleria Passito Liquoroso

*£60 per person*

*Book online, or ring Stuzzico on 020 7262 9122*