

 SQUADRA.

**L'APERITIVO...**  
(EM 3 ATOS)

Ricotta no forno com Torradas de Pão caseiro  
Couve-flor crocante com redução de Anchovas  
Rolinho de Beringela com Tomate frito

—  
PAIRING COM

Prosecco di Valdobbiadene Sup.  
Extra Dry Millesimato DOCG

**L'ANTIPASTO**

Sardinha recheada a Beccafico  
sobre Salada de Funcho, Laranja e Azeitonas

—  
PAIRING COM

Inzolia Doc 2022 – Feudo Arancio - Sicilia

**IL PRIMO PIATTO**

Pasta com Ragù de Espadarte,  
Beringela, Tomate e Funcho fresco

—  
PAIRING COM

Carthago DOCG 2016 (double Magnum)  
Mandarossa – Sicilia

**IL PIATTO FORTE**

“Braciolo” de Porco Preto recheado  
com “Caponata” de Alcachofras

—  
PAIRING COM

Tancredi DOCG 2016 (double Magnum)  
Donnafugata – Sicilia

**IL DOLCE**

Cannolo Siciliano com Creme de Ricotta,  
Laranja Confit e Pistacho

—  
PAIRING COM

Bem Rye Passito di Pantelleria  
(Magnum) Donnafugata - Sicilia

The background features several splashes of red wine and a large, faint circular outline, possibly representing a wine glass or a decorative element. The text is arranged in a vertical column on the left side of the page.  
**LA**  
SQUADRA.

ENOGASTRONOMIC JOURNEY TO SICILY

**APERITIF.....**  
(IN 3 ACTS)

Baked Ricotta with Homemade Bread Toasts  
Crispy Cauliflower with Anchovy Reduction  
Eggplant Roll with Fried Tomato

—  
PAIRING WITH

Prosecco di Valdobbiadene Sup.  
Extra Dry Millesimato DOCG

**L' ANTIPASTO**

Stuffed Sardine à Beccafico  
on Fennel, Orange, and Olive Salad

—  
PAIRING WITH

Inzolia Doc 2022 – Feudo Arancio - Sicily

**IL PRIMO PIATTO**

Pasta with Swordfish Ragù,  
Eggplant, Tomato, and Fresh Fennel

—  
PAIRING WITH

Carthago DOCG 2016 (double Magnum)  
Mandarossa – Sicily

**IL PIATTO FORTE**

"Braciolo" of Black Pork stuffed  
with Artichoke "Caponata"

—  
PAIRING WITH

Tancredi DOCG 2016 (double Magnum)  
Donnafugata – Sicily

**IL DOLCE**

Sicilian Cannolo with Ricotta Cream,  
Candied Orange, and Pistachio

—  
PAIRING WITH

Bem Rye Passito di Pantelleria  
(Magnum) Donnafugata - Sicily

3<sup>rd</sup> WINE TASTING DINNER CHEF AUGUSTO GEMELLI

*75€ per person*