



Journey to Sicily

in collaboration with  **TASCA**
CONTI D'ALMERITA

2 courses 14.95 - 3 courses 16.95

from 12 to 7pm

Our recent journey was to **Sicily**, land of volcanic magic, flavoursome food and palatable wine.

We would like to share our Sicilian experience through our food & wine menu created by Chef Maria (of the Regaleali estate) and our executive chef Giulio Rossi.

You can find more information about our journeys on our website www.getti.com

Starter

choice of

Crema di ceci

creamy chick pea soup

Sarde alla beccafico

pan fried breaded sardines filled with pine nuts and raisin

Polpettine in agrodolce

meatballs with tomatoes, onions and vinegar

Main course

choice of

Tortelloni al pesto di salvia

ricotta tortelloni with sage pesto

Involtino alla Maria

veal encrusted with bread, parmesan, pine nuts and raisin with Sicilian zucchini flan

Filetto di platessa alla Messinese

plaice fillet with cherry tomatoes, cappers, celery, chilli and white wine with Sicilian zucchini flan

Dessert

choice of

Parfait di mandorle

almond parfait

Crema caramel

traditional crema caramel

White wines

Regaleali Bianco 2015

delicately fruity nose with apple, peach and pink grapefruit notes. Enjoy with **pan fried sardines**

6 175ml

Grillo Cavallo delle Fate

offering taut aromas of citrus and herbs, good density on the palate, and a lip-smacking, almost salty finish to compliment your **fillet of plaice**

9 175ml

Red wines

Regaleali Rosso Nero d'Avola

notes of cherry, mulberry, black cherry, blueberry, vanilla and sage on the nose. Velvety and balanced in the mouth. Ideally paired with **polpettine**

6 175ml

Perricone Guarnaccio

structured wine with intense, complex tannins. Perfect with **tortelloni** or a lovely **involtino**

9 175ml

Dessert wine

Tenuta Capofaro Malvasia

Mandarin-scented, spicy, extremely elegant Malvasia from the small island of Salina, north of Sicily, pair it with an **almond parfait** for the perfect finish

7.5 75ml