

NORMA

02.11.21
DONNAFUGATA
£75 PER PERSON

SMALL PLATE

CAULIFLOWER, SMOKED ANCHOVY AND PARMESAN FRITTERS, LEMON ALIOLI

PAIRED WITH

2019 'VIGNA DI GABRI', DONNAFUGATA, SICILY, ITALY

TO START

ROASTED SQUID, WILD CAPERS, PRESERVED LEMON, PUMPKIN, SAGE

PAIRED WITH

2019 SHERAZADE NERO D'AVOLA, DONNAFUGATA, SICILY

MAIN COURSE

ROASTED AUBERGINE STUFFED WITH PORK AND NDUJA RAGU, PECORINO, WILD FENNEL

PAIRED WITH

2017 'SUL VULCANO' ETNA ROSSO NERELLO MASCALESE, DONNAFUGATA, SICILY

DESSERT

IRIS DOUGHNUTS WITH CHOCOLATE, RICOTTA, ALMONDS

PAIRED WITH

2019 BEN RYE, PASSITO DI PANTELLERIA, SICILY