



AN EVENING IN SICILY

FRIDAY, SEPTEMBER 25, 2026

TRIO DI ANTIPASTI TRADIZIONALI

ARANCINO AL BURRO

CAPONATA DI MELANZANE – EGGPLANT STEW

PANELLE – CHICKPEA FRITTER

BARBOURSVILLE VINEYARDS FIANO RESERVE 2023



PASTA CON CAPULIATO E MOLLIKA TOSTATA

SPAGHETTI WITH FRESH TOMATO SAUCE, ANCHOVIES & PECORINO SICILIANO

TOASTED HERBED BREADCRUMBS

BARBOURSVILLE VINEYARDS BARBERA RESERVE 2024



PESCE SPADA ALLA GHIOTTA

STEWED SWORDFISH

TOMATOES, SALTED CAPERS, NOCELLARA DEL BELICE OLIVES & COUSCOUS

BARBOURSVILLE VINEYARDS MERLOT RESERVE 2021



PARFAIT DI MANDORLE

SICILIAN ALMOND PARFAIT “SEMIFREDDO”

SHAVED MODICA CHOCOLATE

BARBOURSVILLE VINEYARDS PAXXITO 2021

— EXECUTIVE CHEF MICHAEL CLOUGH —