

LET US TAKE YOU ON A JOURNEY OF  
AUTHENTIC, SICILIAN CUISINE, AS  
ROBERTO TORO RECREATES HIS ICONIC  
FESTIVE DISHES

4 COURSE MENU, PAIRED WITH A SELECTION OF DELICIOUS WINES  
€175 PER GUEST TO INCLUDE AN ARRIVAL GLASS OF SPARKLING WINE

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PRAWN WITH ARTICHOKE, BURRATA AND ANCHOVY-FLAVOURED  
BREADCRUMBS  
PECORINO, GRAN SASSO, ABRUZZO, ITALY - 2021

RISOTTO WITH WILD HERBS, CUTTLEFISH, LIME AND SEA POWDER  
CHABLIS 1ER CRU MONTMANS, DOMAINE JEAN GOULLAY - 2019

VENTRESCA TUNA SERVED WITH CHESTNUTS, CABBAGE AND JUS  
OF CALF  
RATHFINNY CLASSIVE CUVÉE, BRUT, EAST SUSSEX, ENGLAND - 2017

SPICED ETNA COLA APPLE WITH RICOTTA CHEESE AND GRAPEFRUITS  
GEWÜRZTRAMINER GRAND CRU 'KESSLER', ALSACE, FRANCE - 2016

OR

CAULIFLOWER WITH ALMONDS, ORANGES AND TURMERIC  
PECORINO, GRAN SASSO, ABRUZZO, ITALY - 2021

RISOTTO WITH SAFFRON, BLACK CABBAGE POWDER AND GRAPEFRUIT  
CHABLIS 1ER CRU MONTMANS, DOMAINE JEAN GOULLAY - 2019

ARTICHOKE WITH LIQUORICE MOUSSE, TARRAGON AND VINEGAR PEARLS  
RATHFINNY CLASSIVE CUVÉE, BRUT, EAST SUSSEX, ENGLAND - 2017

YOGHURT SOUP WITH GREEN APPLE, CELERY AND CUCUMBER  
GEWÜRZTRAMINER GRAND CRU 'KESSLER', ALSACE, FRANCE - 2016