

# Avvio

R I S T O R A N T E

## REGIONAL CULINARY TOUR

MARCH: SICILY DINNER – THREE COURSES \$29.95

### A N T I P A S T I

{ choose one }

#### ARANCINI

sweet italian sausage, spinach and mushroom

–*Etna Bianco, Tornatore, Sicily*–

#### TUNA CRUDO

chilis, fennel, citrus, evoo, sea salt

–*Rose, Planeta, Sicily*–

### E N T R E E

{ choose one }

#### PASTA ALLA NORMA

house-made basil rigatoni, eggplant, marinara, ricotta salata

–*Nero D’Avola, Cusumano, Sicily*–

#### SWORDFISH CAPONATA

castelvetrano olives, pignolia, baby potato, tomato emulsion

–*Etna Bianco, Tornatore, Sicily*–

#### LAMB STEW

cippolini onion, mushroom, garlic, sardinian couscous

–*Merlot, Cusumano, Sicily*–

### D E S S E R T

{ choose one }

#### PISTACHIO CANNOLI

#### LEMON SORBETTO

–*Caffè Corretto alla Aversa*–

additional wine pairings  
\$19