



Wedding Bells Course

A Taste of Taormina

Inizia

A shot of today's chilled soup

Mini puff pastry sandwich

*Prosciutto di San Daniele, mozzarella buffala, Ho farms cherry tomatoes
and arugula*

Antipasto

Seared ahi chilled and marinated with Italian herbs

Served with pickled hearts of palm and watermelon radish

Primo Piatto

◆ *Nero di seppia*

*Squid ink linguine sautéed and lightly spiced with shrimp, clams, tomato, garlic and
olive oil*

Secondo Piatto

*Grilled Prime Tenderloin with seasonal grilled vegetables
topped with foie gras*

Dolce

Seasonal panna cotta

Tiramisu

Seasonal sorbet with pistachio, almonds and a zesty lemon biscuit

\$ 85.00

Taormina
- Sicilian Cuisine -