



Vicio
Il Mastro Pastaio

SICILIAN APERI-DINNER



WINE PAIRING 
DONNAFUGATA

HALLOWEEN
EDITION

Polpo alla Griglia su Spirali di Carote e Gel all'Arancia

Grilled octopus flavoured with bay leaf and thyme, on spirals of carrot and lime cream, cuttlefish obsidian, orange gel and sea herbs

Vegetarian Version

Tartare di Pomodoro San Marzano in Osmosi Mediterranea

San Marzano tomatoes marinated in osmosis, with drops of Tabasco, EVO oil, basil, salt and pepper. Accompanied by a savoury truffle zabaglione, olives, tuille of homemade bread and cucunci pantesco

 **Prio 2022 Sicilia Doc Lucido**



Polpette di Pesce al Sugo di Pomodoro

Tender fish balls in a rich tomato sauce, served with shellfish, mollusks, raisins, pine nuts, and a fresh hint of mint

Vegetarian Version

Caponata di Melanzane

Aubergines, onions, celery, capers, olives, tomatoes in a sweet-and-sour sauce and modican chocolate

 **Passiperduti 2022 Sicilia Doc Grillo**



Ragusano in Carrozza

Caciocavallo ragusano DOP cheese crocket, pumpkin cream, liquorice glaze and rosemary

Vegetarian Course

 **Angheli 2020 Sicilia Doc Merlot e Cabernet Sauvignon**



Arancina nera di Seppia

The "Arancina" is rice ball, breaded and fried, filled with a flavorful blend of Cuttlefish Ink

Vegetarian Version

Arancina agli Spinaci

The "Arancina" is rice ball, breaded and fried, stuffed with spinach and mozzarella

 **Vigna di Gabri 2021 Sicilia Doc Ansonica, Viognier e Chardonnay in botte**



Cestino misto di Focacce e Pizzette

€ 35.00

Please inform us of any food allergies, dietary restrictions, or vegetarian preferences. Thank you!