

*your Master of Wine for this event
Peter Scudamore-Smith*



*NV Ca' del Bosco, Lombardy
Americano Prosecco Spritzer*

08 Capocroce Pulvino Grillo, Sicily

*08 Tenuta delle Terre Nere Santo
Spirito DOC, Sicily*

*09 Capocroce Pulpito
Nero d'Avola, Sicily*

*09 Planeta Cerasuolo di Vittoria
DOCG, Sicily*

*09 Carlo Pellegrino Passito di
Pantelleria Liquoroso DOC, Sicily*

*NV Marsala Superiore DOC
Riserva Oro, Sicily*

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“A Pranzo Dai Nostri” - Sunday, 3rd June

... lunch at ours ...

We invite you to join us in celebrating the love of Sicilian food and wine on a beautiful Brisbane winter day, just like the Italians do it – start by grazing on antipasto while enjoying your aperitivo and then let your taste buds do all the talking as you are served your first course, main and dessert with matching wines.

Aperitivo al Bar

Antipasto Tradizionale

Primo

Caserecce con Pesce, Pomodori Ciliegini, Olive Siciliane e Melanzane
Caserecce pasta with market fresh fish, cherry tomatoes,
Sicilian green olives and eggplant

Arancina

Sicilian rice balls filled with a bolognese ragu`

Secondo

Salsiccia al Forno con Patate
Oven-baked pork and fennel sausages and potatoes

Falsomagro

Stuffed Sicilian beef roulade

Involtini di Pesce Spada
Swordfish rolls

Dolce

Gelato al Torrone, Cannolicchi di Ricotta e Pasta di Mandorla
Nougat ice cream, ricotta filled cannoli and traditional almond biscuits

\$79 per person (food and wine only). Aperitivo starts at 12.00pm.

To avoid disappointment, make your reservation by phone on 3262 9777 or email admin@restaurantmarca.com.au. Please note bookings are essential for this event.

