

SICILY

Salsiccie rustica con ulive cunzati

Country salame with dressed olives and chilli pepper taralli

Caponata

A thousand variations exists of this typical Sicilian vegetable dish, there is a North African influence of pine nuts and a hint of dried fruit here. Served on griddled country bread rubbed with garlic

“Amuri e brodu di cicir”

Love and chickpeas. One of the three classic dishes prepared to honour San Giuseppe, who gained the island's lasting devotion by bringing the rains that ended a punishing drought. Served here with caciocavallo and pork polpettina

Pesce azzurro

Scorched mackerel with shredded fennel, wild Sicilian oregano & red chilli, orange salad

L'Arancino al pistacchio

Risotto with pistachio in golden crispy crumb, the original street food, brought over by the conquering Arabs, loved all over the planet

Pecorino Siciliana

Sheeps cheese with blood orange confetura

Pasta a la norma

From Catania , Salvos home town , this dish combines the staples of Sicilian tomatoes and aubergines , ricotta primo sale and pasta ,into a dish that Salvo craved all the time he lived in England

Involtini di pescespada

Swordfish rolls stuffed with bread, shellfish, capers and zest served with carciopatata – pan roasted artichoke and potato with rosemary

Ricotta, miele e caffè

Locally made sheep's ricotta with honey and coffee grounds

Pasta di mandorle

Almond pastries

Gelato al limone

Sherbets, ices and arrived in Sicily from the Arab World