

CAFÉ DU SOLEIL

Songbird's Italian Islands Dinner

Thursday 7th November 2024, 7pm

On arrival – 2023 IDDA Bianco, Gaja, Etna, Sicilia

Sicilian Antipasti

Arancini, marinated anchovies, caponata

Mussels gratinate and bruschetta

2023 Etna Bianco, Monteleone, Sicilia

Paccheri

Pasta tubes with swordfish, aubergines and fresh tomatoes

2023 Samas, Agricola Punica, Sardegna

Sardinian Lamb

Marinated leg of lamb, grilled artichokes, cavalo nero, lamb jus

Or

Frito Misto

Crispy fried red mullet, prawns and calamari

Fennel, artichokes and salted capers, salsa verde

2020 Barrua, Agricola Punica, Sardegna

2016 'Dule' Cannonau di Sardegna Riserva, Gabbas, Sardegna

Selection of Island Cheeses

And a sheep's milk ricotta and pistachio canolo to finish

2019 IDDA Rosso, Gaja, Etna, Sicilia

4 courses & matching wines £80 per head

A discretionary 10% service charge will be added to your bill. All tips and service charge go to staff.

If you have a food allergy, or would like the pescatarian options, please let us know at the time of booking.