

Inman River Café Sicilian Night



Sicilian cooking is undeniably the most complex and colorful in Italy. Like hues on a painter's palette, the dishes on a Sicilian table represent the various cuisines of the many civilizations that have passed through the island. The longtime isolation of the island and the Sicilians' innate attachment to tradition have allowed for the preservation and evolution of an elaborate cuisine. In Sicily, new and old, East and West, thrive side by side, blending uniquely together as in no other place in the world.

Antipasto - starters

Bruschetta con Gamberetti Piccante e Granchio - Spicy SA King prawn and blue swimmer crab bruschetta

Caponatina di melanzane – eggplant, tomato and caper salad

Cantalupo e Prosciutto con Olio al Basilico – rockmelon with Adelaide Hills prosciutto and basil oil

Zuppa - soup

Siciliano meatball zuppa – Sicilian style free range chicken meatball and vegetable soup

Primi – first course

Insalata verde – mixed green salad with honey lemon dressing

Arancini – Risotto balls filled with mozzarella

Pesce a beccaficu – stuffed baked fresh local fish fillets

Secondi – main course

Arrosto di Agnello con limone e aglio - Slow roasted Fleurieu Suffolk lamb with garlic and lemon

Cotorni – side dishes

Cavolfiorni al forno – Sicilian style cauliflower

Zucchini in agrodolce – zucchini with a sweet and sour sauce

Rosso peperoni arrostiti – red roasted peppers

Dolce - desserts

Marsala zabaglione gelato – Marsala ice cream

Sorbetto di fragole – strawberry sorbet

frutta fresca - Selection of fresh fruit

Crostoli – fried ribbons of sweet pastry