

November 26, 2025, 6:30 pm.



**NOBLE
ESTATES**
Wine & Spirits

Sicilian cuisine blends Italian traditions with Arab and Spanish influences, resulting in dishes with bold flavors and unique ingredients like eggplant, pistachios, and citrus. Signature foods include Arancini (fried rice balls), Pasta alla Norma (pasta with tomato and eggplant), and sweet treats like Cannoli and Cassata. Sicilian wines offer a diverse range, from fresh, citrusy whites from grapes like Catarratto to robust, full-bodied reds from Nero d'Avola, with wines from Etna benefiting from volcanic soils.



Hors'doeuvres

Prosecco

Caponata di Tonno e Melanzane

Sweet and sour Tuna and Eggplant with olives, tomato and celery

2023 Planeta Etna Bianco

Ravioli alla Norma

Ricotta and Eggplant stuffed ravioli in a basil tomato sauce with shaved Ricotta Salata

2023 Planeta Cerasuolo di Vittoria

Involtini di Pescespada

Swordfish rolls stuffed with pinenuts, raisins, tomatoes and breadcrumbs on a Trapanese Pesto sauce (almond base Pesto) served with vegetables

2022 Planeta Etna Rosso

Grigliata mista di carne

Sausage, lamb chop and beef skewer with a Salmoriglio sauce (E.V.O.O., parsley, garlic and origano) served with roasted potatoes.

2017 Planeta Didacus Cabernet Franc

Gelato al Pistacchio

Pistachio ice cream

Passito di Pantelleria

\$195 per person plus taxes and gratuities