



**urban**  
Restaurant & Wine Bar

## **Sicily Long Lunch 23.03.25**

### **A Sicilian inspired degustation with matching wine**

Menu by Darcy Glassock  
Beverage Presented by Bryce Gleeson (Convivium)

175.0 PP

#### **Aperitivo**

On Arrival

2020 I Suoli 'Brut' Nature Rosé, Terre Siciliane IGT

#### **Sarde a Beccafico**

Stuffed sardines with breadcrumbs, pine nuts

2023 Musita 'Karima' Grillo, Sicilia IGT

#### **Gnocchi alla Norma**

Homemade gnocchi with fried eggplant, tomato, ricotta and basil

2021 Massimo Lentsch, Carricante, Terre Siciliane IGT

#### **Polpo al Pesto Trapanese**

Octopus with rustic red pesto

2023 Giasira Rostato, Nerello Mascalese, Sicilia IGT

#### **Arancini al ragù d'anatra**

Deep-fried rice balls stuffed with duck ragù & mozzarella

2020 Massimo Lentsch, Nerello Mascalese, Etna Rosso DOC

#### **Involtini di Manzo**

Beef roulade Stuffed with Pecorino, pine nuts, bread crumbs

2021 Funara 'Omnis' Nero D'Avola, Sicilia DOC

#### **Cannoli al mango e cioccolato bianco**

Sicilian pastry stuffed with mango, macadamia, white chocolate

2023 Musita 'Organicus' Zibibbo, Sicilia DOC



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Visa and Mastercard incur 0.9% surcharge. American express incur 1.9% surcharge.