



TAKE A CULINARY TRIP TO - SICILY -

MAIN COURSE \$22 | 2 COURSES \$28 | 3 COURSES \$34

PRIMI

- Spicy tomato arancini with mozzarella served with olive tapenade
- Sicilian chickpea fritters served with chilli relish
- Bruschetta topped with caponata

SECONDI

- Penne Trapanese - house-made penne pasta served with fresh pesto of almonds, basil, garlic & tomato
- Spaghetti alla Norma - spaghetti tossed with roasted eggplant, tomato, basil & feta
- Bucatini pasta with a WA sardines, shaved fennel, olive oil garlic, lemon & herbs

DOLCE

- Sicilian cannoli
- Strawberry granita

Available 20 March - 2 April

bucci 