

SICILY

The southern Italian island of Sicily has been a destination for many people living around the Mediterranean. Sicilian cuisine clearly reveals how travelers greatly influenced their country throughout the ages. This week's menu is a delicious study on the flavors of this beautiful volcanic island. Grab your forks and join us for...

Gentle Dining at Café DiCocoa

125 Main Street Bethel

March 3rd, 2019 one seating@ 6:45pm BYOB \$63pp + tax & gratuity

By Reservation only (207) 824-5282

dicocoasbakery@gmail.com www.cafedicocoa.com

ANTIPASTI

Arancini

Translated to "dear little oranges", Arancini are delicious saffron scented Arborio rice balls. Filled with veggie sausage ragu, dredged in crumbs and fried until crisp and golden.

Caponatina

This sweet and sour eggplant salad is the perfect accompaniment to our **Carta de Musica** - paper thin crisps made of unleavened dough and brushed with rosemary oil.

Sicilian Spiced Hot Olives

Marinated Feta Cheese

ZUPPA

Minestra

A brothy winter-time soup made with Italian plum tomatoes, fresh peas, basil, and cannellini beans

PIATTI DEL GIORNO

Busiate with Trapanese Pesto

Spirals of durum wheat dough are the perfect vehicle for this authentic Sicilian pesto made with fresh tomatoes, almonds, grana padano cheese, and extra-virgin olive oil
Served with **Broccoli Raab** braised with garlic and red pepper flakes

INSALATA

Blood Orange Salad with Fennel

Fresh shaved fennel bulb tossed with a Marsala vinaigrette over Arugula with beautifully bright blood orange segments, red onion and black olives. Drizzled with a Marsala dressing.

DOLCE e ESPRESSO

Canoli

These beauties are made with the freshest hand-packed ricotta cheese that is sweetened just so, then filled into crisp Pizelle shells. Dipped into chocolate and pistachios.

Served with ...

Dark & Robust Italian Espresso or Americano

Grazie!