



Sons of Italy
Dinner at Cibi
Nouveau Sicilian
May 1, 2011

Menu

Antipasti

Served family style at each table
Sicilian pecorino cheese & salami
&

Caponata

Sicily's famous insalata agrodolce
Eggplant, onion, celery, olives, tomatoes & capers with sweet & sour (agrodolce) flavors
Served with crusty bread

Il Primo

Pasta alla Norma

A typical Sicilian pasta course for special occasions
Cut pasta with a simple tomato sauce & topped with lightly fried eggplant
Served with grated ricotta salata cheese

Il Secondo

Pollo Agrodolce

Adapted from my Cousin Cettina's recipe for Coniglio Agrodolce (Sweet & Sour Rabbit)
Chicken thighs braised with
onion, garlic, capers, green olives, white wine vinegar & sugar
Served with crusty bread

Contorno

Fungi Aggetivi

Cettina served this simple sauted mushroom dish with Coniglio Agrodolce
Wild mushrooms (oyster and white mushrooms) sautéed in olive oil with garlic,
dressed with olive oil & parsley

Insalata

Insalata Verde, Green salad, of romaine lettuce, simply dressed with vinegar & olive oil

Frutti

Fruit, served family style, is a most after dinner

Dolce e caffè

Last but not least, dessert & coffee

Dolce ri Ricuotta

Ricotta torta (cake)

A popular item found in le dolcerie (pastry shops) of Palermo's, served as a snack or after dinner with coffee or a bicchierino, a glass of Marsala wine or rosolio.

Marsala wine will be available by the glass

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