PIG 101: Change in Continuity...
A cross-tasting of Italian coastal cuisine from the Age of Discovery
to a new Pax Americana.¹

New Yorkers claim that the corner of Broadway & 42nd is the crossroad of the world. But in Sicily there's a market, "Vucciria" where echoes of distant worlds, Greek, Arab, Norman, French & Spanish can still be heard. Our menu this week is drawn from the rich history of this ancient crossroad...Palermo.

"PASTA...CHI VRUCCOLI ARRIMINATI"
BUCATINI LACED WITH SAFFRON TOSSED WITH PINENUTS,
GOLDEN RAISINS & TOASTED CAULIFLOWER

"PESCESPADA E PANELLE ALLA PALERMITANA"
GRILLED SWORDFISH & CRISPY CHICK PEA FRIES WITH
SPICY EGGPLANT CAPONATA

"TORTA DI RICOTTA E CANDITI, BISCOTTI DELLA REGINA
E PESCHE SOTTO VINO"
TRADITIONAL RICOTTA CAKE, QUEEN'S TEARS
& PEACHES SPLASHED WITH RED WINE

Prix fixe menu excluding tax and tip $38 per person

¹We will be in Palermo again next week, but with Pignoli's interpretation of these classic dishes.