



**PIG 101: Change in Continuity...**

A cross-tasting of Italian coastal cuisine from the Age of Discovery to a new Pax Americana.<sup>1</sup>

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 VRUOCOLI 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

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