



## **Secret Supper Club, A Summer in Sicily**

**Friday 27<sup>th</sup> June 2025**

*A focus on the incredible wines from Tenute Orestiadi, Sicily.*

*A young company that vinifies the best grapes grown on the island: from the Belice Valley to the slopes of Mount Etna with the aim of tracing routes that unite the people of the Mediterranean.*

*Known as the crossroads of the Mediterranean and with influences from Italy and Spain but also Arabia and Africa, Sicilian cuisine is a veritable melting pot of flavour.*

**Sicilian red prawn risotto, preserved lemon, tarragon, Pecorino Romano**

*2023 Zibibbo DOC Sicilia, Tenute Orestiadi*

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**Grilled Asparagus, egg yolk, Italian cheese pasta, olive oil and pine nuts**

*2023 Orange Inzolia Organic, Tenute Orestiadi*

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**Slow cooked wild rabbit ragu, hand rolled ricotta gnocchi, chanterelles**

*2022 Perricone DOC Sicilia, Tenute Orestiadi*

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**Roast sirloin of rose veal, Sicilian veal involtini, soft polenta, grilled artichoke**

*2019 Ludovico Rosso, Tenute Orestiadi*

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**Gorgonzola Dolce, Eccles cake, gooseberry**

*NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestiadi*

**Menu priced at £85 per person for 5 courses with paired wines**

**Tickets on sale via OpenTable**

*For all other enquiries please contact Andrea - [info@thewhiteoak.pub](mailto:info@thewhiteoak.pub)*

*Menus are subject to seasonal variations and changes as dictated by Mother Nature*