



**AIA  
30**

# Conference

*Experiment and Innovation: Branching Forwards and Backwards*

Conference Dinner - 16<sup>th</sup> September 2022  
h. 20.30

Chostro di Levante – Monastero dei Benedettini

## MENU

### Hors d'oeuvre

#### *Prosecco*

- *Panelle (chickpea fritters) V*
- *Tartlets V\**
- *Sicilian Caponata (Sicilian stir fry aubergine, celery, and peppers) V*

### Entrée

- *Stone bass, date tomato and mint risotto V +fish*
- *Fresh filled pasta with pistachio cream and crunchy speck (optional) V*
  - *Sicilian-style swordfish rolls V +fish*
  - *Mesclun and pomegranate salad V*
  - *Country-style potato rounds V*

## Dessert

- *Sicilian cassata*
- *Assorted pastries*
  
- *Wine and beverages*

In the menu, **V** highlights vegetarian food and **V\*** highlights that among the various types offered, some are vegetarian.

In addition to what is part of the general menu, extra vegetarian options will be available. Vegan and gluten-free meals will be provided separately.