

Wining Dining

The hotel is located near the town of **Mazara del Vallo**, the western side of Sicily on the most southern border of Europe. It is well connected to Palermo and Trapani through a toll free high way.

Distance from Airports

Palermo (PMO) - 100 Km

Trapani Airport (TPS) - 90 Km

[Discover the wine route](#)



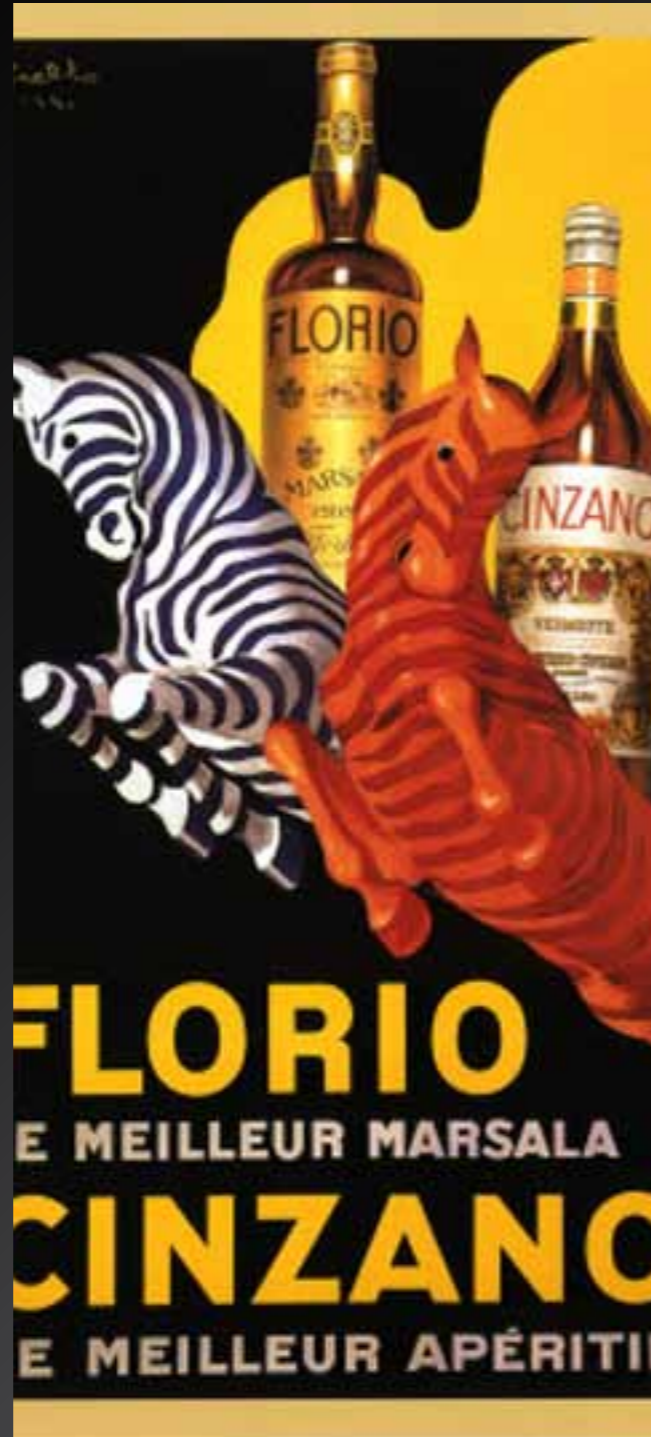
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Sicily is a land with intense colors and scents, dramatic landscapes lit by blazing sunlight under deep blue skies. The produce of this island is both harsh and mild, like Sicily itself, and **Sicilian wines** have conquered a leading position in both the Italian and international wine culture thanks to their pronounced **fruity bouquets**.



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The true Marsala is the fruit of the century-old experience gained in more than 170 years by Cantine Florio. It is made from Grillo and Cataratto grapes grown along the coast in the Marsala area and in the arid hinterland of the Trapani region. A matchless dessert wine



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One of Europe's oldest viticultural regions, Sicily's oenological history is an ancient one, dating from the time when the island was part of Magna Graecia.

The Val di Mazara region is dotted with famous wineries including but not limited to **Donnafugata**, **Firriato** or **Florio**. Discover the tradition



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The hotel's [winecellar](#) housing the most representative Sicilian wines. Complement great food with great wine.



Wining Dining

Food & Wine Pairing with our resident sommelier

Enoteca Wine tasting
Large selection of finger foods

Salumi - Ricotta Cheese
Bruschette - Panelle
Sicilian desserts

EUR 45 p.p.

3 Course with wine pairing
Seated à la carte dinner

Starter
First or second course
Dessert

EUR 85 p.p.

5 Course with wine pairing
Seated à la carte dinner

Two Starters
First and second course
Dessert

EUR 120 p.p.

The above is a selection of the available wine tasting packages for a minimum of two guests
The sommelier will pair the best available wine • Serving by the glass • We cater for a maximum of six guests
to ensure a fully rounded experience • Larger groups are quoted upon request
Prices are subject to change.

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The **Sicilian cuisine** shows traces of all the cultures which established themselves on the island over the last two millennia. Sicilian food has Spanish, Greek and Arab influences.

A few of our signature dishes.



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The **Dubbesi** Fine Dining Restaurant - **Signature dish** Lasagnetta with crab and lime avocado



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The cooking school introduces guests, both novice and experienced cooks, to the [art of Sicilian cuisine](#).

The programme offers guests a hands-on learning experience guiding them through the [diverse specialities](#) of the island.

Cooking Lesson 1 The Antipasti

Caponata is a typical Sicilian antipasto said to be of Spanish origin. Arancine were invented in the tenth century during the Kalbid rule of Sicily

Cooking Lesson 2 The Fish Cous Cous

The Arab culinary influence in Sicily may not be so apparent at first glance, but this is not the case for cous cous. Find out more at the annual Cous Cous Fest in San Vito lo Capo

Cooking Lesson 3 The Sicilian Dessert

In Sicily desserts are produced in large varieties and are made with honey, flour, cheese and almonds. An overflow of colours and flavours

EUR 105.- per person - per lesson

For a minimum of two guests

Final tasting and wine pairing by our sommelier

The above is a selection of the available cooking lessons • We cater for a maximum of six guests to ensure a fully rounded experience • Larger groups are quoted upon request • All participants will receive a personalized apron and a cooking class diploma • EUR 100 flat fee per lesson • Prices are subject to change.

*W*ining
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Contact Information

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