



Contact: Sascha Koki
Phone: (808) 922-8974
Email: sascha@mediaetc.net

For Immediate Release
May 22, 2018

IT TAKES TWO TO MANGO Taormina Sicilian Cuisine Refreshes its Popular Summer Menu

Mango Season at Taormina Sicilian Cuisine is a seasonal favorite among locals and visitors. This year, Regional Executive Chef Hiroyuki "Hiro" Mimura brings back crowd favorites such as the Mango 'Tango' Salad, Mango 'Solstice' Chilled Pasta, and Mango 'Sognare' Cheesecake while mango cocktails takes us on a dreamy Italian summer tour.

The limited mango menu will be available at Taormina Sicilian Cuisine from June 1, through July 31, 2018, while (mango) ingredients are available and at its peak.

This year's mango menu line up is as follows,

MANGO 'TANGO' SALAD

One of Chef's most in-demand seasonal dish, the Mango 'Tango' Salad (\$21) features local Golden or Hayden Mangoes with an abundance of shrimp, avocado, tomato, cucumber and prosciutto to complement the fresh diced mangoes.

MANGO 'SOLSTICE' CHILLED PASTA

The Mango 'Solstice' Chilled Pasta (\$23) is an indulgent combination of tomato and piquillo pepper reduction, cayenne, and a creamy ricotta base. Topped with local Golden or Hadyen Mangoes for an unforgettable gourmet meal.

MANGO 'SONGARE' CHEESECAKE

Sognare, or "dreamy" in Italian is the perfect description for this dessert. Refreshing yet addictive, the Mango 'Sognare' Cheesecake (\$12) features mango puree, coconut and cream. Topped with fresh mangoes, a perfect finish to any summer meal.

Mango Cocktails

Mango season at Taormina isn't complete without their Mango Cocktails! Inspired by Italian locales using local mangoes, the cocktails are a great way to cool off during the hot summer months.

MOUNT ETNA \$14

Inspired by the active volcano in Sicily, the Mount Etna features El Silencio Mezcal, Solerno Blood Orange Liqueur, Mango Purée, Fresh Lime, Agave Syrup, and a Hawaiian Lava Salt Rim.

MANGO SARRONO \$14

Sarrono is a commune of Lombardy, Italy where Disarranno Amaretto is distilled. Mango Sarrono features Rum, Disarrono Amaretto, Mango Puré, Fresh Lime, Sugar, and Fresh Mango garnish.



About Taormina Sicilian Cuisine

Opened in 2007, Taormina Sicilian Cuisine is one of the top Italian fine dining destinations in Hawaii. True to his Italian training, Regional Executive Chef Hiroyuki “Hiro” Mimura’s authentic Sicilian cuisine often features hand cut pastas, fresh seafood and locally sourced ingredients for a menu that shines with unforgettable dishes that tell a great story. The wine list is as persnickety as it is superb—curated to pair perfectly with Chef Hiro’s fare. His signatures, including the uni pasta, Frutti di Mare and Bolognese alla “Siciliana,” have garnered an impressive following both locally and abroad. The restaurant also features seasonal dishes such as the popular mango menu.

Taormina Sicilian Cuisine

Address: 227 Lewers St., Honolulu HI

Phone: (808) 926 - 5050

Business Hours: 11:00 AM – 10:00 PM (Sunday - Thursday)
11:00 AM – 11:00 PM (Friday & Saturday)

Website: <http://taorminarestaurant.com>

Facebook: www.facebook.com/taorminasiciliancuisine/

Instagram: @taorminasiciliancuisine

###

If you would like more information about Taormina Sicilian Cuisine and/or the menu items mentioned, please call Sascha at (808) 922-8974, or email her at sascha@mediaetc.net.