

ANTIPASTI E BOCCONCINI
(Appetizers and Bites)

Freddi (Cold)

Pate della casa 10.50

Prepared with chicken livers, pork tenderloin, Szechuan peppercorns and Mediterranean spices
Suggested pairing: Primitivo or Chardonnay

Pate delle due Sicilie 10.50

Classic Monzu style mushroom pate containing Pantelleria capers, olives & dry Marsala
Suggested pairing: Pino Noir or Negro Amaro

Crostini di Fegatini 10.50

A savory mousse prepared with chicken and duck livers, capers, shallots, and Vin Santo wine served with imported mini toasts
Suggested pairing: Zinfandel or Primitivo

Caponata 8.00

Eggplant and Mediterranean vegetable medley, prepared in the traditional agrodolce style of Sicily w/salted capers, celery, & olives.
Served with imported mini toasts.
Suggested pairing: Sangiovese

Caldi (Hot)

Finocchio Arrostito 9.50

Fresh fennel roasted in a chardonnay cream with black olives and pancetta. Finished with a pecorino bread crumb crust.
Suggested pairing: Chardonnay

Portobello Ripieno 9.50

Portobello mushroom stuffed with sweet Italian sausage, gorgonzola cheese, fresh spinach & a splash of imported dry Marsala
Suggested pairing: Chianti Riserva

Peperone Ripieno 9.50

Sweet red bell pepper filled with a mixture of aged provolone cheese, Golden raisins, fresh tomatoes and black currants
Suggested pairing: Albariño

Grilled Harissa Lamb 12.50

Lamb loin chop grilled w/ house made mild Tunisian harissa. Served w/ a side of our eggplant caponata and Black Beluga lentil salad.
Suggested pairing: Malbec

Torte (Tarts)

Torta di Carciofi 9.50

Freshly made tart filled with artichokes & caramelized onions baked in a hand rolled crust with a hint of sweetness
Suggested pairing: Prosecco or Albariño

Torta Rustica 9.50

A timeless Sicilian classic prepared our way. A ricotta filled tart with provolone & Parmigiano cheeses, combined with local seasonal greens on a layer of Prosciutto in our classic hand rolled crust.
Suggested pairing: Pino Grigio

Sampler Platters

Pâté Duo: 10.50

A slice each of both our pâtés for you to enjoy

Pâté Trio: 14.50

A sampling of both our pâtés along with our Crostini di Fegatini

Campionatura Deluxe 23.50

Peperone Ripieno, Portobello Ripieno and your choice of our Torta Rustica or Torta di Carciofi

Antipasto Ultimo 44.50

Unsurpassed offer for the taste of Sicily. One of each of our pate, one of each torte, Peperone Ripieno, Portobello Ripieno, and Caponata

Zuppe (Soups)

Roasted Garlic Bisque 7.50
(topped with roasted almonds)

U'Maccu' 7.50

An old world Sicilian soup made with fava beans, fresh fennel, and imported San Marzano tomatoes. Finished with pasta and Parmigiano cheese

Insalate (Salads)

Insalata della Casa 7.50

Our house salad is an organic spring mix combined with red onions, Parmigiano cheese & almonds in a pomgranate vinaigrette.

Insalata di Lenticchie Siciliana 8.50

Organic Montana Black Beluga lentils tossed with extra virgin olive oil, fresh fennel, red onions, black olives & fresh Costa Rican mint from our garden.

Primi (Pasta)

Timballo di Penne 15.50

Baked pasta comprised of sliced meatballs, hard cooked eggs, prosciutto, provolone, and roasted peppers, bathed in béchamel and Parmigiano cheese. Served with house made, slow cooked tomato sauce.
Suggested pairing: Chianti Riserva

Pasta Siciliana 14.50

Penne pasta tossed in imported San Marzano tomatoes with garlic, basil, eggplant, and Ricotta Salata cheese.
Suggested pairing: Nero d'Avola

Secondi (Entrees)

Pollo con Carciofi 17.50

Boneless chicken breast sautéed in white vermouth & lemon, with artichokes, black olives, spinach and Parmigiano cheese.
Suggested pairing: Sauvignon Blanc

Farsumagru 18.50

Sirloin stuffed with a menagerie of ingredients including provolone, prosciutto, Italian sweet sausage, hard cooked eggs, asparagus and pancetta. Slowly braised in red wine and tomato reduction.
Suggested pairing: Ripasso

Cotoletta di Pollo 16.50

Sicilian comfort food at its finest! Boneless skinless chicken breast dusted in homemade breadcrumbs, sesame seeds, and Parmigiano, sautéed in Extra Virgin Olive Oil until golden brown
Suggested pairing: Pino Grigio

Pesce/Frutti di Mare (Fish/Seafood) Market Price

Ask our wait staff for today's available seafood and/or fish. All fish and seafood chosen on a daily basis.