

November 6, 2013

WINTER DINNER MENU

Written by Siculi

1

SOUPS

BEAN AND HAM ...\$5

CHICKEN AND SAUSAGE NOODLE ...\$5

SOUP OF THE DAY ...PRICED DAILY

SALADS

HOUSE ...SIDE \$4/ FULL\$7

MIXED GREENS TOSSED WITH OUR RED WINE VINAIGRETTE, SHAVED CELERY, ONION, CUCUMBER AND TOMATOES

CLASSIC CAESAR... \$5/FULL \$8

ROMAINE TOSSED WITH HOUSE MADE CAESAR DRESSING, CROUTONS AND PECORINO CHEESE SIDE

APPLE WALNUT ... \$8

APPLES AND WALNUTS WITH PROSCIUTTO AND CRUMBLLED GOAT CHEESE OVER A BED OF SPINACH WITH CREAMY CIDER VINAIGRETTE

BLOOD ORANGE AND FENNEL...\$8

SLICED BLOOD ORANGES, BLACK OLIVES, ONION AND THINLY SHAVED FENNEL SERVED OVER MIXED GREENS AND TOSSED IN A RED WINE VINAIGRETTE

***ADD GRILLED CHICKEN...\$7, SHRIMP...\$8, STEAK...\$9, SCALLOPS...\$12**

***ADD TO ANY SALAD GRILLED CHICKEN...\$7, SHRIMP...\$8, STEAK...\$9**

APPETIZERS

WOOD FIRE ROASTED OLIVES & ROASTED NUTS ...\$8*GF

A MEDLEY OF OLIVES & ROASTED NUTS WARMED IN THE BRICK OVEN.

OLIVES ARE SERVED WITH SHAVED FENNEL, LEMON & HERBS AND NUTS WITH SEA SALT AND OLIVE OIL

HOUSE MADE MEATBALLS ...SMALL (4) \$7/LARGE (8) \$12

FIRED IN THE WOOD OVEN AND DRIZZLED WITH EXTRA VIRGIN, LEMON JUICE AND SHAVED PECORINO

ANTIPASTO BOARD *GF ...\$12

GET THINGS STARTED WITH AN ARRAY OF TRADITIONAL MEATS AND CHEESES AS WELL AS OLIVES AND SEASONAL MARINATED VEGETABLES PRICED PER PERSON

MUSSELS FRA DIAVLO *GF ...\$13

SAUTÉED WITH ROASTED GARLIC, PANCETTA, AND SPICY MARINARA, SERVED WITH CRUSTY BREAD

PAN FRIED PROVOLONE ...\$8

GOLDEN PROVOLONE CHEESE SERVED ON A BED OF MIXED GREENS WITH FRESH OREGANO, DRIZZLED WITH WILD FLOWER HONEY AND RED WINE VINEGAR

GARLIC SHRIMP *GF ...\$13

IN A 'SCAMPI STYLE' SAUCE WITH TOMATOES AND CRUSTY BREAD

EGGPLANT PARMESAN ...\$8

LIGHTLY FRIED SLICED EGGPLANT LAYERED WITH MARINARA AND MOZZARELLA

FRESH FRIED CALAMARI ...\$12

FLASH FRIED CALAMARI SERVED WITH LEMON, MARINARA AND BLACK OLIVE AIOLI

FIRE ROASTED STUFFED MUSHROOMS ...\$8

MUSHROOM CAPS STUFFED WITH SPINACH AND AN AROMATIC CRUMB TOPPING

PIZZA

FIERY SOPRESSATA ...\$11

TUSCAN STYLE DRY CURED SALAMI, MOZZARELLA AND SPICY THAI CHILIS

GARLIC AND OLIVE ...\$11

A VARIETY OF OLIVES AND FRESH SHAVED GARLIC WITH MOZZARELLA CHEESE AND TOMATO

QUATTRO FORMAGGI... \$11

A WHITE PIZZA WITH ROASTED GARLIC FRESH HERBS AND FOUR CHEESES

WOODLANDS ...\$12

MOZZARELLA, FIRE ROASTED MUSHROOMS AND SAUSAGE

PIZZA BOLOGNESE ... \$11

WHITE PIZZA WITH MORTADELLA, PARMESAN AND MARINATED ARTICHOKE

CRAB SCAMPI PIZZA ...\$16

JUMBO LUMP CRABMEAT WITH MOZZARELLA, TOMATO AND GARLIC BUTTER DRIZZLE

PIZZA SICULI ... \$12

THINLY SLICED MEATBALL, RED ONION AND MOZZARELLA

ENTREES

NY STRIP *GF ...\$26

12 OUNCE NY STRIP SERVED CHAR GRILLED WITH YOUR CHOICE OF TWO SIDES

SICULI HOUSE LASAGNA...\$17

HOUSE MADE NOODLES LAYERED WITH MEAT RAGU AND 3 CHEESES

FIRE ROASTED VEAL CHOP ...\$32*GF

MARINATED PORTERHOUSE VEAL CHOP FIRE ROASTED OR GRILLED WITH A SAUTEED MUSHROOM MEDLEY OVER MASHED POTATOES AND FINISHED WITH A BALSAMIC DEMI GLAZE

SLOW BRAISED PORK SHANK ...\$18 *GF

FORK TENDER SHANK OF PORK SERVED OVER A BED OF STEWED CANNELLINI BEANS WITH A SIDE OF BROCCOLINI

PANCETTA WRAPPED CHICKEN ...\$21 *GF

PANCETTA WRAPPED CHICKEN HALF A BONELESS CHICKEN WRAPPED IN PANCETTA SEARED UNTIL CRISP SERVED OVER FRIED POLENTA WITH BAKED GREENS AU GRATIN \$19

BUCATINI ALLA CARBONARA ...\$14

CLASSIC PREPARATION OF PASTA TOSSED WITH BACON, EGG AND PARMESAN CHEESE

HOMESTYLE EGGPLANT PARMESAN...\$16

LAYERS OF LIGHTLY BREADED EGGPLANT BAKED AND SERVED WITH A SIDE OF PASTA YOUR CHOICE.

SPAGHETTI AGLIO, OLIO CON PEPPERONCINO...\$11

GARLIC, OLIVE OIL AND PEPPER FLAKES. THIS TIMELESS CLASSIC IS ONE OF THE SIMPLEST AND MOST UNIVERSALLY LOVED DISHES IN ALL OF ITALY

SUNDAY DINNER ...\$18

A HOUSE FAVORITE! GRANDMOTHER'S SLOW COOKED HEARTY MEAT RAGU WITH MEATBALLS OR SAUSAGE OR BOTH OVER HOUSE MADE PAPPARDELLE NOODLES (OR CHOOSE ANOTHER PASTA)

COZZE MARINARA...\$16

MUSSELS IN SPICY MARINARA TOSSED WITH THE PASTA OF YOUR CHOICE

VONGOLE ...\$17

CLASSIC WHITE OR RED CLAM SAUCE OVER LINGUINI GARNISHED WITH LITTLE NECK CLAMS

SHRIMP RISOTTO ...\$23 *GF

MARINATED GRILLED SHRIMP OVER CREAMY RISOTTO FLAVORED WITH BLOOD ORANGE JUICE THEN FINISHED WITH BASIL PESTO

PASTA ERNESTO ...\$12

YOUR CHOICE OF PASTA IN MARINARA, HOUSE RAGU OR ALFREDO SAUCE

*ADD GRILLED CHICKEN \$7 SHRIMP \$8 STEAK \$9

FETTUCINE VERDE ... \$18

HOUSE MADE SPINACH FETTUCINE WITH VEAL MEATBALLS, CIOPPOLINI ONIONS AND MUSHROOMS IN MARSALA

SIDES

SAUTÉED SPINACH ...\$4

SAUTEED MUSHROOMS ...\$6

MASHED POTATOES....\$4

BAKED GREENS AU GRATIN...\$7

FRIED POLENTA...\$6

SIDE OF PASTA ...\$6

***GF DENOTES A GLUTEN FREE MENU ITEM**

DESSERTS

TIRAMISU ... \$6

TRADITIONAL WITH MASCARPONE AND ESPRESSO

CANNOLI ... \$5

TWO CANNOLI ONE SERVED WITH SWEET CREAM RICOTTA AND ONE WITH SILKY CHOCOLATE CUSTARD

CAPPUCCINO CUSTARD ...\$6

SERVED WITH A DOUBLE CHOCOLATE HAZELNUT BISCOTTI FOR DIPPING (AVAILABLE FOR DINE IN ONLY)