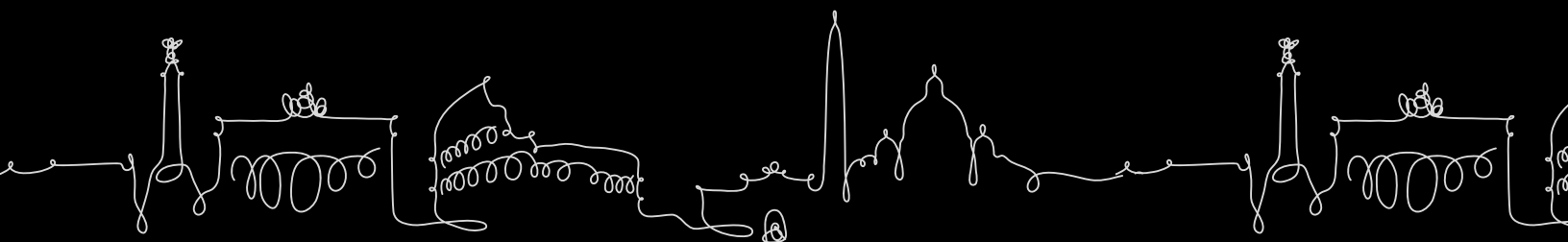




# SICILIAMIA

TRATTORIA ITALIANA





# SICILIA MIA

## ANTIPASTO

### ARANCINETTE ALLA CARNE 15.00

Bite-sized balls of premium rice, filled with slow-cooked meat. fried to a golden-brown perfection, served with Sicilian tomato sauce and a drizzle of rich cheese sauce.

### CARPACCIO ARUGOLA PESTO 28.00

Beef carpaccio, arugula pesto, caramelized cherry tomato, shaved parmigiano

### CARPACCIO DI POLIPO 25.00

octopus carpaccio, dill, cherry tomato olive oil and drizzles of lemon juice

### SPECK AND DATES 20.00

Sweet dates over smoky speck from northern Italy, topped with salty parmesan chunks and served on a creamy parmesan foam.

### BRUSCHETTA POMODORO 15.00

Perfectly grilled bread with a zesty mixture of sweet cherry tomatoes and garlic that has been marinated in olive oil. Served with a drizzle of balsamic, lemon zest, fresh basil and aged Parmigiano.

### MELANZANE ALLA PARMIGIANA 25.00

Sliced eggplant lightly breaded, layered with a rich San Marzano tomato sauce, and topped with a blend of artisanal mozzarella and aged Parmigiano Reggiano cheese.

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## TO SHARE

### POLPETTE DELLA NONNA 25.00

Experience the flavors of Italy with Nonna's Homemade Meatballs, lovingly prepared and served with a delightful Sicilian tomato sauce with freshly baked bread.

### FRITTURA DI PESCE 28.00

A combination of calamari, argentinian shrimp and flavorful anchovies, all lightly battered and fried to perfection. Garnished with lemon and a sicilian tomato sauce

### PEPATA COZZE E VONGOLE 25.00

Sautéed mussels and clams with a touch of chunked tomato served with toasted bread.

### TAGLIERE ITALIANO 39.00

The finest charcuterie ingredients Italy has to offer. Truffle cheese, creamy cheese, velvety cured meat, and other carefully selected ingredients.

### POLIPO DON PINO 30.00

The dish features octopus that is tenderized, grilled to perfection and seasoned with a mix of aromatic herbs, garlic, olive oil, paprika and lemon juice. It's a simple yet delightful way to enjoy the natural taste of octopus. It's finished in a bed of a refreshing yogurt sauce and topped with fried capers and pine nuts.

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20% GRATUITY MAY BE ADDED FOR PARTY 8 OR MORE  
WE COOK WITH, WHEAT, DAIRY, NUTS & SHELLFISH

CONSUMING RAW MEAT,POULTRY, SHELFISH OR  
UNPASTORIZED MILK MAY LEAD TO FOODBORN ILLNESS



# SICILIA MIA

## INSALATA

### CAPRESE 18.00

Our caprese is a modern twist on a classic dish. Heirloom tomato, fior di latte mozzarella, the finest olive oil and aged balsamic vinegar.

### PANZANELLE 25.00

Prepared to perfection, a light lemony olive oil, vinegar mustard dressing, olives, onion, tomato, cucumber in a bed of croutones

### LA INSALATA DI CAESAR 15.00

Prepared to perfection right at your table. Enjoy the crispness of fresh romaine lettuce, complemented by the rich, creamy, caesar dressing and tangy Parmigiano-Reggiano cheese. Our house-made croutons add a satisfying crunch to every bite.

## CONTORNI

### POLLO MILANESE 14.00

side of breaded chicken served with lemon wage and sea salt

### GAMBERO ROSSO 14.00

Perfectly cook argentinin shrimp, head on

### SPINACI IN PADELLA 10.00

salted spinach served with parmigiano and drizzle of balsamic

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## PASTA

ASK YOUR SERVER ABOUT THE EXPERIENCE MENU (MARKET PRICE)

FRESH BLACK TRUFFLES 35.00

### BUCATINI CACIO & TARTUFO 55.00

A dish that exemplifies the essence of Italian cuisine. Silky texture perfectly complemented the sauce with earthy notes. Topped with truffles

### PAPPARDELLE AL RAGÚ 35.00

Slow-cooked for over 8 hours, our ragu is a true labor of love, infused with aromatic herbs and spices that perfectly balance the dish's bold flavors.

### SIGNATURE CARBONARA 30.00

Expertly crafted with the finest ingredients, our creamy pasta is enriched with savory pancetta and finished to perfection inside a wheel of aged Parmigiano-Reggiano. Every bite is a sensory experience, with the richness of the sauce and the salty tang of the cheese.

### GNOCCHI SORRENTINA 30.00

A classic Italian pasta dish that is sure to delight your taste buds. It is a slow-cooked red sauce with fragrant garlic, fresh basil, and a dash of cream to create a sauce that is both sweet and savory.

# MORE PASTA

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# SICILIA MIA

## PASTA

GNOCCHI QUATTRO FORMAGGI 26.00

A classic Italian pasta dish that is in a delicate four cheese sauce.

RIGATONI ALLA VODKA 28.00

A dish that expertly balances the bold and tangy flavors of tomato sauce with the silky smooth richness of vodka sauce.

TAGLIOLINI ALLE VONGOLE 33.00

A seafood pasta dish featuring exquisite tagliolini and plump, juicy clams. The clams are cooked to perfection in a garlic white wine sauce, infusing the pasta with their natural oceanic essence. Finally, the dish is finished with a touch of fresh lemon zest.

LASAGNA 25.00

Tender pasta sheets, rich and savory meat ragu, and creamy bechamel sauce in a harmonious symphony of flavors and textures.

TAGLIOLINI SICILIA MIA 35.00

A seafood pasta dish featuring exquisite tagliolini and a mix of seafood cooked to perfection in a garlic white wine sauce, infusing the pasta with their natural oceanic essence and chopped tomato finished with a drizzle of olive oil.

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## PASTA RIPIENA

RAVIOLI SAGE & BUTTER 32.00

*Ravioli filled with butternut squash is a classic Italian pasta dish that is served with a sage and butter sauce.*

TORTELLI ALLA PARMIGIANA 35.00

Eggplant filled tortelli served in a tomato sauce and topped with parmigiano

# SECONDA

FRESH BLACK TRUFFLES 35.00

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# SICILIA MIA

## SECONDI

### MEAT

#### PORCINI BONE IN RIBEYE 99.00

Piamontese bone in ribeye, cooked to perfection, carved table side, finished in a cast iron pan and served with Sicilian chimichurri sauce called Salmoriglio.

#### FILETTO AL GORGONZOLA 65.00

Indulge in the ultimate expression of decadence with our perfectly seared Piamontese Cut Filet Mignon. This extraordinary dish is elevated with our indulgent gorgonzola cheese sauce.

#### BISTECCA ALLA TOSCANA 59.00

Expertly seasoned and cooked to your desired level of succulence. It is a celebration of premium cuts and exceptional flavor. Elevating this masterpiece is the finishing touch of vibrant arugula, delicate shavings of aged Parmigiano-Reggiano cheese, and a drizzle of the finest 50-year-old balsamic vinegar.

#### MILANESE ALLA PIZZAIOLA 28.00

Milanese style breaded chicken breast. The chicken is topped with tomato sauce, basil, and oregano. Then finished with mozzarella cheese that is melted under a broiler until bubbly and golden.

### SEAFOOD

#### BRANZINO ALLA PESCATORA MP

Whole Grilled Branzino, opened and finished in the oven topped with sautéed clams and mussels and tomato sauce.

#### BRANZINO SALTI IN BOCCA 39.00

Pan seared Branzino, sautéed with butter sage sauce, capped topped with prosciutto and parmigiano

#### SALMONE LIVORNESE 37.00

King Salmon pan-seared to perfection and served with a tomato livornese sauce, made with capers, olives, onion and oregano.

#### CIOPPINO 39.00

Cioppino is a classic seafood stew that originates from the San Francisco Bay Area. Our version of Cioppino features a delicious medley of fresh seafood, including succulent salmon, clams, mussels, juicy shrimp, and flavorful calamari. Finished with a baked pizza dough that we place on top of the stew and then open tableside to reveal the steamy goodness underneath.

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## PIZZA

#### POMODORO 17.00

San Marzano tomato sauce and garlic confit.

#### PEPE & TRUFFLES MP

Parmigiano cream sauce and truffles.

#### SICILIA MIA 18.00

Fior di latte, arugula, prosciutto, fresh basil and evoo.

#### QUATTRO FORMAGGI 16.00

Mozzarella, provolone, parmigiano, gorgonzola and evoo.

#### CAPRICIOSA 18.00

Tomato, mozzarella, ham, Italian salami, artichokes, black olives & mushrooms.

#### MARGHERITA 16.00

Tomato sauce, fior di latte mozzarella and fresh basil.

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# SICILIA MIA

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## DESSERT

### PROFITEROL 12.00

A divine masterpiece of delicate choux pastry filled with rich and creamy vanilla custard, drizzled with decadent chocolate sauce.

### TIRAMISU 10.00

A heavenly Italian delicacy, layering espresso-soaked ladyfingers, velvety mascarpone cream, and a dusting of cocoa, creating a symphony of flavors that dance on the palate.

### CANOLI 8.00

A delightful Sicilian treat, boasting a crispy pastry shell filled with a luscious blend of sweetened ricotta cheese, dotted with chocolate chips and dusted with powdered sugar.

### TORTA DELLA NONNA 14.00

Olive oil cake, served warm finished with vanilla ice cream

### PANACOTTA 10.00

A silky and delicate Italian dessert, crafted from gently set cream, infused with flavors of vanilla or berry, and served with a tantalizing fruit compote, a rich chocolate sauce, or deep caramel.

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## CAFFE

### AMERICANO 4.00

A mellow and smooth coffee beverage, blending espresso with hot water, creating a satisfying and refreshing experience.

### CAPPUCCINO 4.50

A velvety and indulgent espresso-based drink, crowned with a layer of foamed milk, delivering a perfect harmony of flavors.

### ESPRESSO 4.00

A bold and invigorating shot of finely crafted Italian coffee, awakening the senses with its intense flavor and robust aroma.