

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 20.00

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

CARPACCIO DI POLIPO 15.00

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

POLPETTE DELLA NONNA 15.00

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

TAGLIERE ITALIANO 35.00

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

PIZZA

POMODORO 13.00

San Marzano tomato sauce and garlic confit.

QUATTRO FORMAGGI 13.00

Mozzarella, provolone, parmigiano, gorgonzola and evoo.

SICILIA MIA 14.00

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

MARGHERITA 12.00

Tomato sauce, fior di latte mozzarella and fresh basil.

CAPRICIOSA 15.00

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

PANINI PIZZA

FOLDED PIZZA AND FILLED

SICILIA MIA PANINO 18.00

Tomato slice, mozzarella, arugola, prosciutto, parmigiano

CAPRESE PANINO 18.00

Tomato slice, mozzarella, olive oil, balsamic

MILANESA PANINO 22.00

Chicken alla milanese, arugola, shaved parmigiano, lemon

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 18.00

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.

PEPATA COZZE E VONGOLE 18.00

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

FRITTURA DI PESCE 20.00

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

LUNCH SALAD

CAPRESE 15.00

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 18.00

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

LA INSALATA DI CAESAR 13.00

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.

INSALATA E TONNO 18.00

Mix green salad , beets, in a olive oil vinagrette served with seared tunna in a orange soy marinated

ADD | CHICKEN 10 | SHRIMP 8 |

ZUPPA

MINISTRONE 15.00

Mix vegetable , sausage soup finished in a drizzle of olive oil

POMODORO 12.00

Tomato soup, finished with basil, croutones and olive oil

CIOPPINO 38.00

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

SICILIA MIA

PASTA PASTA HOMEMADE DAILY, MADE WITH ITALIAN SEMOLINA FLOUR

PASTA TRIS 28.00

Tris of pasta rigatoni - cacio e pepe, ragu, vodka

RIGATONI AL RAGÚ 25.00

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.

RIGATONI ALLA VODKA 20.00

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

LASAGNA 20.00

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

GNOCCHI AL POMODORO 20.00

A classic Italian pasta dish that is in a delicate tomato sauce

GNOCCHI QUATRO FORMAGGI 20.00

A classic Italian pasta dish that is sure to delight your taste buds. It is four cheese sauce with fragrant flavor

FRESH BLACK TRUFFLES 35.00

SIGNATURE CARBONARA 28.00

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.

TAGLIOLINI SICILIA MIA 30.00

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.

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.

RAVIOLI SPINACI 20.00

Homemade ravioli filled with mozzarella, in a pink sauce and spinach

BUCATINI CACIO E PEPE 25.00

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

SECONDI

MEAT

FILETTO AL GORGONZOLA 60.00

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

BISTECCA ALLA TOSCANA 55.00

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 33.00

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

SALMONE LIVORNESE 32.00

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

CONTORNI

POLLO MILANESE 10.00

Side of breaded chicken served with lemon wage and sea salt

GAMBERO ROSSO 10.00

Perfectly cook Argentinian shrimp , head on

SPINACI IN PADELLA 9.00

Salted spinach served with parmigiano and drizzle of balsamic