



SINCE

ANTICA SICILIA

Ristorante

2016

Antipasti Starters



22 TARTARA DI FILETTO E FONDUTA DI GRANA

Filet mignon tartara with a cream cheese fondue



13 Mozzarella Fritta

Homemade fresh mozzarella, fried with Italian breadcrumbs

15 Arancini al Salmone

Rice balls filled with a delicate cream cheese sauce & salmon

15 Arancini Tradizionali

Traditional rice balls filled with Bolognese sauce & mozzarella

15 Parmigiana di Melanzana

Lightly fried eggplant in a Sicilian tomato sauce topped with Parmigiano Reggiano

30 ANTIPASTO ITALIANO

A traditional mix of Italian meats & cheeses. Perfect for sharing!

16 Bruschetta con Mozzarella Fresca

Toasted rustic bread topped with fresh mozzarella, cherry & sun-dried tomatoes finished with olive oil & fresh chopped basil

18 Cozze & Vongole Fra'Diavola

Sautéed clams & mussels in a light spicy tomato sauce

20 Tartara di Gambero

Shrimp, served ceviche style, marinated in olive oil, lemon & orange juices

25 MISTO FRITTO

A mixture of fried antipasti. Includes calamari, shrimp, arancini al salmone, arancini tradizionali, panelle & croquette



Insalate

Salads

12 SPINACI AL BURRO

*Wilted spinach & pinenuts
topped with shaved Parmigiano &
Modena balsamic*

8 Mista Salad

*Mixed greens with a traditional Italian
dressing of olive oil & balsamic*

10 Caesar Salad

*Homemade Caesar dressing tossed with
lettuce & croutons topped with shaved
Parmigiano*

11 Ortolana Salad

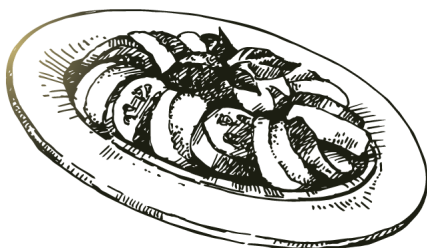
*Arugula in orange dressing over a bed of
sliced beets topped with shaved fennel*

14 Bresaola Salad

*Bresaola cured Italian meat served
in a bed arugula tossed with a lemon
dressing finished with shaved Parmigiano*

16 Caprese & Burrata

*Burrata mozzarella, sliced tomato, basil,
Sicilian olive oil & a balsamic glaze*



Contorni

Sides

8 Patate Al Forno

Italian style, oven baked potato wedges

8 Radicchio Grigliato

Radicchio grilled with herbs

8 Asparagi al Tartufo

Grilled asparagus with truffle oil

10 Verdure Grigliate

Grilled mixed vegetables

add Chicken	5
add Salmon	8
add Meat Sauce	6
add Shrimp	6

Consuming raw or undercooked meats, poultry, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness. 20% gratuity added to all groups 8 or more. We cook with wheat, dairy, and nuts on this property.

La Nostra Pasta Fatta in Casa

Fresh is always best & nothing beats homemade. Our pastas are made fresh daily, our sauces are recipes that have been passed down through the generations & we believe that family, friendship & food belong together.

20 Gnocchi Quattro Formaggi

Homemade gnocchi filled with cheese in a four cheese cream sauce

20 Rigatoni alla Contadina

Homemade rigatoni pasta with eggplant, mushroom, zucchini, mozzarella & a touch of cream

21 Ravioli Burro e Salvia

Homemade ravioli filled with cheese in a butter & sage sauce

22 Tagliatelle della Nonna

Tagliatelle pasta in a slowly cooked Bolognese sauce with beef & red wine infused sausage

23 Ravioli con Funghi

Homemade ravioli filled with porcini mushrooms in a creamy porcini sauce

23 Rigatoni Zola e Pere

Homemade rigatoni pasta in a gorgonzola cream sauce with pear & crispy prosciutto



25 OUR SIGNATURE CARBONARA

Homemade spaghetti in a creamy egg sauce with pancetta and tossed in a wheel of Grana Padano cheese, set on fire.

24 Rigatoni alla Panna e Piselli

Homemade rigatoni with peas, onions, cream sauce & pancetta

25 Le Tagliatelle di Francesco

Homemade tagliatelle in a light lemon sauce with lobster on a bed of shrimp served ceviche style in citrus juices

25 Spaghetti alle Vongole

Homemade spaghetti with clams in a white wine sauce with a zest of lemon & herbs

28 Tagliatelle Sicilia Mia

Homemade tagliatelle with mixed seafood infused with white wine & a touch of tomato sauce

22 LASAGNA Two choices



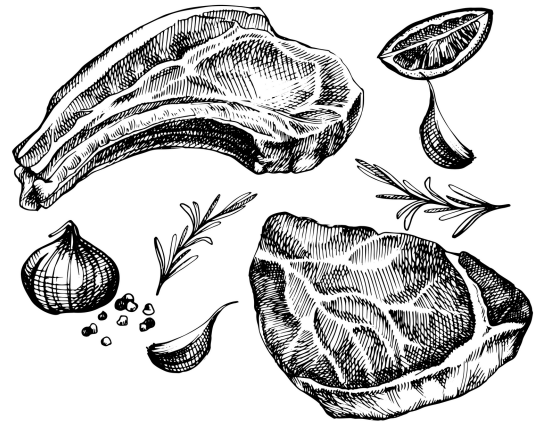
Traditional Lasagna
Layers of pasta, mozzarella, besciamella & homemade Bolognese sauce, slow roasted for 8 hours

Lasagna Pistaccio
Layers of pasta, provolone cheese, pistachios, pancetta & mushrooms & besciamella, served in a cream sauce

35 TAGLIATELLE AL TARTUFO NERO

Homemade tagliatelle pasta with a creamy truffle sauce and shaved black truffle

La Carne Meat



37 Tagliata con Crema di Fave e Gorgonzola

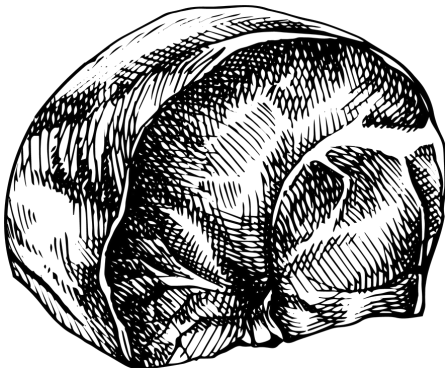
Thinly sliced ribeye in a cream of fava bean, peas & gorgonzola cheese

37 Tagliata con Patate e Arugula

Thinly sliced ribeye cooked in evoo, garlic & rosemary served with potatoes & arugula

35 Medaglione di Filet Mignon

Grilled filet mignon medallions in a light, spicy diavola tomato sauce with olives, capers & onions



39 Maiale alla Diavola

Pork shank cooked slowly in a light, spicy tomato sauce with olives, capers & onions served in a bed polenta

24 Pollo Provolone

Lightly breaded chicken breast in a provolone sauce topped with prosciutto

Il Pesce Seafood

35 CIOPPINO

A traditional Italian dish! A mixture of fresh seafood in a Sicilian tomato sauce

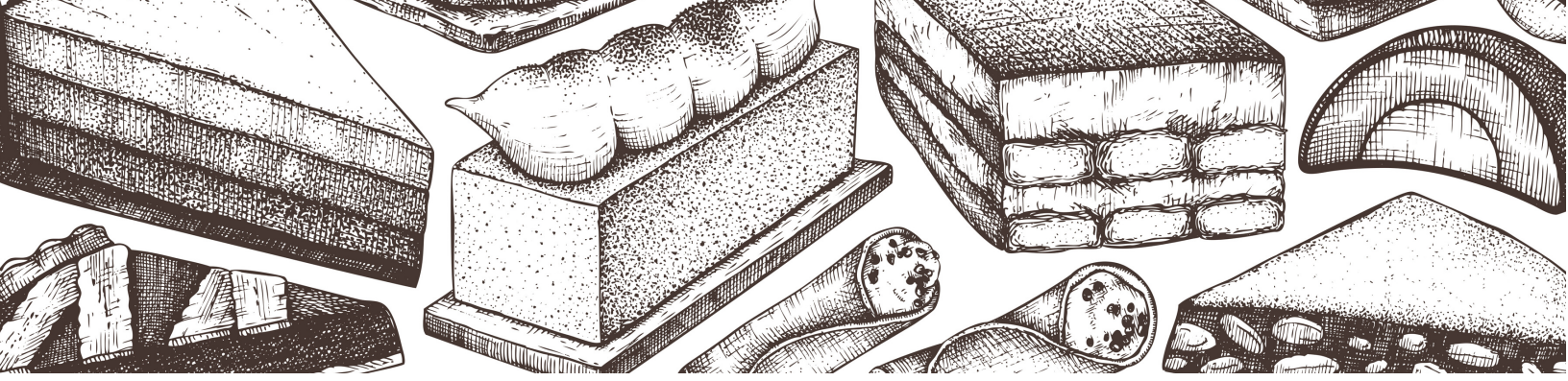
30 Salmone al Pistachio con Crema di Piselli

Fresh salmon, grilled & crusted with Sicilian pistachios in a pea cream sauce

33 Branzino alla Palermitana

A fresh sea bass, breaded & grilled in olive oil & lemon juice





Dolci Desserts

9 Profiterole

Round cream puffs served with chocolate & whipped cream

6 Panna Cotta

*Sweetened cream thickened with gelatin.
Served with a fruit sauce*

9 Sette Veli

Seven layers of moist chocolate cake and chocolate mousse.

9 Tiramisú

A dessert of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar & mascarpone cheese topped with cocoa

8 Cannoli

Italian tube pastry filled with a sweetened ricotta cream believed to have originated in Sicily around the first century A.D.

beverages

7 Sicilia Mia Spring City Water

6 San Pellegrino

6 Ferrarelle

6 Natia

2.80 SOFT DRINKS

Coca Cola

Diet Coke

Sprite

Fanta

Ice Tea



3.50 SAN PELLEGRINO SODAS

Orange

Chinotto

Blood Orange

Limonata

COFFEE DRINKS

3 Black Coffee

3.50 Cappuccino

2.50 Espresso

4 Latte

4 Macchiato