

ITALIAN SUMMER

Welcome to Sicilia, the soul of the Mediterranean. A land of sun, sea, and ancient history, Sicily is a mosaic of unique flavors and cultures. Every dish tells a story shaped by Arab, Greek, and Norman influences, where the scent of citrus meets the bold tastes of land and sea. With this special menu, we invite you on an authentic journey, rich in tradition, simple ingredients, and boundless passion. Enjoy your journey through the island's flavors.

APERITIVO	\$18
Choose an Aperol Spritz or Crush, paired with a chef's selection of a few small bites (cheese, meat, olives, etc)	

ANTIPASTI

INSALATA EOLIANA	\$13
boiled potatoes, capers, red onion, cherry tomatoes, black & green olives, oregano, basil, dressed with extra virgin olive oil	
ARANCINI DI RISO	\$26
saffron-flavored risotto balls with meat ragu, peas, mozzarella, breaded and fried to perfection	

PRIMI

PASTA ALLA NORMA	\$26
rigatoni pasta, fried eggplant, tomato sauce, ricotta cheese	
SPAGHETTI ALLO SCOGLIO	\$36
spaghetti pasta, clams, mussels, shrimp, calamari, fresh tomatoes, in white wine sauce	

SECONDI

POLLO ALLA PALERMITANA	\$30
chicken, breaded and seasoned with pecorino cheese, olives, capers, sun-dried tomatoes, and parsley served over fresh spinach sautéed with garlic and olive oil	
PESCE SPADA ALLA SICILIANA	\$39
grilled swordfish, finished in red onion, cherry tomatoes, olives, capers, white wine, lemon, and oregano served with sautéed rapini	

DOLCE

CANNOLO SICILIANO	\$15
traditional Sicilian style with candied citrus	

FEATURED WINES OF THE REGION

	Normally	Special
Firriato, Grillo, ALTAVILLA DELLA CORTE	\$15 glass \$59 bottle	\$13 glass \$52 bottle
Full and well-defined, with hints of tangerine and grapefruit, almonds, yellow-fleshed fruit, melon, sage, lavender, and broom flowers		
Firriato, Nero d’Avola, CHIARAMONTE	\$15 glass \$59 bottle	\$13 glass \$52 bottle
Impeccable and fragrant, scents of plum and blackberries, black cherries and bilberries, cloves, black pepper, licorice, chocolate and hummus		
Firriato, Zibibbo Passito, L’ECRU	\$36 small glass	\$30 small glass
Intense golden yellow to amber, scents of orange blossom, honey, candied orange peels, dried figs, dates, peaches in syrup, with delicate hints of lemon grass, marjoram, sage, oregano and oriental spices.		