

TRATTORIA LA SICILIANA

Special Menu

ANTIPASTI

Granchio all' Insalata

Giuseppe's famous cracked crab marinated in lemon, garlic, EVOO and Italian parsley Crab Celebration!!!! Half \$17 / Whole \$30

Zucca Agrodolce

Butternut squash roasted and marinated in a sweet and savory sauce finished with a mint reduction
Chef Recommendation! \$9

Pomodoro La Siciliana

Tomatoes, thinly sliced red onions, kalamata olives, capers, anchovies, fresh basil, with a red wine vinaigrette \$10

Broccolini

Wild broccoli sautéed with Sicilian anchovies, Italian chilies, EVOO, toasted bread crumbs \$10

Portobello Imbottiti

Portobello mushrooms stuffed with onions, garlic, bread crumbs, porcini mushrooms, and mozzarella cheese \$11

PRIMI E SECONDI

Ravioli Porcini Trifolati

House made porcini stuffed mushroom ravioli, sautéed in a white wine cream sauce with sweet onions, cremini and button mushrooms, and rosemary \$18

Risotto di Zucca

Arborio rice splendidly prepared in a butter cream sauce with fresh organic butternut squash, scallions, sweet onions, and nutmeg \$18

Bucatini Arriminati

A One Thousand Year Old Authentic Sicilian Recipe! Bucatini pasta sautéed in a cauliflower saffron sauce with imported anchovies, fresh currants, sweet onions, finished with toasted breadcrumbs \$18

Penne e Polpette

Penne pasta with Giuseppe's house made Sicilian style meatballs made with ground beef, sweet onion, and garlic served in a savory tomato sauce \$18

Ragu d'Maiale

Boss of the sauce award winner!! Pappardelle with slowly braised pork, homemade sausage, ribs, hock, and guanciale with fresh herbs in a tomato and basil sugo \$18

Lido Mediterraneo

Fresh wild pacific salmon or Hawaiian swordfish served over linguini pasta with tomatoes, mint, and fried eggplant \$18

Pesce Fresco del Giorno

Fresh Swordfish or salmon marinated in salmoregano and grilled, served with sautéed lemon-garlic spinach, tomato caprese, and roasted new potatoes \$23

Stinco D' Agnello Grande

Lamb shank, Barolo wine reduction, marzano tomatoes, served with polenta \$24

Tutto Mare con Aragosta alla Diavola

Linguini sautéed with fresh Maine lobster meat, clams, mussels, shrimp, calamari, fresh tomato sauce and parsley \$32

* Our delicious homemade olive oil dip with Metropolis bread \$1pp

** Olio della Mama dipping oil \$13 travel bottle

CASH ONLY