

Dolce Sicilia



Antipasti

Eggplant Siciliana <i>Cubed eggplant with marinara pesto sauce and burrata mozzarella served with toasted bread</i>	\$12.95
Arancini <i>Fried homemade riceballs filled with bolognese and mozzarella cheese</i>	\$9.95
Tuna Tartara <i>Diced tuna seasoned with onion, cucumber, capers, avocado, extra virgin olive oil and lemon juice</i>	\$16.95
Tartara Classica <i>Shredded filet mignon mixed with chives, lemon, parsley, paprika, mustard and olives</i>	\$16.95
Caprese Burrata <i>Sliced tomatoes and burrata mozzarella</i>	\$14.95
Misto Fritto <i>Fried calamari, shrimp and fish</i>	\$16.95
Pesce Marinato <i>Mixed marinated seafood and smoked salmon</i>	\$13.95
Tris Bruschettone <i>Three (3) large bruschetta pieces, chef's choice of homemade toppings</i>	\$14.95

Tagliere Creminelli

Mixture of Creminelli meats and Italian cheeses, marinated vegetables, mixed bruschetta

Small	\$35.95
Large	\$65.95

Zuppa del Giorno

Soup of the day. Chef's choice.

\$9.95

Salads

Caesar Salad <i>Romaine salad, homemade caesar dressing, croûtons and parmigiana</i>	\$7.95
Mista Salad <i>Mixed green salad with olive oil and balsamic vinegar</i>	\$7.95
Ortolana Salad <i>Arugula, beets, fennel, homemade orange dressing</i>	\$8.95
Bresaola Salad <i>Arugula, shaved parmigiana</i>	\$10.95
Radicchio Salad <i>Radicchio, spinach, frise, walnuts, raisins, gorgonzola dressing</i>	\$8.95
Spinach Salad <i>Warm spinach salad topped with pine nuts, freshly shaved parmigiano and balsamic dressing</i>	\$10.95



Pasta

Pasta al Forno <i>Rigatoni pasta, homemade bolognese, peas, mozzarella and parmigiano cheeses, breadcrumbs, baked in the oven</i>	\$17.95
Spaghetti alla Carbonara *Special* <i>Homemade spaghetti with eggs, pancetta and aged parmigiano reggiano *prepared & served table side in a special presentation</i>	\$23.95
Tagliatelle al Granchio <i>Homemade tagliatelle pasta, crab and cherry tomato sauteed in a rum sauce</i>	\$26.95
Tagliatelle Dolce Sicilia <i>Homemade tagliatelle pasta, mixed seafood in a white wine sauce with a touch of tomato</i>	\$23.95
Spaghetti al Nero di Seppia <i>Spaghetti, chopped cuttlefish and imperial shrimp served in a squid ink sauce</i>	\$23.95
Ravioli Osso Buco <i>Homemade ravioli filled with beef osso buco and cheese served in a vegetable herb sauce</i>	\$23.95
Ravioli Funghi Porcini <i>Homemade ravioli filled with mushrooms served in a creamy porcini and truffle sauce</i>	\$23.95
Tagliatelle Zucchini & Shrimp <i>Homemade tagliatelle pasta, shrimp and zucchini in a creamy sauce</i>	\$17.95
Lasagna <i>Homemade lasagna, layered and filled with bolognese sauce, mozzarella, parmigiano, and bechamel cheeses</i>	\$19.95
Gnocchi Pesto <i>Homemade gnocchi in a creamy pesto sauce</i>	\$19.95
Gnocchi Gorgonzola <i>Homemade gnocchi and speck served in a creamy gorgonzola sauce</i>	\$14.95
Contadina Rigatoni <i>Rigatoni pasta, mixed vegetables and goat cheese served with tomato sauce</i>	\$16.95
Spaghetti Pachino <i>Spaghetti pasta sauteed in garlic, extra virgin olive oil, pachino tomatoes and a touch of Sicilian spices</i>	\$31.99
Bistecca Siciliana <i>Rib eye steak, breaded and grilled, drizzled with Sicilian oil. Served with a side of salmoriglio.</i>	\$31.99
Bistecca Tagliata <i>Rib eye steak, sliced and served on a bed of arugula topped with shaved parmigiano and homemade balsamic reduction</i>	\$25.99
Salmone Pistacchio <i>Pistachio crusted salmon topped with mustard grain sauce and served with mashed potatoes</i>	\$31.99
Filetto ai Funghi <i>Filet mignon topped with porcini mushroom cream sauce</i>	\$20.95
Pollo Affumicato <i>Sauteed chicken breast with smoked mozzarella, Creminelli prosciutto and mushrooms in a white cream sauce</i>	\$19.95
Pollo d'Annunzio <i>Breaded chicken breast served in an artichoke and mushroom cream sauce</i>	\$35.95
Lamb alle Erbe <i>Roasted lamb with a crust of mustard, breadcrumbs, parmigiana and basil, served with a herb sauce</i>	\$24.95
Tonno al Sesame <i>Sesame crusted tuna topped with white balsamic champagne pomegranate sauce, served with mashed potatoes and asparagus</i>	\$23.95
Veal Saltimbocca <i>Sauteed veal in a white wine sauce, topped with sage, prosciutto and smoked mozzarella cheese</i>	\$28.95
Cioppino <i>Chopped fish of the day, clams, mussels, shrimp and calamari served in a light tomato sauce with saffron</i>	

Dessert

	Homemade daily desserts <i>price varies</i>	Beverages
Tiramisu	\$8.95	Soft Drinks \$2.50
Profiterol	\$9.95	Italian Sodas \$3.95
Cannoli	\$6.95	Chinotto Limonata
		Aranciata Aranciata Rossa
		Espresso \$2.50
		Cappuccino \$3.95
		check availability
		Coffee \$2.50