



COTTONWOOD HEIGHTS

2578 E. Bengal Blvd., Cottonwood Heights, UT 84121
801-666-6918

DOWNTOWN (JUDGE BUILDING)

10 East Broadway, Salt Lake City, UT 84111
385-420-4114

FARMINGTON (STATION PARK)

895 E. Promontory, Farmington, UT 84025
Opening Soon

HOLLADAY

4536 Highland Dr, Holladay, UT 84117
801-274-0223

MILLCREEK

k2020 East 3300 South, Salt Lake City, UT 84109
385-202-7236

ANTIPASTI TRADIZIONALI | APPETIZERS

Tagliere del Padrino (A mix platter with Italian meats) | 49

Hand cut aged prosciutto | cheeses | truffle honey | bruschetta

Involtini di Melanzane | 16

Eggplant | ham | tomato | fresh mozzarella

Caprese Burrata | 16

Cherry tomato | burrata mozzarella | tomato | pesto | olive oil | balsamic

Carpaccio di Carne | 21

Filet Mignon | truffle oil | lemon | olive oil | arugula | shaved Parmesan

Fritto Misto | 24

Calamari | shrimp | salmon rice ball | beef rice ball | fried mozzarella

Bruschetta | 12

Toasted bread | fresh cut tomatoes | garlic | olive oil

Arancine Tradizionali | 14

Rice balls | Bolognese | Sicilian tomato sauce

ANTIPASTI NUOVI | APPETIZERS

Tris Tartara | 25

Tuna | halibut | sword fish | mango | avocados | pineapple | caviar

Burrata d'Oro | 39

Salted Cherry tomatoes | truffle | mozzarella covered in 24k gold

Arancine al Salmone | 14

Rice balls | saffron | salmon | béchamel

INSALATE | SALAD

Spinaci al Burro | 12 Family's favorite

Warm spinach | pine nuts | shaved Parmesan | balsamic glaze

Caesar | 9

Romaine lettuce | croutons | Caesar dressing | shaved Parmesan

Mista Salad | 9

Mixed greens salad | olive oil | balsamic

La Classica | 12

Cabbage | fennel | white champagne vinegar

Bresaola Salad | 12

Arugula | bresaola cured meat | shaved Parmesan | olive oil | lemon dressing

Ortalana | 11

Beets | arugula | fennel | orange dressing

SIGNATURE PASTA | TABLE SIDE

Spaghetti Caccio e Pepe | 35

Spaghetti | caccio cheese | pepper | black truffle

Spaghetti Carbonara | 24

Spaghetti | egg cream sauce | pancetta | pepper corn

PASTA |

Tris di Pasta| Three Pasta Sampler | 40

Gnocchi Gorgonzola | Ravioli with Sage Butter | Tagliatelle ai Porcini | black truffles

Tagliatelle ai Porcini | 25 *Chef Franco's favorite*

Tagliatelle | porcini mushroom | marsala wine | cream sauce |

Gnocchi Gorgonzola | 23

Gnocchi | Gorgonzola cheese | cream sauce | prosciutto aged 36m

Gnocchi al Pistacchio | 23

Gnocchi | porcini mushroom | cognac pistachio cream sauce

Gnocchi Sorrento | 23

Gnocchi | tomato sauce | mozzarella | basil

Ravioli dello Chef | 25

Ravioli with porcini mushrooms| burrata cheese sauce | prosciutto parma aged 36 m

Ravioli Sage & Butter | 25 *Chef recommends fresh shaved truffles*

Ravioli with mozzarella | sage | butter

Paccheri alla Contadina | 21

Paccheri | eggplant | mushroom | zucchini | mozzarella

PASTA DEL PESCATORE | SEAFOOD PASTA

Tagliatelle Sicilia Mia | 30

Tagliatelle | mixed seafood | tomato sauce | white wine

Spaghetti Cozze e Vongole | 29

Spaghetti | clams | mussels | cognac

Strozzapreti al Gambero | 27

Strozzapreti | zucchini cream sauce | shrimp | aged cognac

Strozzapreti allo Scoglio | 32 *Mama's favorite*

Strozzapreti | mascarpone cheese | mushrooms | mixed seafood

Spaghetti al Nero di Seppia | 24

Spaghetti | black squid ink sauce | calamari | red caviar

NONNA'S PASTA |

Lasagna della Nonna | 20

Slow cooked bolognese sauce | béchamel | mozzarella | tomato

Paccheri al Ragu d'Agnello | 32

Paccheri | slow cooked homemade lamb ragu | tomato sauce | lamb chop

Tagliatelle della Nonna | 25

Tagliatelle | slow cooked bolognese sauce | red wine | beef | sausage

SECONDI | CARNE | MEAT

Filet Mignon ai Funghi | 38

Grilled filet mignon | porcini mushroom sauce

Bistecca alla Palermitana | 35

Grilled, breaded rib-eye steak | olive oil | lemon

Tagliata di Carne | 35

Thin sliced rib-eye | arugula | Parmesan | cherry tomatoes | balsamic truffle glaze

Pork Shank | 30

Pork shank | Barolo reduction sauce | roasted potato | polenta

Pollo d'Annunzio | 23

Lightly fried chicken breast | cream | mushroom | artichoke

Pollo Provolone | 23

Lightly fried chicken breast | provolone | white sauce | prosciutto

SECONDI PESCE | SEAFOOD

Salmone allo Zafferano | 32

Grilled salmone | spinach | saffron cream sauce

Salmone al Limone | 32

Grilled salmone | spinach | lemon cream sauce

Pesce Spada alla Livornese | 36

Swordfish | caper | olives | cherry tomatoes | tomato sauce

Tonno alla Messinese | 33

Tuna | onion sauce | sweet sauce

Cioppino Palermitano | 38

Halibut | swordfish | lobster | shrimp | clams | mussels | small octopus

CONTORNI | SIDES | 6

Grilled vegetables

Sauteed mushrooms

Patate al forno

Grilled artichoke

Truffle asparagus

ACQUA | WATER

Sicilia Mia Spring City Water | 7

Local Water | Utah | Sicilia Mia

San Pellegrino Water | 6

Sparkling Natural Water | Italy

Acqua Panna Water | 6

Natural Spring Water | Italy

Ferrarelle | 6

Natural Water | Italy

Natia | 6

Natural Mineral Water | Italy

SAN PELLEGRINO SODAS | 3.5

Sparkling Flavored Sodas

Chinotto | Black Orange)

Aranciata | Orange

Aranciata Rossa | Blood Orange

Limonata | Lemonade

COCA COLA PRODUCTS | 2.5

Coca Cola

Diet Coke

Sprite

Iced Tea

COFFEE BEVERAGES

Black Coffee | 3

Cappuccino | 4

Espresso | 3

Latte | 4

Sicilian Italian Cuisine

THANK YOU FROM THE MIRENDA FAMILY

Our Story

It all started with a dream and a journey. Coming from the town of Palermo, Sicilia, we've brought to Utah our Italian heritage, our Old World traditions and family recipes that have been passed down through the generations. Now, as we look back, we will be forever grateful that we followed our hearts, making the decision to come to the USA in 2013.

The first Sicilia Mia location opened in 2015 and it is still serving the residents of Salt Lake at 4536 S. Highland Dr. Over the past 3 years we have added 4 more locations thanks to the support from our patrons, the embrace of Italian community and the hard work of our entire extended family and employees. It has been a honor to be able to serve the city that gave us a home so many years ago.

Our motto is simple...our roots are Sicilian, our family is full of passion and we've made Utah our home. We strive each day to provide food that we take pride in serving and treat everyone who walks through our doors like family. We appreciate all that we have been given and promise to always work hard to give our guests the most enjoyable experience possible.

Sicilian Italian Cuisine

We love and appreciate feedback. Share with us and others your experience on Yelp, Google and Open Table.

Don't forget to follow us on Facebook and Instagram. Remember, if you want to take advantage of promotions and invites to exclusive events, join our email list on our website www.siciliamiautah.com

For any other questions or private party inquires, or even if you want to chat or give us some advice, contact us at info@siciliamiautah.com