

II SICILIANO RISTORANTE ITALIANO MENU

ANTIPASTI

Antipasto Italiano \$21.95

A combination of prosciutto ham, Capicola, Soppressata salami, sliced provolone, crumbled Gorgonzola cheese, Manchego & Burrata cheese, garnished with roasted red pepper, caper berries, green olives, Kalamata olives, pepperoncini & artichoke hearts. Rosemary crackers

Artichokes Fritti \$8.95

Lightly breaded and deep fried, served with a garlic aioli

Bacon Wrapped Prawns \$15.95

Six prawns are wrapped in smoked bacon & crispy fried, served with sweet chili sauce for dipping

Chicken Wings \$14.95

Eight crispy salt & vinegar chicken wings served with our house made ranch dressing

Mozzarella Sticks \$9.95

Six deep fried mozzarella sticks, served with our house made marinara sauce

Jumbo Breaded Cheese Ravioli \$12.95

Six large ravioli served with our house made marinara sauce

Caprese Salad \$11.95

Fresh sliced Mozzarella cheese & tomatoes, topped with extra virgin olive oil, Italian balsamic vinegar, salt, pepper, fresh basil and capers

Traditional Bruschetta \$10.95

Lightly grilled house made bread, topped with diced tomatoes, extra virgin olive oil, garlic, salt & pepper, fresh basil

Vongole al Vino Bianco \$16.95

A pound of manila clams steamed in white wine with artichoke hearts, garlic, tomatoes, fresh spinach, lemon & butter

Calamari Fritti \$13.95

Lightly herb breaded and deep fried, served with garlic aioli

PANINI

Chicken Parmigiana Panino \$15.95

Tender chicken breast, breaded with marinara, parmesan and mozzarella cheese and baked. Served on a hoagie roll. Choice of soup, salad, or French fries

Panino Meatballs \$14.95

House made meatballs baked on a hoagie roll with marinara sauce and mozzarella cheese. Choice of soup, salad, or French fries

Panino Italiano \$14.95

Thinly sliced prosciutto ham, salami, provolone cheese, tomato, sliced pepperoncini, red wine vinegar & olive oil, oven baked on a hoagie roll. Choice of soup, salad, or French fries

Panino Speciale \$13.95

Grill Italian sausage, caramelized onion, roasted red pepper and sautéed spinach topped with marinara and mozzarella cheese. Served on a hoagie roll. Choice of soup, salad, or French fries

Roasted Italian Veggie Ciabatta \$13.95

Seasoned & grilled eggplant, mushrooms, zucchini, onions & red pepper, baked on fresh Ciabatta bread with tomatoes, garlic spread, olive oil, red onion & fresh spinach. Choice of soup, salad, or French fries

Pesto Chicken Ciabatta \$13.95

Grilled chicken breast with basil pesto, baconnaisse, tomato, caramelized onion, red onion, and provolone served on a Ciabatta bun. Choice of soup, salad, or French fries

ZUPPE, INSALATE

Add grilled chicken breast \$4.50; Add grilled steak \$5.50; Add grilled or blackened salmon \$6.50

Seafood Chowder \$6.50/\$9.50

Cod, scallops, shrimp & salmon, in a rich cream base with bacon, celery, onions, carrots, potatoes & fresh herbs

House Salad \$4.95/\$8.95

Romaine, spring greens, spinach & red cabbage, garnished with tomato, red onion & pepperoncini

Caesar Salad \$4.95/\$8.95

Chopped romaine & herb croutons tossed in our house made dressing, garnished with a lemon wedge

Insalata Mista \$4.95/\$8.95

Fresh mix of spring greens with Kalamata olives, cherry tomatoes, and red onion, tossed with balsamic vinaigrette

Sicilian Chicken Salad \$7.95/\$13.95

Diced grilled chicken breast mixed with celery & sundried tomatoes, then tossed in a Dijon, garlic, lemon & fresh mint dressing. Served over a bed of fresh mixed greens

Soup of the Day

Ask your server for other fresh soups available

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12" WOOD FIRED PIZZA

Gluten Free Crust Available \$3.50

Siciliano \$18.50

Sauce, shredded mozzarella, red onion, oregano, Italian ground sausage, ricotta cheese, salami, fresh spinach, basil, extra virgin olive oil, shaved parmigiano

Giovanni \$18.50

Sauce, shredded mozzarella, prosciutto crudo, Italian sausage, oregano, arugula, fresh basil, extra virgin olive oil, shaved parmigiano

Capricciosa \$17.50

Sauce, shredded mozzarella, Kalamata olives, artichoke hearts, mushrooms, prosciutto, fresh basil, extra virgin olive oil

Quattro Stagioni \$17.50

Sauce, shredded mozzarella, prosciutto, mushrooms, salami, fresh basil, extra virgin olive oil

Rustica \$16.50

Sauce, shredded mozzarella, anchovies, oregano, Kalamata olives, Italian sausage, fresh basil, extra virgin olive oil

Quattro Formaggi \$16.50

Shredded mozzarella, gorgonzola, provolone & parmigiano cheese, fresh basil, extra virgin olive oil

Calzone \$16.50

Sauce, shredded mozzarella, prosciutto, ricotta cheese

Vegetariano \$15.50

Sauce, shredded mozzarella, red onion, artichoke hearts, olives, roasted red pepper, fresh basil, extra virgin olive oil

Margherita \$14.50

Sauce, fresh mozzarella, fresh basil, extra virgin olive oil

Cheese Pizza \$13.50

Sauce, shredded mozzarella

DOLCI FROM ITALY

Coppa Pistacchio \$9.00

Pistacchio gelato cream with chocolate

House Made Tiramisu \$8.00

Coffee, eggs, mascarpone cheese, sugar, ladyfinger, cocoa powder

Limoncello Mascarpone Cake \$7.00

Lemon cake with mascarpone cheese layer

Limone Sorbetto \$8.00

Lemon shell with sorbet lemon

Cannolo Siciliano \$7.00

Ricotta cheese and chocolate chip serve in a shell

Tartufo Affogato \$7.00

Coffee truffle gelato with chocolate

Chocolate Bomba Gelato \$7.00

Chocolate and vanilla gelato, cherry and almond center coated in dark chocolate

Exotic Bomba Gelato \$7.00

Mango passion fruit and raspberry sorbetto coated in white chocolate

Chocolate Torte \$8.00

Layers of chocolate cake and chocolate mousse topped with dark chocolate ganache

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PRIMI PIATTI

Gluten Free Available on most Pastas \$2.50. Add Chicken \$4.50, Add 3 Prawns \$7.50

Frutti di Mare	\$24.95	Spaghetti & Meatballs	\$16.95
Manila clams, scallops, prawns & green mussels simmered in your choice of red or white sauce, tossed with fettuccini		We prepare our own meatballs with beef, pork, herbs, & ricotta cheese, served on top of spaghetti & smothered with our marinara sauce	
Lobster Ravioli	\$21.95	Chicken Fettuccini	\$16.95
Large lobster, ricotta cheese & herb filled ravioli with mushrooms, fresh garlic, basil, parmigiano. Choice of Red or White Sauce		Diced grilled chicken breast, pancetta, fresh garlic, rich cream & parmigiano	
Portobello Mushroom Ravioli	\$20.95	Chicken Pesto Capellini	\$16.95
Sauteed with fresh garlic, olive oil, fresh mushrooms in a white wine butter sauce then finished with arugula		Fresh diced sautéed chicken breast simmered in a traditional basil-garlic cream sauce, tossed with capellini pasta topped with romano cheese	
Terra e Mare	\$19.95	Penne Primavera	\$15.95
3 Shrimps, garlic, Italian sausage and fresh mushrooms simmered in a rich creamy pesto sauce		Fresh cut carrots, zucchini, tomatoes, spinach & peas sautéed in virgin olive oil with minced garlic and basil, and tossed with penne pasta	
Vongole Saltate	\$18.95	Gnocchi 4 Formaggi	\$15.95
Fresh manila clams sautéed in garlic, olive oil, fresh tomatoes, and white wine served over spaghetti pasta		Potato dumpling pasta simmered in a white cheese sauce with parmigiano, Romano, gorgonzola & mozzarella cheeses	
Porcini Sacchetti	\$18.95	Penne alla Bolognese	\$15.95
Porcini mushrooms, Swiss & fontina cheese & garlic, wrapped in little pasta bags, simmered in marinara with mushrooms & Italian sausage		Penne pasta smothered in a classic Italian meat sauce	
Cannelloni	\$17.95	Spaghetti alla Carbonara	\$14.95
Hand made pasta shells stuffed with sausage, ricotta, spinach, and provolone topped with béchamel and marinara sauces		Pancetta, garlic, & fresh basil, quickly sautéed & tossed with spaghetti, finished with egg, a touch of cream & parmigiano	
Baked Lasagna	\$17.95	Penne Trapanese	\$14.95
Layered with ground beef, pork, ricotta & mozzarella cheese, served with marinara sauce & parmigiano		Penne pasta tossed with sautéed cherry tomatoes, garlic, and a pesto sauce	
Penne Venete	\$16.95	Pasta alla Norma	\$14.95
Italian sausage, fresh mushrooms, sundried tomatoes, rosemary & garlic simmered in a rich creamy white sauce with penne pasta		Sautéed eggplant, garlic & fresh basil simmered in marinara sauce, tossed with penne pasta	
Pasta Puttanesca	\$15.95	Capellini al Pomodoro	\$14.95
Fresh garlic, Kalamata olives, capers, tomatoes, red pepper flakes & herbs are simmered in our house marinara sauce, then tossed with penne pasta		Angel Hair pasta, fresh tomatoes, garlic, basil, with olive oil and a touch of marinara sauce	

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SECONDI PIATTI

Osso Buco**\$31.95**

Thick veal shanks slow braised with carrots, onions & tomatoes, in a house made white wine & vegetable stock. Served with Risotto alla Milanese

Bistecca alla Griglia '14' oz Ribeye**\$30.95**

Hand cut by our chef, order with seasoning & our unique steak marinade, topped with sautéed onions and mushrooms, served with mashed potatoes & vegetables

Lamb Rib Chops**\$28.95**

Four Frenched rib chops grilled with our special house marinade, drizzled with fresh mint demi sauce with peas, pancetta and tomatoes, served over mashed potatoes

Seafood Cioppino**\$27.95**

A seafood stew with shrimp, clams, scallops, mussels & salmon simmered in a red wine broth with fresh tomatoes, garlic, basil & Italian parsley

Pork Chops**\$26.95**

Two large pork chops pan fried with sundried tomatoes & caramelized onions, finished with marsala wine, balsamic vinegar & honey, served over fettuccini topped with roasted red peppers, fresh spinach & gorgonzola cheese crumbles

Eggplant Parmigiana**\$17.95**

Italian breaded chicken breast, or eggplant, pan-browned then baked with marinara sauce, parmigiano & mozzarella cheese, served over fettuccini

Salmone al Limone**\$25.95**

Fresh salmon filet or chicken breast sautéed in a light lemon and white wine sauce with capers & artichoke hearts served over mashed potatoes, and Italian parsley

Cod Puttanesca**\$24.95**

Lightly sautéed cod served with fresh garlic, Kalamata olives, capers, tomatoes, red pepper flakes & herbs served with spaghetti pasta

Pollo al Limone**\$20.95**

Fresh salmon filet or chicken breast sautéed in a light lemon and white wine sauce with capers & artichoke hearts served over mashed potatoes, and Italian parsley

Veal Marsala**\$24.95**

Veal or Chicken sautéed with mushrooms & garlic, finished with marsala wine & sweet cream, served over fettuccini with fresh spinach & roasted red peppers

Pollo Marsala**\$20.95**

Veal or Chicken sautéed with mushrooms & garlic, finished with marsala wine & sweet cream, served over fettuccini with fresh spinach & roasted red peppers

Chicken Parmigiana**\$19.95**

Italian breaded chicken breast, or eggplant, pan-browned then baked with marinara sauce, parmigiano & mozzarella cheese, served over fettuccini

Veal Saltimbocca**\$24.95**

Veal scallopini rolled and stuffed with prosciutto, provolone, and fresh sage, sautéed and served over fettuccini and topped with roasted red peppers, fresh spinach and a garlic wine sauce