

PER LA TAVOLA

Carte di Musica e Crudite

Ceci Hummus • Caponata-Ganoush • Olive, Artichoke, Anchovy Tapenade • Poblano-Muhammara 22

Lasagne e Zuppe e Antipasto

Greca
Confetti of cucumber, chiles in escabeche, olives, feta & tomatoes with lemon-oregano vinaigrette 17

Finocchio
Fennel, apple, shaved veggies, caciocavallo, basil vin 16

Sicilian Caesar
Colatura, Tahini, spicy breadcrumbs, parm 18

Nicoise
French beans, farm eggs, red oak lettuce, Moroccan olives & butterball potato with tonnato-Siciliane 22

Minestra Con Couscous
Brodo, zucchini, fagioli, greens, tomato, pancetta, fregola & pesto 16

Artichokes al Forno
Served with white clam gratinata & Ligurian Pesto 26

Arancini e Fiatti

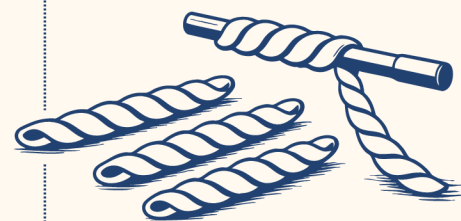
Tradizione
Crispy saffron risotto balls stuffed with ragù & provolone, flourished with spuma di pecorino 19

Sicilian American
Crispy spaghetti & marinara balls stuffed with mozzarella, served with pesto Trapanese 17

Melanzane E Zucca E Formaggi
Stacked Japanese eggplant & zucchini & mozzarella with arrabiata and raita 20

Fiori Di Zucca
House ricotta stuffed squash blossoms & zucchini carpaccio with tomato-vinaigrette 22

PRIMI



If someone tells you Marco Polo brought pasta to Italy from China, tell them they are wrong. Sicilians were eating handmade pasta before he was born. They have been making Busiate since the year 1000.

Busiate belongs to the Fusilli family —each strand formed when the pasta is slid off the ferretto (a thin brass rod) with a rap of the hand. Enjoy delicious handmade history!

Busiate All Busiate entrees are paired with your choice of the following:

Al Ragu Della Nonna Siciliane
Berkshire Pork slow simmered with plum tomato, wild Sicilian oregano, fennel seed and fresh bay leaves 30

Al Pesto Trapanese
Trapani style pesto of cherry tomatoes, pecorino, parmigiano, almonds, mint, basil & EVOO 25

Aglione E Olio E Romanesco
Sliced garlic & Cantabrian sea anchovies liquified in olive oil, finished with pecorino & spicy breadcrumbs 25

Pomodori Perfetto
Crushed Di Napoli & Datterino tomatoes, garlic, basil, parmigiano vacche rosse, finishing EVOO 25

Timbale alla Vodka

Little drums of baked mezze rigatoni, plum tomatoes, panna, mozzarella + your choice from the following:

Spicy Sicilian Meatball 28
Alla Norma 26
Chicken Marsala 30


Fregola Vongole

Semolina couscous with baby littleneck clams, white wine, cipollini, rapini, hot pepper & pecorino 30

Saffron - La Romba Rice

Risotto-style with scampi, piselli, calabacita, parmigiano, butter & herbs 30

SECONDI

Pesce Ask your server which wild-caught fish we are currently serving. 

BRANZINO AMERICANO / SNAPPER / PESCE DEL GIORNO

Confit tomato, white wine, capers, Moroccan olives, Sicilian oregano, saffron, chiles M/P + 12

Tomatillo-jalapeño-serrano Salmoriglio M/P + 8

Salsa dona di jalapeño e fresno chile & baby ceci bean salad M/P + 10

Lemon, extra virgin olive oil, wild Sicilian oregano, peperoncino M/P + 5

Bistecca Siciliana

6 oz. Rosewood Strip; umami crust e insalata e shaved Reggiano 42

Butter Chicken di Moro e Tzatziki

Yogurt Marinated Freebird Chicken, Datterino tomato, cumin, garlic, almonds, wild oregano, anise, coriander, hot pepper & panna. 38

SANDWICHES

Umami Burger
House ground Wagyu red cow parmigiano with caciocavallo di bufala, chiles in escabeche, little gem lettuces, balsamic aioli 28

Spicy Moroccan Lamb Meatball Panino
House ground Lamb & Pancetta Meatballs: chiles in escabeche, pickles, arugula & tzatziki 23

Little Palermo Club Let's Geaux
Herb roasted chicken, capocollo, avocado, provolone, artichoke-pickled peperoncini salad 22

CONTORNI



Saffron Rice 6
Puro Salad 12
Potato Gratin Siciliano 10
Spicy Broccoli Rabe 12
Cauliflower Agrodolce 8



GELATO

Mexican Chocolate 12
Yogurt Greco 10
Sicilian Pistachio 13
Vanilla 10

Ask server about flavors of the day

