

PER LA TAVOLA

Carte di Musica e Crudite

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

Insalate e Zuppe e Antipasto

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

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

Sicilian Caesar
Colatura, Tahini, spicy breadcrumbs, parm

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

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

Artichokes al Forno
Served with white clam gratinata & Ligurian Pesto

Arancini e Fatti

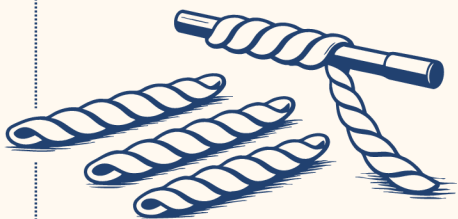
Tradizione
Crispy saffron risotto balls stuffed with ragù & provolone, flourished with spuma di pecorino

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

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

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

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

Al Pesto Trapanese

Trapani style pesto of cherry tomatoes, pecorino, parmigiano, almonds, mint, basil & EVOO

Aglione E Olio E Romanesco

Sliced garlic & Cantabrian sea anchovies liquified in olive oil, finished with pecorino & spicy breadcrumbs

Pomodori Perfetto

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

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

Saffron - La Bomba Rice

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

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

Tomatillo-jalapeño-serrano Salmoriglio

Salsa dona di jalapeño e fresno chile & baby ceci bean salad

Lemon, extra virgin olive oil, wild Sicilian oregano, peperoncino

Bistecca Siciliana

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

Butter Chicken di Moro e Tzatziki

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

SANDWICHES

Umami Burger

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

Spicy Moroccan Lamb Meatball Panino

House ground Lamb & Pancetta Meatballs: chiles in escabeche, pickles, arugula & tzatziki

Little Palermo Club Let's Geaux

Herb roasted chicken, capocollo, avocado, provolone, artichoke-pickled peperoncini salad



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

