

Sicilian Mezze

1 for \$9 | 3 for \$18 | 5 for \$24

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

Served with crudite and sesame lavash

Insalate e Zuppe

Greca

Confetti of cucumber, chiles in escabeche, olives, feta & tomatoes with r.w-oregano vinaigrette

18

Sicilian Chopped

Tricolore lettuces, slow roasted pancetta, ceci beans, sweet & hot peppers, basil, wild oregano, baby artichokes & pecorino

19

Sicilian Caesar

Colatura, Tahini, spicy breadcrumbs, parm

18

Nicoise

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

22

Zuppe Spumante e Parmigiano

Vellutata di Prosecco, panna, reggiano, spicy breadcrumbs & Sicilian finishing Oil & aceto Balsamico

16

Stracciatella alla Romana

Roman style ‘Egg Drop Soup’ with roasted chicken, broccoli rabe, Pecorino, black pepper & Sicilian peperoncino

16

Antipasto

Culatello di Zibello

The Crown Jewel of Italian Salumi

28

Artichokes al Forno

Served with white clam gratinata & Ligurian Pesto

26

Arancini e Fritti

Tradizione

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

19

Sicilian American

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

17

Melanzane E Zucca E Formaggi

Stacked Japanese eggplant & zucchini & mozzarella with arrabiata and raita

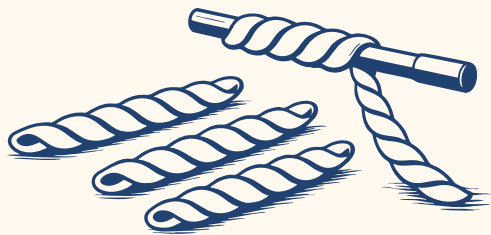
20

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

26

Quattro Stagioni

Ask your server for seasonal preparation

MP

All'Amatriciana

Guanciale, plum tomato, pecorino, parmigiano, Sicilian hot pepper

28

Vongole

Baby littleneck clams, white wine, cipolline, rapini, hot pepper & pecorino

27

Timballo alla Vodka

Little drum of baked mezze rigatoni, plum tomatoes, panna, mozzarella: served with Chicken Marsala

34

Ravioli Fiori

House-ricotta stuffed flower pasta

Spicy Sicilian Smashed Meatball 32

Burro e Limone e Fiori 30

Saffron-La Bomba Rice

Risotto in the style of Espana with scampi, piselli, calabacita, parmigiano, butter & herbs

32

SECONDI

Pesce



Our wild-caught fish is harvested using the traditional Japanese method Ike Jime. This technique ensures superior quality and freshness Served with choice of salad or Rabe.

Pacific Rockfish 26 / Atlantic Cod 32

Gulf Snapper 42

Confit tomato, white wine, capers, Moroccan olives, Sicilian oregano, saffron, chiles

+ 10

Tomatillo-jalapeno-serrano Salmoriglio

+ 8

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

+ 10

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

+ 5

Beurre Blanc, blistered cherry tomatoes, basil, dill, chives

+ 11

Bistecca Siciliana

Petite 6 oz. Rosewood Strip; umami crust e insalata e shaved Reggiano w/ Potato Gratin Siciliano

46

Butter Chicken di Moro e Tzatziki

Yogurt Marinated Freebird Chicken, Datterino tomato, cumin, garlic, almonds, wild oregano, anise, coriander, hot pepper & panna. Served with rabe and Bomba Rice

38

SANDWICHES

Served with french fries

Umami Burger

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

28

Spicy Moroccan Lamb Meatball Panino

Tomato braised 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

French Fries with remoulade

10

Puro Salad

12

Potato Gratin Siciliano

10

Spicy Broccoli Rabe

12



GELATO

Mexican Chocolate

12

Yogurt Greco

10

Sicilian Pistachio

13

Vanilla

10

Your server will share additional desserts available this evening

