

Sicily Pizzeria Trattoria  
563 East Main Street  
(805) 641-2200

ANTIPASTI & INSALATE

CALAMARI FRITTI

\$11.95

*(Fried calamari served with our dipping sauces)*

BRUSCHETTA AL POMODORO

\$9.95

*(Tomatoes, olives, garlic, olive oil, oregano and basil served on our homemade toasted bread)*

POLPETTINE ALLA PARMIGIANA

\$9.95

*(Homemade meat balls breaded, fried & baked in a tomato sauce and topped with mozzarella & provolone cheese.)*

INSALATA DI ANTIPASTO

12.95

*(Marinated veggies, artichoke, mozzarella, olives served over mixed green salad)*

BOCCONCINI ALLA CAPRESE

\$9.95

*(Fresh mozzarella, tomatoes tossed with basil olive oil and balsamic)*

INSALATA FRESCA

\$6.95

*(Mixed green, tomatoes & cucumber tossed in our homemade vinaigrette)*

INSALATA DI SPINACI

\$8.95

*(Baby spinach and walnuts tossed in balsamic dressing topped with gorgonzola)*

INSALATA DI ARUGOLA CON PERE E NOCI

10.95

*(Arugula walnuts, pear in balsamic lemon vinaigrette topped with grana parmesan cheese)*

INSALATA DI ARUGOLA

\$7.95

*(Arugula, tomatoes, cucumber in white vinaigrette topped with pecorino cheese)*

**INSALATA DI CESARE**

**\$7.95**

*(Crispy romaine lettuce tossed with crouton in our homemade Caesar dressing.  
Add anchovies filet \$1.00)*

**INSALATA MEDITERRANEA**

**\$8.95**

*(mixed green, cucumber, tomatoes, olives, red onions in our vinaigrette te  
topped with feta)*

**PASTA**

**CAPPELLINI ALLA CHECCA**

**\$12.95**

*(angel hair sautéed with fresh tomatoes and basil in a shaved garlic olive oil  
sauce)*

**PENNE ALLA NORMA**

**\$14.95**

*(Penne sautéed with fried eggplant in a tomato basil sauce topped with shaved  
imported ricotta salata cheese)*

**SPAGHETTI CON LE POLPETTINE**

**\$14.95**

*(Spaghetti sautéed with homemade meatballs in a tomato basil sauce)*

**FETTUCCHINE ALL'ALFREDO**

**\$12.95**

*(Fettuccine sautéed in original classic Alfredo sauce. Add chicken, sausage,  
meat ball or shrimp \$4)*

**PENNE ALLA PUTTANESCA**

**\$14.95**

*(Penne sautéed with anchovies, olives and capers in a tomato sauce topped with  
fresh parsley)*

**BUCATINI ALL'AMATRICIANA**

**\$14.95**

*(Perciatelli sautéed with pancetta and onions slowly cooked in tomato sauce topped with pecorino cheese)*

**RIGATONI ALLA BOLOGNESE**

**\$14.95**

*(Rigatoni sautéed in classic meat sauce. Ground beef, celery, onions, carrots and herbs)*

**SPAGHETTI ALLA CARBONARA**

**\$14.95**

*(Spaghetti sautéed with pancetta & eggs in a creamy sauce topped with pecorino and black pepper)*

**LINGUINE AL PESTO ALLA GENOVESE**

**12.95**

*(Linguine sautéed with pesto sauce and a touch of cream. NO PINUTS. Add chicken, shrimp, meatball or sausage \$4)*

**TORTELLINI ALLA BOSCAIOLA**

**\$15.95**

*(Meat tortellini stuffed with meat sautéed with pancetta, mushrooms and peas in a white creamy sauce)*

**PASTE AL FORNO ED ALTRE SPECIALITA'**

**LASAGNA ALLA BOLOGNESE**

**\$14.95**

*(homemade meat lasagna. Meat sauce & besciamella cream baked with mozzarella and tomato sauce)*

**MELANZANE ALLA PARMIGIANA**

**\$14.95**

*(Sicilian style baked eggplant layered with tomato sauce and mozzarella cheese)*

**MANICOTTI ALLA RICOTTA**

**\$13.95**

*(Homemade crepes stuffed with ricotta cheese and baked in a tomato sauce & mozzarella cheese)*

**PASTICCIO ALLA SICILIANA**

**\$14.95**

*(Baked rigatoni with eggplant, ham, peas in a meat pink sauce and mozzarella cheese)*

**POLLO ALLA PARMIGIANA (served with a side of pasta)**

**\$15.95**

*(Breaded chicken breast fried & baked in tomato sauce & mozzarella cheese)*

**POLLO ALLA MARSALA (served with a side of steamed veggies & roasted potatoes)**

**\$16.95**

*(Chicken breast sautéed with mushrooms in a marsala wine sauce)*

**POLLO CAPRESE (served with a side of pasta)**

**\$15.95**

*(baked*

*chicken breast in a basil pesto sauce topped with tomato and melted mozzarella)*

**COTOLETTA DI VITELLA ALLA PARMIGIANA (served with a side of pasta)**

**\$18.95**

*(Breaded veal medallions fried & baked in a marinara sauce topped with melted mozzarella)*

**CONTORNI**

**\$5.95**

**VEGETALI SALTATI** *(sautéed vegetables in garlic olive oil)*

**PATATE AL FORNO** *(Roasted sliced potatoes marinated with herbs)*

**POLPETTINE ALLA MARINARA** *(meat balls in marinara)*

**SALCICCIA ALLA MARINARA** *(mild Italian sausage in marinara)*

## PIZZA

## **INDIVIDUAL (10")**

### **FAMILY(16")**

1-MARGHERITA (tomato sauce, cheese & basil)

\$10.95                      \$18.95

2-NAPOLETANA (tomato sauce, cheese, anchovies and capers)

\$11.95                      \$21.95

3-SICILIANA (tomato sauce, cheese, sausage, mushrooms, olives, capers)

\$13.95                      \$23.95

0-PEPPERONI (tomato sauce, cheese and pepperoni )

\$20.95

\$11.95

4-PALERMO (tomato sauce, cheese, ham and mushrooms)

\$12.95                      \$22.95

5-GOTTI (tomato sauce, cheese, ham, mushrooms, olives, artichoke)

\$13.95                      \$23.95

6-ZACCARIA (tomato sauce, cheese, salami, mushrooms, artichoke and capers)

\$14.95                      \$24.95

7-ALOHA (tomato sauce, cheese, ham and pineapple)

\$12.95                      \$22.95

8-MAZZETTA (tomato sauce, cheese, ham, salami and pepperoni)

\$14.95                      \$24.95

9-GAMBINO (tomato sauce, cheese, parma ham, topped with arugula & gorgonzola )

\$15.95                      \$15.95

10-PADRINO (cheese, capicola, gorgonzola and artichoke)

\$13.95                      \$23.95

11-ESTIVA (cheese, chicken, mushrooms topped with arugula and feta cheese)

14.95                      \$24.95

12-AI FORMAGGI (cheese, gorgonzola, ricotta, provolone e fresh mozzarella)

\$14.95

\$24.95

13-CAPRESE (sliced tomatoes, cheese & fresh mozzarella & basil)

\$13.95

\$23.95

14-VEGETERIANA (tomato sauce, cheese & marinated veggies)

\$12.95

\$22.95

15-PIZZA ALLA NORMA

\$14.95

\$24.95

(tomato sauce, cheese, fried eggplant chunks of mozzarella topped ricotta salata & basil)

-HOUSE FAVORITE SPECIAL

\$15.95

\$25.95

(tomato sauce, cheese ham, pepperoni, mushrooms, peppers, olives, onion topped feta cheese)

CALZONE (tomato sauce, cheese & two toppings) (one size) \$14.95

# PANINI \$7.95

(our signature Panini are served with our homemade Italian ranch spread on homemade bread, lettuce and tomatoes with your choice of French fries or house salad )

**31- COTTO E PROVOLONE**

*(ham and melted provolone cheese)*

**32- SALAME, PROVOLONE E CARCIOFINI**

*(Italian salami, artichoke heart and melted provolone cheese)*

**33-CAPICOLLO**

*(cured Italian spicy ham and melted mozzarella cheese)*

**34-ITALIANO**

*(ham, salami, capicollo and melted provolone cheese)*

**35-PROCIUTTO**

*(parma ham, mozzarella cheese)*

**36-COTOLETTA**

*(breaded and fried chicken breast)*

**37-SALCICCIA ALLA MARINARA**

*(mild Italian sausage, melted cheese and marinara sauce)*

**38-POLPETTE ALLA MARINARA**

*(homemade meat balls, melted cheese and marinara sauce)*

**DOLCI \$5.95**

**-TIRAMISU'**

*(ladyfinger drowned in coffee layered with a mascarpone cream cheese)*

**-CANNOLI SICILIANI**

*(cannoli shell stuffed with a ricotta, lemon zest and cinnamon filling)*

**-TORTA AL FORMAGGIO**

*(classic Italian cheese cake made with mascarpone and cream cheese)*

### -TORTA AL CIOCCOLATO

*(nutty chocolate cake, served warm and topped with chocolate fudge)*

### -AFFOGATO AL CAFFE

*(vanilla gelato drowned in hot espresso coffee topped with whipped cream)*

### -GELATO

*(ask your server for today's flavors)*

## CAFFETTERIA AND DESSERT WINE

-ESPRESSO OR CAFFE AMERICANO	\$2.95
-CAPPUCCINO OR CAFFELATTE	\$3.95
-CAFFE SICILIANO (Coffe & chocolate liquor, whipped cream topped)	\$5.95
-PORT WINE	\$4.95
-AFTER DINNER CHOCOLATE WINE DIGESTIVE	\$4.95

## LUNCH FAVORITES

SPAGHETTI MARINARA \$8.95

*(fresh marinara sauce and basil. Add meat balls, chicken, sausage or shrimp \$3.00)*

FETTUCCINE ALFREDO \$8.95

*(classic Alfredo sauce. Add meat balls, chicken, sausage or shrimp \$3.00)*



RIGATONI BOLOGNESE

\$10.95

*(classic meat sauce. Ground beef, celery, onions, carrots and herbs)*

LINGUINE AL PESTO

\$10.95

*(homemade basil pesto creamy sauce)*

LASAGNA ALLA BOLOGNESE

\$11.95

*(homemade meat lasagna, made with besciamella cream, meat sauce and mozzarella cheese)*

MELANZANE ALLA PARMIGIANA

\$11.95

*(baked eggplant layered with tomato sauce and mozzarella cheese, served with pasta)*

MANICOTTI ALLA RICOTTA

\$10.95

*(Homemade crepes stuffed with a ricotta filling baked in tomato sauce & mozzarella cheese)*

POLLO ALLA MILANESE

\$11.95

*(breaded and fried chicken breast served over our house salad)*

POLLO ALLA PARMIGIANA

\$13.95

*(breaded & fried chicken breast baked in tomato sauce mozzarella cheese served with pasta)*

# WINE LIST

## White Wines

	Glass	1/2 lt. Carafe	Bottle
Prosecco di Valdobbiadene, Mionetto, Veneto, Italy	\$ 8.00		
Pinot Grigio, Bolla, Italy	\$ 6.95	\$17.95	\$24.95
Pinot Grigio, Fontana Candida, delle Venezie, Italy			\$26.95
Sauvignon Blanc, Sterling, Napa Valley			\$34.95
Chardonnay, Robert Mondavi, Central Coast			\$ 29.95
Chardonnay, Snap Dragon, California	\$ 6.95	\$17.95	\$24.95
Riesling, Snap Dragon, California	\$ 6.95	\$17.95	\$24.95

## Red Wines

Pinot Noir, Blackstone, Central Coast			\$29.95
Chianti, Bolla, Italy	\$ 6.95	\$17.95	\$24.95
Chianti Classico, Antinori, "Pèppoli", Tuscany, Italy			\$44.95
Sangiovese, Antinori, "Santa Cristina", Tuscany, Italy			\$28.95
Merlot, Bolla, Italy	\$ 6.95	\$17.95	\$24.95
Merlot, Blackstone, Napa Valley,			\$27.95
Zinfandel, Rosenblum Cellars, "Vintners Cuvée", California			\$27.95
Red Blend, Snap Dragon, Central Coast	\$ 6.95	\$17.95	\$24.95
Cabernet Sauvignon, Francis Coppola, Napa Valley			\$44.95
Cabernet Sauvignon, Snap Dragon, California	\$ 6.95	\$17.95	\$24.95
Toscana Red, Antinori, "Villa Antinori", Tuscany, Italy			\$34.95
Tignanello, Antinori, Tuscany, Italy			\$124.95

“ CHI BEVE VINO CAMPA CENT'ANNI.....”  
SALUTE!

## BEER AND SOFT DRINK

Imported beer	\$4.95
Domestic beer	\$3.75
Fountain drinks (coke, diet coke, sprite, root beer, ice tea, lemonade)	\$2.95
Can sodas, bottle water, milk	\$2.25
San Pellegrino ( Sparkling water, Aranciata, Limonata )	\$3.25