Starters & Sides

Garlic Bread **7.60**

Pizza crust **20.4** **V**
Garlic and Sea salt

Rocket Salad **19.7** **GF**
Baby rocket lettuce tossed with lemon dressing and shaved parmesan flakes.

Home Salad **19.7** **GF / V**
Crunchy iceberg lettuce tossed with cucumber, oregano, Sicilian olives and dressed with authentic red wine vinegar.

Grilled Eggplant **24.8** **GF / V**
Sliced eggplant grilled and marinated with fresh garlic, basil, EVO oil and reduced balsamic Glaze.

Sliced Grilled Field Mushrooms **27.0** **GF / V**
Sliced and grilled Field Mushrooms, drizzled with fresh Sicilian olive oil dressing.

Caprese Sicilian **29.2** **GF**
DOP buffalo mozzarella sliced with tomatoes, fresh basil and Sicilian green olives, drizzled with balsamic glaze.

Carpaccio di Filetto **37.9** **GF**
Thinly sliced prime Angus grass fed eye fillet, seasoned and served with arugula, lemon juice and parmesan.

Carpaccio di Salmon **34.2** a **GF**
Wafer thin slices of fresh salmon, seasoned and served with red onion, capers and lemon juice.

Kids

Penne or Spaghetti
(Bolognese / Napolitana) **22.0**

Chicken Schnitzel and Chips **27.5**

Chips **8.5**

GF - Gluten Free
V - Vegan

(a) Australian (i) Imported
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Entrée

Calamari Fritti **29.8** i
River calamari strips lightly dusted in flour and deep fried.

Funghi Trifolati **27.0**
Sautéed Oyster mushroom, chilli, garlic, and parsley in a beef bone broth.

Local Mussels in Bianco **36.8** a **GF**
Local black mussels slow cooked with chilli, parsley, fresh garlic, lemon and white wine.

Eggplant Rolls **28.0**
Eggplant rolls stuffed with ricotta and spinach, topped with melted mozzarella and a warm Sicilian chilli sauce.

Neonata White Bait **26.8** i
Traditional Sicilian white bait fritters.

Ricotta Balls **28.0**
Crumbed spinach and ricotta balls, fried and served with a warm gorgonzola sauce.

Local Octopus Alla Griglia **37.0** a **GF**
Grilled local baby octopus marinated with traditional Messina Style lemon and oregano dressing.

Classic Garlic Prawns **39.5** i **GF**
King prawns pan-fried traditional style with olive oil, garlic, chilli, oregano and sicilian tomato sauce.

Prawns in White Wine and Lemon **39.5** i
King prawn pan-fried in garlic, chilli, parsley, oregano, fresh lemon and splashed with white wine.

Little Sicily's TUNA Carpaccio **43.6** a **GF**
Fresh caught tuna thinly sliced and drizzled with our famous dark lemon secret sauce.

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V - Vegan

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Pasta

Penne Arrabiata **29.0** **V**
Traditional fresh chilli and cherry tomato sauce with garlic and oregano.

Penne Siciliana **30.0** **V**
Diced eggplant, fresh basil, chilli and garlic in a fresh tomato passata.

Linguini Boscaiola **32.9**
Bacon pan fried with shallots and mushrooms in a cream sauce.

Risotto Truffle and Porcini **33.9** **GF**
Mushroom, dry porcini and black truffle oil in a creamy risotto.

Gnocchi Pork Belly Ragu **34.9**
Homemade gnocchi in slow braised diced pork belly and rich tomato ragu.

Penne Broccolini **29.0**
Pan seared baby broccolini with fresh garlic, fresh chilli, parmesan cheese and extra virgin olive oil.

Spaghetti Nero Di Seppia **34.9** i
Pan-fried calamari, seasoned and tossed with fresh squid ink and chopped parsley, topped with shaved parmesan.

Spaghetti Marinara **41.0** ia
Cooked in trawler fresh seafood and Sicilian tomato sauce.

Linguini Bugs, Scallops and Scampi **45.2** a
Balmain bugs, scallops and scampi in shell pan seared with shallots, cherry tomatoes in a rosa pink sauce.

Spaghetti Alle Vongole **42.2** a
Fresh local baby clams, garlic olive oil, parsley, cherry tomatoes and white wine

Linguini Blue Swimmer Crab **46.2** a
Fresh blue swimmer crab meat (no shells) pan flamed with shallots, garlic white wine in a cream and tomato sauce.

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V - Vegan

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Mains

Chicken Boscaiola **39.2**
Chicken Breast Fillet Sliced and pan seared with shallots, bacon and mushrooms in a cream sauce.

Grass Fed Eye Fillet Tagliata **49.8** **GF**
Thin slices of grass fed prime eye fillet, grilled rare and tossed with rocket, chilli, balsamic dressing and parmesan fakes.

Veal Mix Mushroom **47.2**
Veal scallopini pan seared with garlic, mixed mushrooms and flames with White wine.

Veal Marsala **46.0**
Veal scallopini dusted in flour and pan seared in a Boronia Marsala Sauce.

Filetto Pepe Verde **69.2**
Grass fed prime eye fillet medallions grilled, then cooked how you like it in a green peppercorn and Worcestershire cream sauce.

Lamb Cutlets in Tawny Port sauce **49.3**
Slow Grilled Lamb cutlets pan seared in Tawny Port, Garlic and Broccolini.

Swordfish Messinese **45.3** a **GF**
Thin sliced fresh swordfish pan-seared with capers, garlic, oregano and Sicilian green olives and fresh tomato sauce.

Whole Fresh Local ' Snapper ' Grilled **50.3** a
Fresh local plate size snapper, BBQ hotplate and drizzled with Sicilian dressing

King Prawns Green Pepper Cream **53.0** a
Large king prawns flamed in brandy and cooked in fresh cream and Worcestershire sauce.

Mixed Seafood Grill Platter - For Two **135.0** ia **GF**
Swordfish, octopus, king prawns, calamari, mussels and scampi grilled with Sicilian dressing and lemon juice.

Grilled No.1 Scampi **Market Price** a **GF**
Butterflied large fresh market scampi delicately grilled on hot plate with light traditional Sicilian lemon dressing.

**All mains are served with Little Sicily veggies, bacon and cream peas, sage carrots and oven roasted herbed potatoes to share*

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V - Vegan

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Classic Pizza Menu

Margherita **20.0**
Fresh mozzarella, tomato sauce, basil, extra virgin olive oil, oregano.

Tropical **25.0**
Ham, real pineapple.

Leichhardt **25.0**
Pepperoni, mushroom, black olives.

Meat lovers **25.0**
Ham, pepperoni, cabanossi, bacon.

Veg **25.0**
Mushroom, real pineapple, roasted capsicum, onion, black olives.

Supreme **25.0**
Ham, cabanossi, mushroom, roasted capsicum, onion, real pineapple, black olives.

4 Seasons i **25.0**
Ham, mushroom, roasted capsicum, king prawns.

Mexicana **25.0**
Pepperoni, roasted capsicum, onion, anchovies, black olives, garlic, chilli flakes.

Trapani **28.0**
Artichoke, eggplant, zucchini, roasted capsicum and sun dried tomatoes

4 cheese **28.0**
Mozzarella, , gorgonzola, parmesan, cooked rocket lettuce, grated pecorino.

The Foster **28.0**
Mushroom, porcini, artichoke hearts, olives, mozzarella, parmesan, truffle paste, basil.

Agrigento i **28.0**
Zucchini, king prawns, cooked rocket lettuce, prosciutto crudo.

Messina (Prawn Pizza) i **28.0**
King prawns, garlic, fresh chilli

Spadafora ia **28.0**
Fresh mixed seafood, garlic and parsley.

Little Sicily **28.0**
Italian sausage, cacciatore salami, fresh Chilli, basil & smoked mozzarella

Johnny Special **28.0**
(Mozzarella base), porcini, mushroom, truffle oil, prosciutto crudo, pecorino dolce, basil.

Palermo **28.0**
Prosciutto, buffalo mozzarella, rocket, parmesan flakes .

Mt.Etna **28.0**
Cacciatore salami, oven roasted capsicum, onion, fresh chilli.

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