

Starters & Sides

Garlic Bread	7.50	
Pizza crust <i>Garlic and Sea salt</i>	20.0	V
Rocket Salad <i>Baby rocket lettuce tossed with lemon dressing and shaved parmesan flakes.</i>	19.5	GF
Home Salad <i>Crunchy iceberg lettuce tossed with cucumber, oregano, Sicilian olives and dressed with authentic red wine vinegar.</i>	19.5	GF / V
Grilled Eggplant <i>Sliced eggplant grilled and marinated with fresh garlic, basil, EVO oil and reduced balsamic Glaze.</i>	24.5	GF / V
Sliced Grilled Field Mushrooms <i>Sliced and grilled Field Mushrooms, drizzled with fresh Sicilian olive oil dressing.</i>	26.8	GF / V
Caprese Sicilian <i>DOP buffalo mozzarella sliced with tomatoes, fresh basil and Sicilian green olives, drizzled with balsamic glaze.</i>	28.9	GF
Carpaccio di Filetto <i>Thinly sliced prime Angus grass fed eye fillet, seasoned and served with arugula, lemon juice and parmesan.</i>	37.5	GF
Carpaccio di Salmon <i>Wafer thin slices of fresh salmon, seasoned and served with red onion, capers and lemon juice.</i>	33.8 a	GF

Kids

Penne or Spaghetti (Bolognese / Napolitana)	20.0
Chicken Schnitzel and Chips	25.0
Chips	7.5

GF - Gluten Free
V - Vegan

(a) Australian (i) Imported
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Entrée

Calamari Fritti	29.5	i
<i>River calamari strips lightly dusted in flour and deep fried.</i>		
Funghi Trifolati	26.8	
<i>Sautéed Oyster mushroom, chilli, garlic, and parsley in a beef bone broth.</i>		
Local Mussels in Bianco	36.4	a GF
<i>Local black mussels slow cooked with chilli, parsley, fresh garlic, lemon and white wine.</i>		
Eggplant Rolls	27.8	
<i>Eggplant rolls stuffed with ricotta and spinach, topped with melted mozzarella and a warm Sicilian chilli sauce.</i>		
Neonata White Bait	26.5	i
<i>Traditional Sicilian white bait fritters.</i>		
Ricotta Balls	27.8	
<i>Crumbed spinach and ricotta balls, fried and served with a warm gorgonzola sauce.</i>		
Local Octopus Alla Griglia	36.8	a GF
<i>Grilled local baby octopus marinated with traditional Messina Style lemon and oregano dressing.</i>		
Classic Garlic Prawns	38.9	i GF
<i>King prawns pan-fried traditional style with olive oil, garlic, chilli, oregano and sicilian tomato sauce.</i>		
Prawns in White Wine and Lemon	38.9	i
<i>King prawn pan-fried in garlic, chilli, parsley, oregano, fresh lemon and splashed with white wine.</i>		
Little Sicily's TUNA Carpaccio	43.0	a GF
<i>Fresh caught tuna thinly sliced and drizzled with our famous dark lemon secret sauce.</i>		

Pasta

Penne Arrabiata	28.8	
<i>Traditional fresh chilli and cherry tomato sauce with garlic and oregano.</i>		
Penne Siciliana	29.8	
<i>Diced eggplant, fresh basil, chilli and garlic in a fresh tomato passata.</i>		
Linguini Boscaiola	32.6	
<i>Bacon pan fried with shallots and mushrooms in a cream sauce.</i>		
Risotto Truffle and Porcini	33.6	GF
<i>Mushroom, dry porcini and black truffle oil in a creamy risotto.</i>		
Gnocchi Pork Belly Ragu	34.6	
<i>Homemade gnocchi in slow braised diced pork belly and rich tomato ragu.</i>		
Penne Broccolini	28.8	
<i>Pan seared baby broccolini with fresh garlic, fresh chilli, parmesan cheese and extra virgin olive oil.</i>		
Spaghetti Nero Di Seppia	34.6	i
<i>Pan-fried calamari, seasoned and tossed with fresh squid ink and chopped parsley, topped with shaved parmesan.</i>		
Spaghetti Marinara	39.6	ia
<i>Cooked in trawler fresh seafood and Sicilian tomato sauce.</i>		
Linguini Bugs, Scallops and Scampi	44.8	a
<i>Balmain bugs, scallops and scampi in shell pan seared with shallots, cherry tomatoes in a rosa pink sauce.</i>		
Spaghetti Alle Vongole	41.6	a
<i>Fresh local baby clams, garlic olive oil, parsley, cherry tomatoes and white wine</i>		
Linguini Blue Swimmer Crab	45.8	a
<i>Fresh blue swimmer crab meat (no shells) pan flamed with shallots, garlic white wine in a cream and tomato sauce.</i>		

Mains

Chicken Boscaiola	38.8	
<i>Chicken Breast Fillet Sliced and pan seared with shallots, bacon and mushrooms in a cream sauce.</i>		
Grass Fed Eye Fillet Tagliata	49.8	GF
<i>Thin slices of grass fed prime eye fillet, grilled rare and tossed with rocket, chilli, balsamic dressing and parmesan flakes.</i>		
Veal Mix Mushroom	46.8	
<i>Veal scallopini pan seared with garlic, mixed mushrooms and flames with White wine.</i>		
Veal Marsala	45.6	
<i>Veal scallopini dusted in flour and pan seared in a Boronia Marsala Sauce.</i>		
Filetto Pepe Verde	68.5	
<i>Grass fed prime eye fillet medallions grilled, then cooked how you like it in a green peppercorn and Worcestershire cream sauce.</i>		
Lamb Cutlets in Tawny Port sauce	48.8	
<i>Slow Grilled Lamb cutlets pan seared in Tawny Port, Garlic and Broccolini.</i>		
Swordfish Messinese	44.8 a	GF
<i>Thin sliced fresh swordfish pan-seared with capers, garlic, oregano and Sicilian green olives and fresh tomato sauce.</i>		
Whole Fresh Local ' Snapper ' Grilled	49.8 a	
<i>Fresh local plate size snapper, BBQ hotplate and drizzled with Sicilian dressing</i>		
King Prawns Green Pepper Cream	52.5 a	
<i>Large king prawns flamed in brandy and cooked in fresh cream and Worcestershire sauce.</i>		
Mixed Seafood Grill Platter - For Two	127.0 ia	GF
<i>Swordfish, octopus, king prawns, calamari, mussels and scampi grilled with Sicilian dressing and lemon juice.</i>		
Grilled No.1 Scampi	Market Price a	GF
<i>Butterflied large fresh market scampi delicately grilled on hot plate with light traditional Sicilian lemon dressing.</i>		

**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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Classic Pizza Menu

Margherita <i>Fresh mozzarella, tomato sauce, basil, extra virgin olive oil, oregano.</i>	20.0
Tropical <i>Ham, real pineapple.</i>	25.0
Leichhardt <i>Pepperoni, mushroom, black olives.</i>	25.0
Meat lovers <i>Ham, pepperoni, cabanossi, bacon.</i>	25.0
Veg <i>Mushroom, real pineapple, roasted capsicum, onion, black olives.</i>	25.0
Supreme <i>Ham, cabanossi, mushroom, roasted capsicum, onion, real pineapple, black olives.</i>	25.0
4 Seasons i <i>Ham, mushroom, roasted capsicum, king prawns.</i>	25.0
Mexicana <i>Pepperoni, roasted capsicum, onion, anchovies, black olives, garlic, chilli flakes.</i>	25.0
Trapani <i>Artichoke, eggplant, zucchini, roasted capsicum and sun dried tomatoes</i>	28.0
4 cheese <i>Mozzarella, , gorgonzola, parmesan, cooked rocket lettuce, grated pecorino.</i>	28.0
The Foster <i>Mushroom, porcini, artichoke hearts, olives, mozzarella, parmesan, truffle paste, basil.</i>	28.0
Agrigento i <i>Zucchini, king prawns, cooked rocket lettuce, prosciutto crudo.</i>	28.0
Messina (Prawn Pizza) i <i>King prawns, garlic, fresh chilli</i>	28.0
Spadafora ia <i>Fresh mixed seafood, garlic and parsley.</i>	28.0
Little Sicily <i>Italian sausage, cacciatore salami, fresh Chilli, basil & smoked mozzarella</i>	28.0
Johnny Special <i>(Mozzarella base), porcini, mushroom, truffle oil, prosciutto crudo, pecorino dolce, basil.</i>	28.0
Palermo <i>Prosciutto, buffalo mozzarella, rocket, parmesan flakes .</i>	28.0
Mt.Etna <i>Cacciatore salami, oven roasted capsicum, onion, fresh chilli.</i>	28.0

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