

LITTLE

SICILY
RISTORANTE

Starters & Sides

Garlic Bread	6.50	
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>	18.0	GF
Home Salad <i>Crunchy iceberg lettuce tossed with cucumber, oregano, Sicilian olives and dressed with authentic red wine vinegar.</i>	18.0	GF / V
Grilled Eggplant <i>Sliced eggplant grilled and marinated with fresh garlic, basil, EVO oil and reduced balsamic Glaze.</i>	18.5	GF / V
Caprese Sicilian <i>DOP buffalo mozzarella sliced with tomatoes, fresh basil and Sicilian green olives, drizzled with balsamic glaze.</i>	27.9	GF
Carpaccio di Filetto <i>Thinly sliced prime Angus grass fed eye fillet, seasoned and served with arugula, lemon juice and parmesan.</i>	34.5	GF
Carpaccio di Salmon <i>Wafer thin slices of fresh salmon, seasoned and served with red onion, capers and lemon juice.</i>	28.8	GF

Kids

Penne or Spaghetti <i>(Bolognese / Napolitana)</i>	20.0	
Chicken Schnitzel and Chips	20.0	
Chips	5.0	GF

GF - Gluten Free
V - Vegan

*All prices include GST.

Entrée

Cozze in Bianco <i>Local black mussels slow cooked with chilli, fresh garlic, lemon and parsley.</i>	27.8	GF
Calamari Fritti <i>River calamari strips lightly dusted in flour and deep fried.</i>	26.5	
Eggplant Rolls <i>Eggplant rolls stuffed with ricotta and spinach, topped with melted mozzarella and a warm Sicilian chilli sauce.</i>	25.8	
Neonata <i>Traditional Sicilian white bait fritters.</i>	24.5	
Palette di Ricotta <i>Crumbed spinach and ricotta balls, fried and served with a warm gorgonzola sauce.</i>	25.8	
Polipo alla Griglia <i>Grilled local baby octopus marinated with traditional Messina Style lemon and oregano dressing.</i>	28.8	GF
Garlic Prawns <i>King prawns pan-fried traditional style with olive oil, garlic, chilli, oregano and sicilian tomato sauce.</i>	32.9	GF
Little Sicily's TUNA Carpaccio <i>Fresh caught tuna thinly sliced and drizzled with our famous dark lemon secret sauce.</i>	31.8	GF

Pasta

Penne Arrabiata	26.8	
<i>Traditional fresh chilli and cherry tomato sauce with garlic and oregano.</i>		
Penne Siciliana	26.8	
<i>Diced eggplant, fresh basil, chilli and garlic in a fresh tomato passata.</i>		
Linguini Boscaiola	28.9	
<i>Bacon pan fried with shallots and mushrooms in a cream sauce.</i>		
Risotto Truffle & Porcini	27.8	GF
<i>Mushroom, dry porcini and black truffle oil in a creamy risotto.</i>		
Gnocchi Pork Belly Ragu	28.9	
<i>Homemade gnocchi in slow braised diced pork belly and rich tomato ragu.</i>		
Penne Broccolini	26.8	
<i>Pan seared baby broccolini with fresh garlic, fresh chilli, parmesan cheese and extra virgin olive oil.</i>		
Spaghetti Nero di Seppia	28.6	
<i>Pan-fried calamari, seasoned and tossed with fresh squid ink and chopped parsley, topped with shaved parmesan.</i>		
Spaghetti Marinara	32.8	
<i>Cooked in trawler fresh seafood and Sicilian tomato sauce.</i>		
Linguini Bugs, Scallops and Scampi	36.8	
<i>Balmain bugs, scallops and scampi in shell pan seared with shallots, cherry tomatoes in a rosa pink sauce.</i>		
Spaghetti Alle Vongole	35.8	
<i>Fresh local baby clams, garlic olive oil, parsley, cherry tomatoes and white wine</i>		
Linguini Blue Swimmer Crab	36.8	
<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	34.8	
<i>Chicken Breast Fillet Sliced and pan seared with shallots, bacon and mushrooms in a cream sauce.</i>		
Grass Fed Tagliata	42.8	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	43.8	
<i>Veal scallopini pan seared with garlic, mixed mushrooms and flames with White wine.</i>		
Veal Marsala	43.8	
<i>Veal scallopini dusted in flour and pan seared in a Boronia Marsala Sauce.</i>		
Filetto Pepe Verde	52.5	
<i>Grass fed prime eye fillet medallions grilled, then cooked how you like it in a green peppercorn and Worcestershire cream sauce.</i>		
Whole Grilled Lemon Sole	36.8	GF
<i>BBQ on the hot plate and drizzled with light dressing.</i>		
Pesce Spada Messinese	38.8	GF
<i>Thin sliced fresh swordfish pan-seared with capers, garlic, oregano and Sicilian green olives and fresh tomato sauce.</i>		
King Prawns Green Pepper Cream	47.8	
<i>Large king prawns flamed in brandy and cooked in fresh cream and Worcestershire sauce.</i>		
Mixed Seafood Grill Platter - For Two	98.0	GF
<i>Swordfish, octopus, king prawns, calamari, mussels and scampi grilled with Sicilian dressing and lemon juice.</i>		
Grilled No.1 Scampi	Market Price	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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V - Vegan

**All prices include GST.*

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>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>Zucchini, king prawns, cooked rocket lettuce, prosciutto crudo.</i>	28.0
Messina (Prawn Pizza) <i>King prawns, garlic, fresh chilli</i>	28.0
Spadafora <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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White Wines

Riesling

16.0 / 56.0

Hartz Barn, Eden Valley SA

Offers citrus aromatic notes and an inviting, delicate fresh lime lingering finish.

Sauvignon Blanc

16.5 / 59.5

Starborough, Marlborough NZ

Dry to taste, offering smooth textures, enabling passionfruit and gooseberries to flow.

Semillion, Sav.Blanc

16.0 / 56.0

Merum Estate, Pemberton WA

An enticingly palate of citrus and pear with hints of honey and a long crisp spicy finish.

Pinot Gris

16.5 / 59.5

Starborough, Marlborough NZ

Crisp Pear and honey characters, well balanced acidity and fresh clean texture.

Chardonnay

17.5 / 62.5

Whicked Thorn, Margaret River WA

Silky textures with a delicious swirl of fresh melon and peach.

Moscato

14.5 / 49.0

Garfish, South Australia

Light straw in colour, and displaying apricot, peaches and melon characters.

Rose' Dry Grenache

16.3 / 57.5

McGuigan Limestone Coast SA

A palate of juicy strawberries and melons.

BYO wine only (\$7.5 corkage per bottle)

All prices include GST

Red Wines

Pinot Noir

18.5 / 63.0

Starborough, Marlborough NZ

Rich and distinctive, featuring black cherry, plum and a touch of cinnamon. Great persistence and length.

Merlot

15.9 / 55.0

Tempus Two Merlot

A full-bodied, voluptuous wine with fine tannins and ripe berry fruit flavours balanced by earthiness and spice.

Shiraz

17.5 / 62.5

Grounded Cru, McLaren Vale

Concentrated with Plum fruit, a smooth texture, good weight and a pleasant finish.

Cabernet Sauvignon

16.0 / 56.0

Stonefish, Margaret River WA

The palate is luscious, round and fruitful displaying classical Cabernet flavours.

Draytons Cabernet Merlot

16.5 / 59.5

Draytons, Hunter Valley NSW

Dense and concentrated, richly fruited and strongly soaked to create a fleshy varietal wine.

Nero Shiraz

98.5

Stonefish, Borossa Valley SA

The palate is long and powerful, evolving to show flavours of fruit richness and subtle oak.

BYO wine only (\$7.5 corkage per bottle)
All prices include GST

Italian White Wines

Vermentino IGT

15.0 / 48.6

Aromas of citrus, herbs, bayleaves and floral notes as well as a distinctive mineral edge.

Trebbiano D'Abruzzo

16.0 / 58.5

'Gianni Masciarelli', Abruzzo

Green Apple, floral and mineral notes. Tastes crisp with a hint of green apple and apricot.

Pinot Grigio

16.5 / 61.0

Delle Venezia DOC

Faint notes of honey, refreshingly dry brilliant acidity and a bitter almond note on the finish.

Pecorino IGT

18.0 / 67.0

'Terre di Chieti' IGT

Straw yellow colour. Aromas of white pulp fruit, especially pears and balsamic notes that reveal the good quality.

Grillo Terre Siciliane DOC

18.0 / 67.0

'Luma' Terre Siciliane

Delicate aroma, fruity (apple and exotic fruits), with floral notes. Full-bodied, persistent with aftertaste, that remembers almonds.

Gavi Di Gavi DOCG

75.0

'Del Comune Di Gavi Grane'

Fresh and flowery to the nose, of good intensity and persistence. In the mouth it is dry, fresh and long-lasting.

Etna Bianco DOC

21.0 / 83.0

'Tornatore' Sicily

Crisp and refreshing taste with a perfect balance of acidity and fruitiness, green apple and lemon zest notes.

Falaghina Del Sannio IGP

85.0

'Del Sannio'

Straw yellow with greenish reflections. On the nose Fresh and fruity with marked notes of citrus fruits, tropical fruits, peach, banana and white flowers. In the mouth, of great freshness and persistence, with a pleasant fruity aftertaste.

BYO wine only (\$7.5 corkage per bottle)
All prices include GST

Italian Red Wines

Lambrusco (Chilled) **12.5 / 29.5**

Chianti Flask **14.5 / 45.6**

Primitivo IGP **16.4 / 59.8**

Message Vigneti Del Salento, Puglia

Montepulciano DOC **17.3 / 67.0**

'Gianni Mascarelli' Abruzzo

Intense flavours of ripened red fruits with spicy notes. Smooth and full; with plum and wild berry flavour. Oak barrel for several months.

Nebbiolo DOC **17.0 / 72.8**

Langhe D.O.C.

Intense ruby red colour. With garnet according to ageing. To the nose intense and delicate aromas of ripe fruit that evolve into spicy notes with subtle nuances. Full - bodied, good intensity and persistence.

Nero d'Avola DOC **18.5 / 66.5**

'Luma' Sicily, Terre Siciliane DOC

Rich and generous wine. Great personality, intense and harmonious, with ripe fruits and spicy aromas.

Valpolicella **78.9**

'MARA" Ripasso Superiore Cesare, Veneto

Medium ruby colour, ripe cherry, raspberry and with light wood notes; dry, medium to full bodied, with cherry flavours and a velvety mouthfeel and a warm finish with a touch of spice.

Sparkling & Dessert Wines

Prosecco **18.5 / 65.0**

Superiori Extra Dry

A persistent fine bead with pleasant aromas. Dry with elegant fruity undertones.

Pasito Di Moscato 500ml (sticky) IGT **58.0**

Dessert Wine from Baselice, Campania

Moet & Chandon Brut Imperial 750ml **120.0**

Vintage Champagne, France

BYO wine only (\$7.5 corkage per bottle)
All prices include GST

Premium Italian Red Wines

2016 Etna Rosso DOC

86.8

'Tornatore', Terre Siciliane DOC

Intense ruby red colour. Delicate rose notes over the dense maraschino cherry fruit, with subtle nuttiness of oak, chilli, spice and a leafiness suggesting some stem in the ferment

2012 Apollonio Riserva

96.8

Montepulciano, Puglia DOP

Intense ruby red with fragrance in the nose, cherries, plum compote, chocolate. rich and meaty flavour, but not supported by firm tannins aggressive. Good harmony.

Barolo

108.0

'Batasuolo' Nebbiolo, Piemonte

Deep garnet red. The bouquet has all the typical aromas of the grape nebbiolo after the ageing period. Displays dried fruit, flowers, spices, sweets, typical herbaceous aromas.

Perfectly balanced between tannins, freshness and the alcoholic content and is pleasantly elegant. Good intensity and persistence.

2017 Amarone

126.8

Veneto, Classico Della Valpolicella DOCG

Typical aromas of ripe fruit, Cherry is immediately perceived on first olfactory examination. Long length that lingers on the palate. Has warm and elegant body.

2020 Il Fauno IGT (Super Tuscan)

149.5

Tuscany

Ripe plums and bright cherries as well as floral tones of rose and hints of honeysuckle. Finish is long and spicy with notes of nutmeg and black licorice, followed by lingering white pepper and tobacco.

2018 San Giorgio IGT

160.8

Sangiovese Cabernet, Umbria

Dark core of red and black berry fruit layered with earth, leather, smoke, and herbs. Is full on the palate and firm in tannin structure. Refreshing acidity frames a graceful finish.

BYO wine only (\$7.5 corkage per bottle)

All prices include GST

Drinks

Coca Cola / Zero / Lemonade	4.5
Lemon, Lime and Bitters	7.5
Soda Water / Tonic Water / Ginger Ale	6.5
500ml Santa Vittoria Mineral Water (Sparkling / Still)	7.5

On Tap

750ml Moda Pure Water (Sparkling)	7.5
House Tap Aperol Spritz (New)	18.0
Peroni Nastro Azzurro	14.0

Italian Soft Drinks

Chinotto / Aranciata Rossa	6.5
Aranciata / Limonata	
Juices - Orange / Apple	5.0

Standard Spirits and Mixers

Tequila / Bacardi / Gin	12.0
Jack Daniels / Jim Beam	12.0
Johnny Red / Vodka	12.0

After Dinner

Averna Siciliana	15.5
Amaro Del Capo	15.5
Montenegro	15.5
Frangelico	15.5
Grappa	16.5
Sicilian 'Amacardo' Orange	16.0
Sicilian 'Amacardo' Artichoke	16.0
ST.Remy signature Brandy	28.0
Penfolds (Grandfather) Port	32.0
Martell Cognac 'Blue Swift'	35.0

Premium Spirits Price Per Serve

ST.Remy Signature Brandy	28.0
Penfolds (Grandfather) Port	32.0
Martell Cognac Blue Swift	35.0

Scotch 30ml

Johnny Black	Blend	18.0
Blue Peak	Us Scotch	19.0
Chivas regal	12 years	21.0
Laphroaig	Blend	26.0
Glenfiddich	12 years	28.0
Dalwhinnie	15 years	31.0
Cape Byron	Australian	31.5
The Balvenie	12 years	32.0
Hatozaky	Japanese	33.0
Glenfiddich	15 years	35.0
Yarchagullba	Blend	38.0
Lagavvulin Ilse	16 years	38.0
Johnny Blue	Blend	38.6
Royal salute	21 years	43.0
Macallan	15 Years	45.6
Macallan	18 years	102.7

Bourbon 30ml

Woodford Reserve	18.0
Canadian Club	19.0
Bullet rye 95	28.0
Rittenhouse	31.0
Bib and Taquer rye	32.0

Gin 30ml

Tanqueray	18.0
Malfi (Lemon, Blood Orange, Grapefruit)	20.0
Hendricks	20.5
Four Pillars Shiraz	21.0
Ukiyo Gin	21.0

Tequila 30ml

Repasardo	22.0
Casamigos	22.0
Don Julio Blanco	26.0
Don Julio '1942 '	42.0
Clase Azul	68.0

All prices include GST

Cocktails

<u>Lychee Martini</u>	22.5
Vodka, Lychee Liqueur, Lychee juice, Fresh Lychee, Lemon Juice	
<u>Espresso Martini</u>	22.0
Espresso Shot, Vodka, Kahlua	
<u>Dry Martini (or Dirty)</u>	22.0
Gin or Vodka, White Vermouth, Olive (Olive Brine)	
<u>Hugo Spritz</u>	21.5
Lillet Blanc Aperitif, Fiorente Elderflower Liqueur, Prosecco, Topped w/Lemon	
<u>Classic Negroni</u>	20.0
Dry Gin, Red Vermouth, Campari	
<u>Special House Negroni (New)</u>	22.0
Bullet Rye Whiskey, Rosso Antico, Select Aperitif, Zucca Rabarbaro	
<u>Southside</u>	21.5
Dry Gin, Lime Juice, Sugar Syrup, Fresh Mint	
<u>Bloody Southside</u>	22.5
4 Pillars Bloody Shiraz Gin, Lime Juice, Sugar Syrup, Fresh Mint	
<u>Amaretto Sour</u>	22.0
Amaretto di Saronno, Lemon Juice, Dash of Bitters, Egg White	
<u>Whiskey Sour</u>	22.0
Jim Beam, Lemon Juice, Bitters and Sugar, Egg White	
<u>Amaro del Capo Sour</u>	22.5
Amaro Del Capo, Frangelico, Lemon Juice, Bitters, Egg White	
<u>Old Fashion</u>	22.5
Woodford Reserve Whiskey, Raw Sugar, Bitters, Hint of Orange	
<u>Margarita (Spicy option)</u>	20.0
Sierra Tequila, Triple Sec, Lime Juice (Fresh Chilli)	
<u>Cosmopolitan</u>	22.5
Cranberry and Lime Juice, Cointreau, Vodka, Fresh Orange	
<u>Vodka X</u>	20.0
Vodka, Lemon Juice, Aperol, Hint of Hazelnut Flavour	
<u>Sicilian High Ball</u>	22.0
Johnny Red, Italicus Bergamotto Liqueur, Limonata	
<u>Drambuie High Ball</u>	22.0
Drambuie, Sugar and bitters, Lemon Juice, Soda Water	

Spritz, Beer and Cider

Aperol Spritz	18.5
Campari Spritz	18.5

On Tap

Peroni Nastro Azzurro	14.0
House Aperol Tap Spritz (New)	18.5

Bottled Beer

Peroni Nastro Azzurro	12.0
Peroni ZERO Alcohol	10.0
Peroni Leggera	10.0
Crown Lager	11.0
Messina (Sicily)	13.0
Corona	12.0
Hahn Super-dry GLUTEN FREE	13.5
Little Creatures Pale Ale	14.5
Wood and Stone Pacific Ale	14.5
Ciders - Apple / Pear	16.5

Sparkling and Dessert Wines

Prosecco 18.5 / 65.0

Superiori Extra Dry

A persistent fine bead with pleasant aromas. Dry with elegant fruity undertones.

Pasito Di Moscato 500ml (sticky) IGT 58.0

Dessert Wine from Baselice, Campania

Moet & Chandon Brut Imperial 750ml 120.0

Vintage Champagne, France

BYO wine only (\$7.5 corkage per bottle)
All prices include GST

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**BYO Bottled Wine Only
(\$7.5 Per Bottle Corkage)**

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