

### **Starters & Sides**

Garlic Bread	7.50	
<b>Pizza crust</b> Garlic and Sea salt	20.0	V
<b>Rocket Salad</b> Baby rocket lettuce tossed with lemon dressing and shaved parmesan flakes.	18.5	GF
<b>Home Salad</b> <i>Crunchy iceberg lettuce tossed with cucumber, oregano,</i> <i>Sicilian olives and dressed with authentic red wine vinegar.</i>	18.5	GF/V
<b>Grilled Eggplant</b> Sliced eggplant grilled and marinated with fresh garlic, basil, EVO oil and reduced balsamic Glaze.	21.5	GF/V
Sliced Grilled Field Mushrooms Sliced and grilled Field Mushrooms, drizzled with fresh Sicilian olive oil dressing.	24.8	GF / V
<b>Caprese Sicilian</b> DOP buffalo mozzarella sliced with tomatoes, fresh basil and Sicilian green olives, drizzled with balsamic glaze.	27.9	GF
<b>Carpaccio di Filetto</b> Thinly sliced prime Angus grass fed eye fillet, seasoned and served with arugula, lemon juice and parmesan.	34.5	GF
<b>Carpaccio di Salmon</b> Wafer thin slices of fresh salmon, seasoned and served with red onion, capers and lemon juice.	31.8	GF

# <u>Kids</u>

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

GF - Gluten Free V - Vegan

\*All prices include GST.

### **Entrée**

Calamari Fritti River calamari strips lightly dusted in flour and deep fried.	29.5	
Funghi Trifolati Sautéed Oyster mushroom, chilli, garlic, and parsley in a beef bone broth.	26.8	
Local Mussels in Bianco Local black mussels slow cooked with chilli, parsley, fresh garlic, lemon and white wine.	31.6	GF
<b>Eggplant Rolls</b> Eggplant rolls stuffed with ricotta and spinach, topped with melted mozzarella and a warm Sicilian chilli sauce.	26.8	
Neonata White Bait Traditional Sicilian white bait fritters.	24.5	
<b>Ricotta Balls</b> Crumbed spinach and ricotta balls, fried and served with a warm gorgonzola sauce.	26.8	
<b>Local Octopus Alla Griglia</b> Grilled local baby octopus marinated with traditional Messina Style lemon and oregano dressing.	33.8	GF
<b>Classic Garlic Prawns</b> King prawns pan-fried traditional style with olive oil, garlic, chilli, oregano and sicilian tomato sauce.	38.9	GF
<b>Prawns in White Wine and Lemon</b> King prawn pan-fried in garlic, chilli, parsley, oregano, fresh lemon and splashed with white wine.	38.9	
<b>Little Sicily's TUNA Carpaccio</b> Fresh caught tuna thinly sliced and drizzled with our famous dark lemon secret sauce.	42.0	GF

#### Pasta

Penne Arrabiata	28.8	
Traditional fresh chilli and cherry tomato sauce with garlic and oregano.		
Penne Siciliana	29.8	
Diced eggplant, fresh basil, chilli and garlic in a fresh tomato passata.		
Linguini Boscaiola	31.6	
Bacon pan fried with shallots and mushrooms in a cream sauce.		
Risotto Truffle and Porcini	31.6	GF
Mushroom, dry porcini and black truffle oil in a creamy risotto.		
Gnocchi Pork Belly Ragu	32.6	
Homemade gnocchi in slow braised diced pork belly and rich tomato ragu.		
Penne Broccolini	26.8	
Pan seared baby broccolini with fresh garlic, fresh chilli, parmesan cheese and extra virgin olive oil.		
Spaghetti Nero Di Seppia	34.6	
Pan-fried calamari, seasoned and tossed with fresh squid ink and chopped parsley, topped with shaved parmesan.		
Spaghetti Marinara	38.6	
Cooked in trawler fresh seafood and Sicilian tomato sauce.		
Linguini Bugs, Scallops and Scampi	43.8	
Balmain bugs, scallops and scampi in shell pan seared with shallots, cherry tomatoes in a rosa pink sauce.		
with shallots, cherry tornatoes in a rosa plink sauce.		
Spaghetti Alle Vongole	38.6	
Fresh local baby clams, garlic olive oil, parsley, cherry tomatoes and white wine		
Linguini Blue Swimmer Crab	42.8	
Fresh blue swimmer crab meat ( no shells ) pan flamed		
with shallots, garlic white wine in a cream and tomato sauce.		

# <u>Mains</u>

<b>Chicken Boscaiola</b> Chicken Breast Fillet Sliced and pan seared with shallots, bacon and mushrooms in a cream sauce.	36.8	
<b>Grass Fed Eye Fillet Tagliata</b> Thin slices of grass fed prime eye fillet, grilled rare and tossed with rocket, chilli, balsamic dressing and parmesan fakes.	47.8	GF
<b>Veal Mix Mushroom</b> Veal scallopini pan seared with garlic, mixed mushrooms and flames with White wine.	46.8	
<b>Veal Marsala</b> Veal scallopini dusted in flour and pan seared in a Boronia Marsala Sauce.	45.6	
<b>Filetto Pepe Verde</b> Grass fed prime eye fillet medallions grilled, then cooked how you like it in a green peppercorn and Worcestershire cream sauce.	64.5	
Lamb Cutlets in Tawny Port sauce Slow Grilled Lamb cutlets pan seared in Tawny Port, Garlic and Broccolini.	46.8	
<b>Swordfish Messinese</b> Thin sliced fresh swordfish pan-seared with capers, garlic, oregano and Sicilian green olives and fresh tomato sauce.	42.8	GF
Whole Fresh Local ' Snapper ' Grilled Fresh local plate size snapper, BBQ hotplate and drizzled with Sicilian dressing	46.8	
<b>King Prawns Green Pepper Cream</b> Large king prawns flamed in brandy and cooked in fresh cream and Worcestershire sauce.	49.5	
<b>Mixed Seafood Grill Platter - For Two</b> Swordfish, octopus, king prawns, calamari, mussels and scampi grilled with Sicilian dressing and lemon juice.	115.0	GF
<b>Grilled No.1 Scampi</b> Butterflied large fresh market scampi delicately grilled on hot plate with light traditional Sicilian lemon dressing.	<u>et Price</u>	GF
*All mains are served with Little Sicily veggies, bacon and cream peas, sage can oven roasted herbed potatoes to share	rrots and	

## **Classic Pizza Menu**

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

\*All prices include GST.