



# SICILIAN

MODERN ITALIAN  WOODFIRE PIZZAS

# ENTREE

OLIVE E CAPPERI		6.5
Young olives & capers marinated w. chilli, garlic & sage		
FUNGHI TRIFLOLATI ALLA ROMANA		7.0
Mixed mushrooms sauteed w. truffle oil, garlic & fresh parsley		
FRESHLY SHUCKED OYSTERS		
Natural Oysters (gf)	18.0	34.0
Kilpatrick	18.0	34.0
GARLIC BREAD		6.9
Garlic & herb infused butter spread on Italian bread		
BRUSCHETTA AL POMODORO		13.9
Slow roasted tomatoes, Sicilian olives, fetta cheese on white sour dough, olive oil & balsamic reduction		
CAPRESE INSALATA		14.9
Heirloom cherry tomato, cherry bocconcini cheese, aged balsamic, pesto & rocket		
LOW CARB BURATTA CHEESE		19.9
Served w. rocket, fresh figs, dried cherry tomato, toasted chiabatta, garnished w. fig reduction		
CLASSIC ARANCINI DI RISOTTO		12.9
A traditional Italian dish. Fried risotto balls served w. marinara sauce & shredded fetta		
CALAMARI FRITTI		16.9
Salt & pepper squid w. lemon mixed leaves, aioli & parsley		
AFFETTATI MISTI		22.9
A classic. Chef's hand picked, aged & cured meat platter w. Italian condiments		
BROWN BUTTER SCALLOPS		17.9
Cauliflower puree, crispy prosciutto, dried berries finished w. shaved cucumber & fennel		
SICILIAN MIXED BRUSCHETTA (3 PIECES)		23.9
Fresh fig & crispy prosciutto & walnuts & cream cheese   buffalo mozzarella cheese, salami cherry tomato & pesto   pomodoro		
PANE DIPS		14.9
Chef's selection of dips served w. fresh hot pizza bread		

We are happy to cater for Celiac's, lactose intolerance and any other dietary requirements.

Please let a member of staff know when ordering

Public Holiday 10% Surcharge

Apologies, we are unable to split bills

## WOODFIRE CRUSTS

AGLIO PIZZA CROSTA	15.9
<i>Woodfire pizza spread w. garlic, parsley &amp; napolitana sauce finished w. mozzarella cheese</i>	
HERB PIZZA CROSTA	15.9
<i>Woodfire pizza spread w. Italian herbs &amp; napolitana sauce finished w. mozzarella cheese</i>	
BRUSCHETTA PIZZA CROSTA	17.9
<i>Woodfire pizza spread w. napolitana sauce, traditional bruschetta salsa of tomatoes, olive oil, basil &amp; spanish onions</i>	

## INSALATA

BUFFALO MOZZARELLA	19.9
<i>Cherry tomatoes, rocket, quinoa, asparagus, corn &amp; avocado finished w. lemon pesto dressing</i>	
POLLO QUINOA	23.9
<i>Grilled chicken tenderloin, mixed quinoa, rocket, carrot ribbons, roasted almond flakes, fetta w. lemon dressing</i>	
INSALATA CAESAR	19.0
<i>Cos lettuce, shaved parmesan, boiled egg, garlic croutons &amp; anchovies w. a classic Caesar dressing</i>	
ADD GRILLED CHICKEN	+4.0
ADD GRILLED KING PRAWNS	+5.0
POLLO ALLA MIELE	22.9
<i>Marinated honey &amp; wholegrain mustard chicken tenderloins lightly fried &amp; served on a bed of garden salad &amp; finished w. seeded mustard mayonnaise</i>	
BUTTERNUT PUMPKIN & GRILLED HALOUMI	22.9
<i>Grilled haloumi cheese, butternut pumpkin, chickpeas, red onion, cucumber &amp; fresh rocket w. pesto dressing</i>	

## SIDES

GOLDEN BROWN RAVIOLI CHIPS	9.0
<i>W. tomato basil sauce</i>	
SAUTEED VEGETABLES	7.0
<i>W. sage butter</i>	
SAUTEED GREENS	7.0
<i>W. sage butter</i>	
CHIPS	7.0
<i>Rosemary salt</i>	
POTATO MASH	7.0
<i>Truffle salt</i>	
SIDE GARDEN SALAD	7.0
WEDGES	9.0

# PASTA FATTA IN CASA

Gluten Free linguini available for \$ 3.50 extra

PENNE AL POMODORO	21.9
A fresh & simple tomato sauce, buffalo mozzarella cheese, cherry tomato & basil	
SPAGHETTI BOLOGNESE	21.9
Mamma's famous home-made Bolognese sauce w. beef, veal & shaved parmesan	
SPAGHETTI BOSCAIOLA	24.9
Double smoked ham, mushrooms, Italian herbs in a white wine sauce w. shaved parmesan	
SPAGHETTI MARINARA	28.9
Fresh mixed seafood in napolitana sauce, cherry tomatoes Italian herbs & parsley	
FETTUCINI GAMBERI	27.9
Marinated prawns, tomato, chilli & fresh basil w. napolitana sauce & shaved parmesan	
FETTUCINI CARBONARA	24.9
Pancetta, garlic, egg yolk, Parmigiano Reggiano in a creamy white sauce & shaved parmesan	
FETTUCINI GERALDO	24.9
Prawns & chicken tenderloins tossed w. sauteed garlic, tomato & shallots in a creamy avocado infused white wine sauce w. shaved parmesan	
PASTA DI PALERMO	24.9
Chicken tenderloins, bacon, pesto, mushrooms & snow peas tossed w. fettuccini pasta in a light cream sauce w. shaved parmesan	
PAPAREDELLE AL RAGU DI AGNELLO	24.9
Home ground slow roasted lamb shoulder, pappardelle, fennel, Roma tomatoes finished w. fresh ricotta & parsley	
ITALIAN MIXED MUSHROOM RISOTTO	26.9
Mixed mushrooms (oyster, shitake, flat, enoki, swiss), pencil leek, garlic, pinenuts, vegetable stock & parmesan chips	
RISOTTO ETNA	27.9
Prawns, chicken, red capsicum, onion & garlic tossed in a chilli hinted pink sauce w. parmesan chips	
RISOTTO DI PESCE (SEAFOOD)	28.9
Prawns, calamari, vongole, octopus & mussels served w. fresh Roma tomatoes & saffron	

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## PASTA FATTA IN CASA

RAVIOLI DI ZUCCA & FORMAGGIO DI CAPRA	23.9
<i>Chef's home made ravioli filled with butternut pumpkin &amp; goat's cheese w. cream sage sauce, hazelnut &amp; spinach w. sweet potato curl</i>	
RAVIOLI D'ARAGOSTA & GRANCHIO	28.9
<i>Chef's home made ravioli filled with lobster &amp; crab finished w. a shellfish butter sauce w. sweet potato curl</i>	
VITELLO RAVIOLI	27.9
<i>Veal w. porcini mushroom, white wine cream sauce, fresh parsley w. sweet potato curl</i>	
GNOCCHI	24.9
<i>W. sage butter, pumpkin puree, peas, goats cheese &amp; olive tapenade</i>	
LASAGNE AL RAGU	25.9
<i>A hearty dish of pork, veal &amp; beef mince &amp; pecorino</i>	
PENNE ALLA NORMA	23.9
<i>A classic Sicilian dish. Eggplant, capsicum, black olives, chilli &amp; basil infused w. a rich tomato sauce</i>	

## SECONDI PIATTI PESCE

FILETTO DI SALMONE	35.9
<i>Pan fried crispy skim salmon, mixed quinoa, cherry tomato, rocket, fetta cheese &amp; asparagus w. tomato corn salsa</i>	
FILETTO DI BARRAMUNDI	35.9
<i>Desiree potato, beetroot puree, cherry tomato topped w. fennel &amp; rocket salad</i>	
BAIA MORTON BUGS	34.9
<i>Grilled garlic &amp; herb infused Morton Bay bugs rested on basil infused rustic mash &amp; roasted vegetables finished w. Sicilian's citrus hollandaise sauce</i>	
MISTO MARE PLATTER	43.9
<i>King prawns, scallops on conchiglias (shells), Morton Bay bugs, battered fish, crunchy chips &amp; the Chef's selection of fresh fruits w. homemade cocktail sauce</i>	

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# SECONDI PIATTI CARNE

FUNGHI SCALLOPINE 34.9  
Pan fried veal w. lemon, garlic, parsley, roasted potato & brussel sprouts & a mushroom jus

RIB EYE (300gm) 35.9  
Prime Angus grain fed rib eye defatted & chargrilled to taste served w. roasted parsnip, roasted desiree potatoes & baby carrots

AGNELLO SHANKS 34.9  
Tender lamb shanks, slow roasted in olive oil, garlic, Italian herbs, onion, tomato & red wine jus served over a bed of rustic mash

AGNELLO CUTLETS 39.9  
Lamb cutlets marinated w. rosemary & paprika rested on sweet potato mash & garden greens w. a thyme infused garlic sauce

CARNE RIBS 41.9  
Whole rack of beef ribs chargrilled to perfection w. our secret recipe basting sauce served on a bed crunchy potato chips

PORK RIBS 43.9  
Whole rack of pork ribs chargrilled to perfection w. our secret recipe basting sauce served on a bed of crunchy potato chips

POLLO MIRANDA 33.9  
Chargrilled marinated cornfed chicken breast rested on seasonal greens & rustic mash finished w. an avocado & capsicum sauce

POLLO ESCALOPEs 33.9  
Grilled chicken breast finished olives, cherry tomato, basil & buffalo mozzarella served w. mini potatoes

PORK BELLY 32.9  
Crispy pork belly w. truffle mash, seared scallops finished w. an apple mousse & cider reduction

POLLO SPIEDINI 32.9  
Skewered chicken marinated w. saffron, lemon-pepper & fennel served w. a red wine chilli sauce w. desiree potatoes & brussel sprouts

AGNELLO SPIEDINI 36.9  
Slow roasted lamb rump, marinated w. rosemary, garlic & black pepper skewered & served w. a creamy garlic & red pepper infused sauce w. desiree potatoes & brussel sprouts

RIB EYE & GAMBERI 47.9  
300gm prime Angus grain fed beef eye fillet served to your liking w. chargrilled king prawns & Sicilian's cocktail sauce served w. crunchy chips

Take a photograph of your meal at Sicilian Parramatta and post it on Instagram using the **#sicilianparramatta**

Every Friday our kitchen team will select their favourite submission. Our favourite photographers will win a little something on us!

# WOODFIRE PIZZA

Gluten Free Bases available for an extra 4.0

MARGHERITA	21.9	NAPOLITAN	23.9
Napolitana sauce, fior di latte mozzarella & fresh basil		Napolitana sauce, fior di latte mozzarella, anchovy, olives, oregano	
VEGETARIANO	23.9	FORMAGGI	24.9
Zucchini, sundried tomato, eggplant, roasted capsicum, fior di latte mozzarella & napolitana sauce		Fior di latte, parmesan, gorgonzola, asiago cheese	
TROPICANA	24.9	BUFFALO	25.9
Leg ham, pineapple, fior di latte mozzarella & napolitana sauce		Napolitana sauce, buffalo cheese, basil & parmesan cheese	
DiAVOLA	24.9	ORTLOANA	24.9
Hot salami, olives, chilli flakes		Rosemary potato, Sicilian olive & sundried tomato	
BBQ CARNE	26.9	MARINARA	29.9
Ham, Italian spicy pepperoni, Italian sausages, BBQ sauce & fior di latte mozzarella		Mixed seafood, garlic, parsley, napolitana sauce & fior di latte mozzarella	
SUPREME	28.9	PROSCIUTTO	27.9
Ham, pepperoni, capsicum, onion, kalamata olives, napolitana sauce & fior di latte mozzarella		Fior di latte mozzarella, prosciutto, cherry tomato, rocket & parmesan cheese	
CALZONE (folded pizza)	23.9	SALMONE	28.9
Ham, Italian spicy pepperoni, spinach, ricotta cheese, napolitana sauce & fior di latte mozzarella served w. rocket & parmesan salad		Salmon fillet, spinach, asparagus, napolitana sauce & fior di latte mozzarella	
PEPERONCINO POLLO	26.9	DEL BOSCO	27.9
Marinated spicy chicken, rocket, onion, chilli BBQ sauce & fior di latte mozzarella		Sauteed mixed wild mushroom, Italian sausages, broccoli, napolitana sauce & fior di latte mozzarella	
VEGETARIANO CALZONE	23.9	MODERNA SICILIAN	27.9
Zucchini, baby broccoli, roasted capsicum, eggplant, fior di latte mozzarella & napolitana sauce		Lamb, broccoli, salted spinach, fetta, napolitana sauce & fior di latte mozzarella	

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