

SICILIAN

Pasta Kitchen

South

INSALATA

SALADS

INSALATA CESARÉ

Romaine lettuce with house-made dressing, croutons, and shredded parmesan cheese.

Starter size \$9^{1/2} **Meal size** \$14

INSALATA SELVAGGIA

Mixed field greens, cucumber, tomato wedges, and red onion with a balsamic vinaigrette.

Starter size \$9 **Meal size** \$13^{1/2}

INSALATA ARANCIA

Mixed greens, romaine lettuce, mandarin orange slices, dried cranberries, walnuts and cucumbers in a honey Dijon dressing.

Starter size \$9^{1/2} **Meal size** \$14

INSALATA MEDITERRANEA

Calamata olives, feta cheese, cucumbers, tomatoes, and onions tossed with virgin olive oil, red wine vinegar, and oregano.

Starter size \$9^{1/2} **Meal size** \$14

INSALATA SPINACI CON GORGONZOLA

Fresh spinach with strawberries, gorgonzola cheese, bacon pieces and candied pecans with a citrus vinaigrette.

Starter size \$10 **Meal size** \$15

INSALATA CAPRESE

Alternating layers of red tomatoes, Fior di latte and fresh basil, topped with balsamic reduction and extra virgin olive oil. \$16

ADD-ONS

Grilled chicken breast \$7 Garlic sautéed shrimp \$7
Spicy Italian sausage \$6 6oz Grilled salmon filet \$10^{1/2}

INSALATA PASTO

MEAL SALADS

INSALATA GAMBERI (NEW)

Fresh baby spinach topped with sliced roasted red peppers, almond slices, mandarin orange slices, crispy bacon pieces and jumbo tiger shrimp with a citrus vinaigrette. \$22

INSALATA SPEZZETTATO (Chopped Salad)

Romaine, Radicchio, cherry tomatoes, pepperoncini, chickpeas, calamata olives, cucumber, parmesan and diced **Genoa salami** all tossed in a house-made Italian dressing. \$20

INSALATA SPINACI CON AVOCADO

Fresh baby spinach topped with sliced avocado, honey glazed beets, crumbled goat cheese tossed in a vinaigrette. Topped with pan seared chicken breast. \$22

INSALATA BARBABIETOLA CON SALMON

Fresh spring mix with honey glazed red beets, walnuts and goat cheese. Tossed in a honey Dijon dressing and topped with a grilled 6oz filet of Atlantic salmon. \$24

ALLERGY ALERT:

Please note: Not all of ingredients are listed in menu descriptions. If you have an allergy concern, please inform your server and we will do our best to accommodate it, otherwise we would appreciate leaving the integrity of our creations intact.

ZUPPA

SOUP

MINISTRA GIORNO

Our house-made soup of the day. *(Ask your server for daily selection)*

8oz Cup \$6 **16oz Bowl** \$9

MINISTRA POMODORO

Our house-made cream of tomato, feta and basil soup.

8oz Cup \$6 **16oz Bowl** \$9

FUNGHI ALLA CREMA

A rich house-made cream soup with a blend of five different mushrooms.

8oz Cup \$6 **16oz Bowl** \$9

ANTIPASTO

APPETIZERS

CARNE É FORMAGGIO MEATS & CHEESES

A large board with a selection of cured salami and meats, various cheeses, and several types of olives. Served with freshly baked garlic toasted crostini's, a grainy mustard and bruschetta mix. \$27

(Great for 2-4 people to share)

Double the meat, cheese, or olives for \$6ea

ARANCINI CON FONTINA

Four panko breaded Arborio rice balls stuffed Fontina cheese and fresh peas. Served with tomato sauce and crispy basil. \$15

SCACCIA É AGLIO

Thin crust pizza brushed with garlic herb butter. Topped with parmesan cheese, crisp prosciutto ham, and mozzarella. Cut into thin strips and served with an aioli dip. \$18

POLPETTA

Three of our large parmesan infused veal meatballs served in a pool of tomato sauce and topped with a slice of bocconcini cheese. \$15
(Extra meatballs \$4 each)

BRUSCHETTA AL POMODORO

Diced tomatoes, oregano, olive oil, and garlic. Served with Fresh baked French bread crostinis on the side. \$12^{1/4}

MOZZARELLA FRITTA

Two thick wedges of Italian mozzarella lightly breaded and deep fried. Served on a pool of rosé sauce with a side of mixed greens tossed in a balsamic vinaigrette. \$15 *(Extra piece \$5^{1/2})*

CALAMARI FRITTI CON PEPPERONE

Calamari and roasted red peppers, served with an aioli mayo. \$17^{1/2}

GAMBERI É CAPPESANTE (NEW)

Pan seared black tiger shrimp and scallops sauteed in a garlic parmesan cream sauce with sun-dried tomatoes and spinach. \$18

BRUSCHETTA CON BOCCONCINI

Fresh sliced French bread brushed with extra virgin olive oil and garlic. Topped with our mix of fresh diced tomatoes, oregano, garlic and crushed chili peppers. Toasted with slices of Bocconcini cheese and red onion. \$13^{3/4}

COZZE ALLA SICILIANA

Large bowl of P.E.I. mussels with garlic, onions, diced tomatoes, white wine and tomato sauce. Served with fresh baked bread for dipping !!Great for sharing!! \$21

COZZE ALLA GORGONZOLA

Large bowl of P.E.I. mussels in a gorgonzola cheese, cream sauce. Served with Fresh baked bread for dipping. Great for sharing! \$23

 -Vegetarian

 -Spicy

 -Gluten free

Parties of 8 or more will have an automatic gratuity of 18% added to the bill.

June 2023

PASTA CARNE

MEAT PASTA

SPAGHETTI CON BOLOGNESE

Spaghetti topped with our house-made meat sauce. \$22

RIGATONI SALSICCIA CON RICOTTA

Rigatoni noodles with crumbled spicy Italian sausage and ricotta cheese in a chunky pomodoro sauce. \$23

LASAGNA DEL GIORNO

A large piece of our house-made lasagna with Bolognese, bechamel sauce, tomato sauce and three cheese blend. With tomato and cream sauce. \$23 *(baked with cheese add \$3^{1/2})*

RAVIOLI DI MINIATURA

Mini ravioli stuffed with four cheeses; with julienned snow peas and spicy Capicola **ham** in a garlic cream sauce. \$23

FETTUCCIA (NEW)

Fettuccia noodles with chicken, sun-dried tomatoes, spinach and Asiago cheese in a smoked paprika cream Sauce. \$24

CANNELLONI

Three large pasta tubes stuff with a mixture of ground beef with fresh herbs and baked with mozzarella cheese. Your choice of sauces: cream, tomato, or tomato cream (Rosé) sauce. \$23

FETTUCCINE ALLA CONTADINA

Fettuccine noodles tossed with our in house smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce. \$24

SPAGHETTI CON POLPETTE

Spaghetti with four large parmesan infused veal meatballs in a fresh herb tomato sauce. \$23 *(Extra meatballs \$4 each)*

VEAL TORTELLINI

Veal stuffed tortellini with sautéed mushrooms.
Choice of sauce: Cream, tomato, or tomato cream sauce. \$21

PAPPARDELLE CON BRASARE MANZO

Pappardelle with braised short rib, in a fire roasted tomato and mushroom tomato sauce with a dash of demi-glace. \$24

PASTA VEGETARIANO

VEGETARIAN PASTA

GNOCCHI CON FORMAGGIO DI CAPRA (NEW)

Spinach and ricotta gnocchi with sliced mushrooms, and spinach in a creamy goat cheese sauce. \$22

FUSILLI CON SPINACI

Fusilli tossed with fresh spinach, roast garlic, sliced mushrooms, diced tomatoes, and tomato sauce. \$16

CAVATAPPI AI QUATTRO FORMAGGIO

Cavatappi noodles with a four cheese (fontina, gorgonzola, parmesan, mascarpone) cream sauce and baked with parmesan. \$22

FETTUCCINE ALL’ ALFREDO

Fettuccine noodles with a rich, creamy, parmesan cheese cream sauce. \$18

RAVIOLI DI FUNGHI CON TARTUFO

Large ravioli stuffed with Cremini and Portabella mushrooms, with mushrooms sautéed in a white wine truffle butter sauce. \$24

PASTA CROSTACEI

SEAFOOD PASTA

PENNE AL DIAVOLO

Penne with grilled chicken, bistro shrimp and fresh diced tomato in a cayenne cream sauce. \$24

CAPELLINI AGLIO CON GAMBERI

Cajun dusted black tiger shrimp with Angel hair pasta tossed with garlic, crushed chili flakes and olive oil. \$23

LINGUINE MARINARA

Linguine with baby scallops, shrimp, mussels, and Basa in a tomato sauce. \$22 *(No substitutions)*

PAGLIA É FIENO DI MARE

A combination of regular and spinach fettuccine tossed with scallops, black tiger shrimp, diced tomatoes, and julienne snow peas in a rich cream sauce. \$26

LINGUINE MISCUGLIO

Linguine with Bistro shrimp, grilled chicken, and crumbled Italian sausage with roasted peppers, onions and zucchini in a spicy Cajun cream sauce. \$24 *(No substitutions)*

FARFELLE CON GAMBERI É CAPPESANTE

Shrimp and baby scallops dusted with Cajun seasoning, sautéed with julienne peppers, mushrooms and onions in a garlic cream sauce with bow tie noodles. \$26

RAVIOLI D’ASTICE CON LANGOUSTINES

Large lobster stuffed ravioli tossed with Langoustines (“baby lobster”), in a roasted red pepper cream sauce with fresh basil. \$30

PASTA FEAST SUNDAYS

Join us on Sundays for our pasta feast. Five types of pasta with various sauces served family style on large platters for only. See server for today’s selections.

\$16^{.95} per person

(minimum 2 people to order. Available for dine in only at this price)

AGGIUNTIVO

EXTRAS

Corn noodles <i>(Gluten free)</i>	\$2 ^{1/2}
Baked with cheese	\$3 ^{1/2}
Veal meatballs	\$4 _{ea}
Chicken breast	\$7
Italian sausage	\$6
6oz grilled salmon	\$10 ^{1/2}
Garlic toast <i>(2 pieces)</i>	\$4
Garlic cheese toast <i>(2 pieces)</i>	\$6 ^{1/2}
Side of cream sauce <i>(8oz)</i>	\$3 ^{1/2}
Side of tomato sauce <i>(8oz)</i>	\$2 ^{1/2}
Side of meat sauce <i>(8oz)</i>	\$6
Side of vegetables	\$3 ^{1/2}
Side of sautéed mushrooms	\$3 ^{1/2}

NOTE: These items are to be added to menu selection

ALLERGIES AND GLUTEN OPTIONS

Our chefs will try to accommodate all of your dietary concerns if possible. We can modify many of our pasta dishes’ ingredients and sauces to accommodate our gluten sensitive guests or those with allergy concerns.

Parties of 8 or more will have an automatic gratuity of 18% added to the bill.

PIATTO PRINCIPALE

MAIN COURSES

POLLO GAMBERI (NEW)
Two chicken breasts pan seared in a pureed sun-dried tomato cream sauce with black tiger shrimp. Served with linguine in tomato sauce and vegetables. \$31

SALMONE CON SPINACI
A 8 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, in a tarragon cream sauce. With linguine in tomato sauce and vegetables. \$31

VITELLO MARSALA
Veal scaloppini pan seared with sliced mushrooms in a sweet Marsala wine cream sauce. With linguine in tomato sauce and vegetables. \$32

VITELLO LIMONE
Veal scaloppini pan seared with mushrooms in a lemon butter sauce. With linguine in tomato sauce and vegetables. \$32

POLLO BRUSCHETTA
Two chicken breasts pan seared with bruschetta tomatoes, basil pesto and mozzarella cheese, topped with a balsamic reduction. With linguine in tomato sauce and vegetables.\$30

POLLO PARMIGIANA
Two lightly breaded chicken breasts topped with spicy capicollo ham, mozzarella, fresh basil and tomato sauce then baked. With cream penne and vegetables. \$29

PAPPARDELLE CON ARAGOSTA
Pappardelle tossed with lobster, langoustines “baby lobster”, baby spinach and mushrooms in a white wine cream sauce with parmesan cheese. With vegetables. \$34


MANZO CON BOSCAIOLO
A 10 oz “AAA” New York striploin with mushrooms and diced tomatoes in a red wine demi-glace sauce. With potatoes and vegetables. \$37 *(Add six sauteed shrimp \$7)*


PIZZA

“ROSSA” WITH TOMATO

PEPPERONI FUNGHI
Pepperoni, mushrooms, mozzarella cheese and tomato sauce. \$20

CAPRICCIOSA
Mushrooms, capicollo ham, mozzarella, green peppers, artichoke hearts, and black olives with tomato sauce. \$21

SPINACI É BOCCONCINI 
Fresh tomato slices, fresh spinach, red onion, garlic, mozzarella and bocconcini cheeses with tomato sauce. \$20

MARGHERITA 
Fresh tomato sauce, mozzarella cheese, and fresh basil. \$17

ROSARIO
Spicy Sicilian sausage, sliced mushrooms, mozzarella cheese, and a spicy tomato sauce. \$22

SICILIANA
Prosciutto and capicollo ham with sun-dried tomatoes, Spanish onion, mozzarella cheese, and tomato sauce. \$22


HAWAIIAN
Prosciutto cotto ham, pineapple chunks, red onion slices, mozzarella and tomato sauce. \$20

CARNÉ
Pepperoni, beef short rib, Italian sausage, crisp prosciutto, mozzarella cheese and tomato sauce. \$24

PIZZA

“SENZA” WITHOUT TOMATO SAUCE

POLLO PICCANTE
Blackened chicken with bacon, spinach, mozzarella and alfredo sauce. \$22

VEGITARIANA 
Cherry tomatoes, roasted red peppers, red onion, Fior di latte and crumbled goat cheese with pesto sauce. \$21

POLLO É BARBECUE
Grilled chicken, caramelized onions, roasted red peppers, mozzarella cheese, chipotle barbeque sauce. \$22

QUATTRO FORMAGGIO
Fontina, Gorgonzola, Fior di latte, mozzarella, parmesan and cream sauce. \$22

PANINO


SANDWICHES

ALL OF OUR SANDWICHES ARE SERVED ON HOMEMADE FRENCH BREAD OR FOCCACIA BREAD WITH YOUR CHOICE OF SIDE:
Sides: caesar salad, selvaggia salad, soup, fries, penne with tomato sauce, or penne with cream sauce.
(Sweet potato fries can substituted for \$3)

PANINO CON POLLO
Grilled chicken with provolone cheese, lettuce, tomato, and a pesto mayonnaise. \$20

PANINO PARMIGIANA
Breaded chicken breast with a slice of capicollo ham, mozzarella, and tomato sauce. \$21

PANINO POLPETTA
Three of our house-made meatballs topped with Fior-Di-Latte mozzarella and tomato sauce. \$20

POMODORO SANDWICH 
Fior-Di-Latte, fresh tomato slices and roasted red peppers served on toasted sourdough bread with a basil pesto spread. \$19

PANINO POLLO CON AVOCADO
Grilled chicken breast, bacon, sliced avocado, tomato, lettuce, mayonnaise and melted mozzarella cheese. \$21

PANINO POLLO AFFUMICATO
House made shredded smoked chicken and sliced cheddar cheese with an apple cider mayo and barbecue sauce. Served on toasted choice of bread. \$21

PANINO ITALIANO
Assorted Italian meats with provolone and mozzarella cheeses, served on choice of bread with a roasted red pepper puree. (**served cold**) \$20

SHORT RIB SANDWICH
Braised Alberta short ribs, shredded and served on toasted sourdough bread with sautéed onions and Brie cheese. Served with Au Jus for dipping. \$23

NOTE: Our Panino sandwiches are not served toasted unless specified, if you would like your sandwich heated please ask your server

Parties of 8 or more will have an automatic gratuity of 18% added to the bill.

DOLCI

DESSERT

TIRAMISU

Lady finger biscuits infused with Torrisi espresso, layered with Mascarpone cheese and served parfait style. Garnished chocolate shavings. A specialty of the house. \$10

BLACKOUT TORTE

A moist chocolate cake layer cradling a milk chocolate ganache mound covered with a dense dark chocolate mousse. With chocolate cake cubes on top and a scrumptious chocolate glaze. \$10

RED VELVET CAKE

Three layers of stunning red velvet, filled and topped with silky cream cheese icing. Chocolate shavings and a light chocolate drizzle. \$10

FRESH FRUIT NY CHEESECAKE

Jumbo sized New York style cheesecake enhanced with a subtle vanilla flavor. Served in a pool of fruit coulis and topped with fresh berries. \$10

WARM GINGER CARAMEL SPICE CAKE

Moist ginger spice cake heated and topped with a sinful caramel sauce with whipped cream. \$10 (A la mode add \$2)

CHOCOLATE BROWNIE SUNDAE

This moist, chewy brownie is topped with a layer of sweet dulce-de-leche, caramel and even more brownie pieces. Served with Pinocchio's salted caramel ice cream and whipped cream. \$10

HAZELNUT TORTA

Alternating layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts. \$10

CHOCOLATE ALMOND TORTE

Two layers of moist almond chocolate torte cradle a creamy almond filling. Topped with a chocolate almond mousse. (Gluten Free, yet delicious!) \$10

ITALIAN ICE CREAM, GELATO AND SORBET

Edmonton's own Pinocchio's ice cream. Choose from the following flavours: \$8^{1/2}

- Vanilla
- Strawberry
- Sicilian Pistachio
- Lemon Sorbet
- Salted Caramel
- Mango Sorbet
- Chocolate

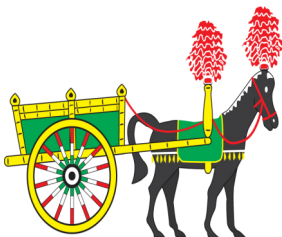
We proudly serve



SICILIAN

Pasta Kitchen

South



BEVANDA

BEVERAGES

ARNOLD PALMER (REFILLABLE)

Ice tea and lemonade. \$4^{1/4}

FLAVOURED LEMONADE (1 REFILL)

Lemonade infused with your choice of flavour: Raspberry Puree, Mango Puree or Peach Puree. \$5

ITALIAN SODA (1 REFILL)

Your choice of flavour: Strawberry, Raspberry, Peach or Mango. \$5

VIRGIN CAESAR

Mott's clamato, Tabasco, Worcestershire, celery salt and celery stalk. \$5

VIRGIN PINA COLADA

Pineapple juice, coconut syrup blended. \$5

VIRGIN DAIQUIRIS

Blended in your choice of flavour: Peach, Strawberry, Lime or Raspberry. \$5^{1/2}

SPARKLING BOTTLED WATER

(750 ml.) 7

NON-ALCOHOLIC BEER

Heineken 00 \$6^{1/4}

FOUNTAIN POP (REFILLABLE)

Pepsi Cola | Diet Pepsi | 7-Up | Ginger Ale \$4

JUICES

Orange | Apple | Pineapple | Tomato | Clamato | Cranberry | Grapefruit \$3.⁵⁰

ICE TEA AND LEMONADE (REFILLABLE) \$4^{1/4}

ESPRESSO

A very rich Italian coffee, we grind fresh using Torrizi beans. \$4

CAPPUCCINO

Rich Torrizi espresso mixed with equal parts steamed milk and milk foam. \$5

CAFFE LATTE

Rich Torrizi espresso mixed with double the steamed milk and very little foam. \$5^{1/2}

HAPPY HOUR

AFTERNOONS | LATE NIGHTS

EVERYDAY 2PM-6:00PM | EVERYDAY 9:00pm-CLOSE

DRINK SPECIALS

\$4.⁵⁰ CANADIAN or COORS LIGHT DRAFT

(12oz) \$5 CAESARS (1oz)

\$5.⁰⁰ WELL HI-BALLS (1oz)

\$5 DONINI MERLOT or CHARDONNAY (5oz)



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