

# INSALATA

## SALADS

### INSALATA CESARÉ

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

**Starter size** \$9<sup>1/2</sup> **Meal size** \$14

### INSALATA SELVAGGIA

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

**Starter size** \$9 **Meal size** \$13<sup>1/2</sup>

### INSALATA ARANCIA

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

**Starter size** \$9<sup>1/2</sup> **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<sup>1/2</sup> **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 black olive tapenade and extra virgin olive oil. \$16

## ZUPPA

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

**MINISTRA GIORNO** - Soup of the day.

**MINISTRA POMODORO** - Cream of tomato, feta and basil soup.

**FUNGHI ALLA CREMA** - A rich cream soup with a blend of five different mushrooms.

# 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

# ANTIPASTO

## APPETIZERS

### 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<sup>1/4</sup>

## 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**

### 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<sup>1/2</sup>)

### CALAMARI FRITTI CON PEPPERONE

Calamari and roasted red peppers, served with an aioli mayo. \$17<sup>1/2</sup>

### 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 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<sup>3/4</sup>

### 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

## ADD-ONS

Grilled chicken breast \$7 Garlic sautéed shrimp \$7

Spicy Italian sausage \$6 6oz Grilled salmon filet \$10<sup>1/2</sup>

 -Vegetarian

 -Spicy

 -Gluten free

# PASTA CROSTACEI

## SEAFOOD PASTA

### PENNE AL DIAVOLO

Penne with grilled chicken, bistro shrimp and fresh diced tomato in a cayenne cream sauce. \$23

### 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 baby scallops, black tiger shrimp, diced tomatoes, and julienne snow peas in a rich cream sauce. \$25

### LINGUINE MISCUGLIO

Linguine with Bistro shrimp, grilled chicken, and crumbled Italian sausage with roasted peppers, onions and zucchini in a spicy Cajun cream sauce. \$23 *(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. \$25

### RAVIOLI D'ASTICE CON LANGOUSTINES

Large lobster stuffed ravioli tossed with Langoustines ("baby lobster"), in a roasted red pepper cream sauce with fresh basil. \$29

# 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 a sprinkle of parmesan. \$21

### 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. \$23

# 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. \$22

### 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. \$22 *(baked with cheese add \$3<sup>1/2</sup>)*

### RAVIOLI DI MINIATURA

Mini ravioli stuffed with four cheeses; with julienned snow peas and spicy Capicola **ham** in a garlic cream sauce. \$22

### FETTUCCIA (NEW)

Fettuccia noodles with chicken, sun-dried tomatoes, spinach and Asiago cheese in a smoked paprika cream Sauce. \$23

### CANNELLONI

Two 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. \$17

## 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<sup>95</sup> per person**

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

### FETTUCCINE ALLA CONTADINA

Fettuccine noodles tossed with our in house smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce. \$23

### SPAGHETTI CON POLPETTE

Spaghetti with three large parmesan infused veal meatballs in a fresh herb tomato sauce. \$18 *(Extra meatballs \$4 each)*

### VEAL TORTELLINI

Veal stuffed tortellini with sautéed mushrooms.  
Choice of sauce: Cream, tomato, or tomato cream sauce. \$20

### PAPPARDELLE CON BRASARE MANZO

Pappardelle with braised short rib, in a fire roasted tomato and mushroom tomato sauce with a dash of demi-glace. \$23

## ADD-ONS

Grilled chicken breast \$7    Garlic sautéed shrimp \$7  
Spicy Italian sausage \$6    6oz Grilled salmon filet \$10<sup>1/2</sup>  
Bake any of our pastas with mozzarella cheese \$3<sup>1/2</sup>

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

# PIZZA

“ROSSA” WITH TOMATO

## PEPPERONI FUNGHI

Pepperoni, mushrooms, mozzarella cheese and tomato sauce. \$19

## CAPRICCIOSA

Mushrooms, capicollo ham, mozzarella, green peppers, artichoke hearts, and black olives with tomato sauce. \$20

## SPINACI É BOCCONCINI

Fresh tomato slices, fresh spinach, red onion, garlic, mozzarella and bocconcini cheeses with tomato sauce. \$19

## MARGHERITA

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

## ROSARIO

Spicy Sicilian sausage, sliced mushrooms, mozzarella cheese, and a spicy tomato sauce. \$21

## SICILIANA

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

## HAWAIIAN

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

## CARNÉ

Pepperoni, beef short rib, Italian sausage, crisp prosciutto, mozzarella cheese and tomato sauce. \$23

# 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. \$21

### ALLERGIES AND GLUTEN OPTIONS

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

Corn noodles (gluten free) can be substituted into most of our dishes for \$2<sup>1/2</sup>

# PIATTO PRINCIPALE

MAIN COURSES

## POLLO GAMBERI (NEW)

A chicken breasts pan seared in a pureed sun-dried tomato cream sauce with black tiger shrimp. Served with linguine in tomato sauce and vegetables. \$25

## SALMONE CON SPINACI

A 6 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. \$25

## VITELLO MARSALA

Veal scaloppini pan seared with sliced mushrooms in a sweet Marsala wine cream sauce. With linguine in tomato sauce and vegetables. \$24

## VITELLO LIMONE

Veal scaloppini pan seared with mushrooms in a lemon butter sauce. With linguine in tomato sauce and vegetables. \$24

## POLLO BRUSCHETTA

A chicken breast pan seared with bruschetta tomatoes, basil pesto and mozzarella cheese, topped with a balsamic reduction. With linguine in tomato sauce and vegetables. \$23

## POLLO PARMIGIANA

A lightly breaded chicken breast topped with spicy capicollo ham, mozzarella, fresh basil and tomato sauce then baked. With cream penne and vegetables. \$23

# AGGIUNTIVO

EXTRAS

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

NOTE: These items are to be added to menu selection

# PANINO

## SANDWICHES

ALL OF OUR SANDWICHES ARE SERVED ON HOMEMADE FRENCH BREAD OR FOCACCIA 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. \$19

### PANINO PARMIGIANA

Breaded chicken breast with a slice of capicollo ham, mozzarella, and tomato sauce. \$20

### PANINO POLPETTA

Three of our house-made meatballs topped with Fior-Di-Latte mozzarella and tomato sauce. \$19

### 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. \$20

### PANINO ITALIANO

Assorted Italian meats with provolone and mozzarella, served on a choice of bread with roasted red pepper puree. (**served cold**) \$19

### 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. \$22

**NOTE:** Our Panino sandwiches are not served toasted unless specified, if prefer your sandwich heated please ask your server.

# 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. \$11

### 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<sup>1/2</sup>

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

We proudly serve



@sicilianpastasouth  
#sicilianpasta

WWW.SICILIANPASTAKITCHEN.COM  
SICILIANPASTA@HOTMAIL.COM

**HAPPY HOUR**  
**AFTERNOONS** | **LATE NIGHTS**  
**EVERYDAY 2PM-6:00PM** | **EVERYDAY 9:00pm-CLOSE**

## DRINK SPECIALS

\$4.<sup>50</sup> CANADIAN or COORS LIGHT DRAFT (12oz)

\$5 CAESARS (10z)

\$5 WELL HI-BALLS (10z)

\$5 DONINI MERLOT or CHARDONNAY (50z)

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