

VINO

SPUMANTE (SPARKLING)

Prosecco, Zonin Gran Cuvee Brut, Veneto Italy	10 / 40
Prosecco Rose, Il Soffione Doc, Veneto, Italy	11 / 44
Lambrusco, Cavicchioli 1928, Emilia Romagna, Italy	10 / 40

BLANCO (WHITE)

Bianco Della Casa, House White	10 / 40
Moscato d'Asti DOCG, Bricco Riella, Piedmont, Italy	12 / 48
Pinot Grigio, Barone Fini Trentino-Alto Adige, Italy	13 / 52
Sauvignon Blanc, Crossings, Marlborough, New Zealand	13 / 52
Grillo, Tenuta Regaleali Cavalli Della Fete, Sicily, Italy	16 / 64
Chardonnay, Ely, Paso Robles, California	13 / 52
Chardonnay, Seven Ranchlands, Sonoma County, California	13 / 52
Chardonnay, Chef Joey, Russian River, California	CHEF JOEY 18 / 72
Pinot Gris, 9 Hats, Columbia Valley, Washington	46
Pinot Grigio, Le Monde, Friuli Venezia, Italy	55
Vermentino Temnunta Sassoregale, Tuscany, Italy	50
Sauvignon Blanc, Emmolo By Caymus, California	44
Pecorino, Poggio Anima "Gabriel", Sicily, Italy	46
Fiano Di Avelino, Feudi Di San Gregorio, Campania, Italy	68
Chardonnay, Far Niente "Post and Bean", Napa, California	86
Chardonnay, Jordan, Russian River Valley, California	75

ROSÉ

Bieler Pere Et Fils, Cuvee Sabine, Provence, France	40
Scarpetta, Frico Rosato, Tuscany, Italy	11 / 44

ROSSO (RED)

Rosso Della Casa, House Red	10 / 40
Pinot Noir, Seven Ranchlands, Sonoma County, California	14 / 64
Pinot Noir, Chef Joey, Russian River, California	CHEF JOEY 18 / 72
Valpolicella Classico, Masi Bonacosta, Veneto, Italy	13 / 52
Chianti Classico, Querceto, Tuscany, Italy	14 / 64
Nero d'Avola, Tasca Regaleali, Sicily, Italy	13 / 52
Super Sicilian Red, Donnafugata "Sedara", Sicily, Italy	16 / 64
Cabernet Sauvignon, Drumheller, Columbia Valley	12 / 48
Cabernet Sauvignon, Tribute, California	14 / 64
Cabernet Sauvignon, Chef Joey, Napa, California	CHEF JOEY 22 / 88
Pinot Noir, Belle Glos Balade, Santa Barbara, California	72
Chianti Classico, Ruffino Reserva Ducale, Tuscany, Italy	72
Tuscan Blend, Frescobaldi Remole, Tuscany, Italy	50
Barbera d'Alba DOC, Pio Cesare, Piedmont, Italy	60
Nebbiolo, Michele Chiarly "Il Principe", Piedmont, Italy	64
Nero d'Avola, Donnafugata Sherazade, Sicily	56
Brunello Di Montalcino, Fattoria Dei Barbi, Tuscany, Italy	178
Amarone Della Valpolicella Classico DOCG, Bertani, Veneto, Italy	163
Cabernet/Merlot Blend, Educated Guess, Napa, California	50
Cabernet Sauvignon, Jordan, Alexander Valley, California	185

COCKTAILS

SIGNATURE COCKTAILS 15

THE SICILIANO

bourbon + amaro + faretti biscotti liqueur + orange bitters

SIGNORE HUGO

vodka + st. germain + guava + rose syrup + prosecco

MEDITERRANEAN MANHATTAN

rittenhouse rye + mediterranean vermouth + turkish tobacco bitters + angostura bitters

PASSION FRUIT GARIBALDI

campari + gin + passion fruit + lemon juice

ESPRESSO MARTINI

vodka + borghetti + espresso + vanilla

THE STATUE OF DAVID

ramazzotti amaro + hayman's citrus gin + strawberry + ginger beer + lime juice

SOUVENIR STATUE OF DAVID CUP + \$30

Marg aL MELONE

tequila + honey syrup + mint + melon liqueur + melon foam

SICILIAN IN NEW YORK*

buffalo trace bourbon + amaro averna + lemon + egg white* + red wine float + orgeat

(CONTAINS NUTS)

SORRENTO SPRITZ

spritz del conte + prosecco + orange

BOTTLE \$50



NEGRONI 15

OG NEGRONI

gin + sweet vermouth + campari

NEGRONI BIANCO

gin + dry vermouth + strawberry infused cocchi americano

SANGRIA PASSIONE SINGLE 12 | PITCHER 44

blanco della casa + cocchi americano + brandy + passion fruit

BIRRA (BEER) 8

DEEP ELLUM DALLAS BLONDE • PERONI • MICHELOB ULTRA • COMMUNITY MOSAIC IPA

APERITIVI, DIGESTIVI

Campari	9	Amaro Montenegro	12
Aperol	12	Amaro Averna	12
Grappa Sarpa Di Poli	12	Cynar (artichoke) Amaro	9
Limoncello Pallini	9	Cappelletti Amaro	9
Luxardo Maraschino Originale	12	Ramazzotti Amaro	9
Disaronno Amaretto	10		

MOCKTAILS 8

DON'T CALL ME SHIRLEY

house pomegranate grenadine + lime + ginger beer

N/A SORRENTO SPRITZ (.5% ABV.)

low ABV spritz del conte + soda

BOTTLE \$40

ROSEMARY POMEGRANATE SODA

house pomegranate grenadine + rosemary simple + yuzu

NA PIMM'S CUP

giffard aperitivo + lemon + strawberries + honey + ginger beer

the SICILIAN BUTCHER
CRAFT MEATBALLS & CHARCUTERIE BAR

Italian Restaurant

thesicilianbutcher.com

@thesicilianbutcher

CHEF JOEY



07.19.24



Specialized catering menus available • Place an order with contact.catering@thesicilianbutcher.com | 602.342.5524

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE BE ADVISED THAT FOOD IN THIS RESTAURANT MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, FISH, SHELLFISH, TREE NUTS, PEANUTS AND SESAME