

VINO

SPUMANTI (SPARKLING)

Prosecco, Zonin Gran Cuvée 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	14 / 64
Chardonnay, Ely, Paso Robles, California	13 / 52
Chardonnay, Seven Ranchlands by Cline, Sonoma County, California	13 / 52
Chardonnay, Chef Joey, Russian River, California	CHEF JOEY 17 / 68
Pinot Gris, 9 Hats, Columbia Valley, Washington	46
Pinot Grigio, Livio Feluga Alto-Adige, Italy	74
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 Beam", Napa, California	99
Chardonnay, Jordan, Russian River Valley, California	86

ROSÉ

Bieler Pere Et Fils, Cuvee Sabine, Provence, France	10 / 40
Scarpetta, Frico Rosato, Tuscany, Italy	44

ROSSO (RED)

Rosso Della Casa, House Red Wine	10 / 40
Pinot Noir, Seven Ranchlands by Cline, Sonoma County, California	14 / 64
Pinot Noir, Chef Joey, Russian River, California	CHEF JOEY 17 / 68
Valpolicella Classico, Masi Bonacosta, Veneto, Italy	14 / 64
Toscana Sangiovese, Scarpetta Frico Rosso, Tuscany, Italy	13 / 52
Chianti Superiore DOCG, Banfi, Tuscany, Italy	13 / 52
Nero d'Avola, Tasca Regaleali, Sicily, Italy	13 / 52
Merlot - Cabernet Sauvignon, Sella Antica Rosso, Tuscany, Italy	13 / 52
Cabernet Sauvignon, Tribute, California	14 / 64
Cabernet Sauvignon, Chef Joey, Napa, California	CHEF JOEY 19 / 76
Pinot Noir, Belle Glos Balade, Santa Barbara, California	104
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 Chiarlo "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 + prosecco

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

SINGLE 12 | PITCHER 44

PASSIONE

blanco della casa +
cocchi americano +
brandy + passion fruit

ROSSO

rosso della casa + brandy
+ luxardo maraschino +
black cherry + citrus

BIRRA (BEER) 8

SCOTTSDALE BLONDE

PERONI

MICHELOB ULTRA

HUSS COPPERSTATE IPA

APERITIVI, DIGESTIVI

Campari	9
Aperol	12
Grappa Sarpa Di Poli	12
Limoncello Pallini	9
Luxardo Maraschino Originale	12
Disaronno Amaretto	10

Amaro Montenegro	12
Amaro Averna	12
Cynar (artichoke) Amaro	9
Cappelletti Amaro	9
Ramazzotti Amaro	9

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



09.15.24



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