



ANTIPASTI CONDIVISI

APPETIZERS & SHAREABLES

NONNA'S BREAD focaccia + caramelized onion + San Marzano tomato + herb breadcrumbs + grana	15
FRITTO MISTO* calamari + fennel + zucchini + marinara + lemon	17
STUFFED ZUCCHINI BLOSSOMS whipped ricotta + corn + mint + San Marzano	19
ITALIAN SAGANAKI imported Kefalotyri cheese + flambeed tableside + lemon + grilled ciabatta	16
CARPACCIO DI BRESAOLA rocket arugula + parmigiano reggiano + e.v.o.o. + caper berries + lemon	17
ZEPPOLE CACIO E PEPE ADD SAN DANIELE PROSCIUTTO +6 asiago cheese + cracked pepper + grana	15
SHRIMP SCAMPI* garlic + capers + white wine lemon butter + grilled ciabatta	18
OCTOPUS* & CALAMARI octopus + calamari + spicy 'nduja + potatoes + wine + parsley + grilled ciabatta	18
SICILIAN IN STRADA BOARD SIGNATURE FAMILY FAVORITE / SERVED ON A 5-FOOT BOARD crispy calamari + creamy polenta + Tomaso's meatballs + artisanal cured meats & cheeses + bruschetta + olives + Roman artichokes + fig jam + grapes	4 PERSON MIN 18/PP
CURED MEAT & CHEESE BOARD artisanal cured meats & cheeses + Roman artichokes + Sicilian olives + fig jam + grapes + grilled ciabatta	2 PERSON MIN 12/PP

MEATBALL FERRIS WHEEL

ONE OF EACH CRAFT MEATBALL WITH
SELECTED SAUCE | 28



- Tomaso's meatball + picchio pacchiu

• sausage meatball + arrabbiata

• steak meatball + truffle mushroom

• eggplant meatball + marinara

• chicken parm meatball + parmigiano cream

• turkey meatball + basil pesto

PANE CUNZATU SICILIAN-STYLE BRUSCHETTA

CHOOSE 4 | 18 ADD SAN DANIELE PROSCIUTTO +6



- CAPRESE**
blistered tomato + basil + stracciatella + e.v.o.o.

WHIPPED RICOTTA
honeycomb + pink peppercorn + aleppo

CAPONATA AGRODOLCE
golden raisins + pinenuts + basil
- PEA-MINT PESTO**
stracciatella + fava beans + aleppo + lemon oil

BALSAMIC CHERRIES
whipped ricotta + pistachio + mint

FIG AND PEAR
fig jam + ricotta + pear + agave

SALADS

ADD: STEAK \$12 | SHRIMP \$8 | GRILLED CHICKEN BREAST \$6
| CHICKEN MILANESE \$7 | ANCHOVIES \$2

FLORA'S SALAD baby field greens + heirloom tomatoes + Roman artichokes + roasted peppers + Sicilian olives + parmigiano + toasted pine nuts + balsamic vinaigrette	15
CHOPPED SALAD iceberg + treviso + salami + olives + garbanzo beans + caciocavallo + pepperoncini + shaved red onion + sweet 100's + oregano vinaigrette	14
THE SICILIAN WEDGE iceberg lettuce + pickled fennel + tomato + crispy prosciutto + creamy dolce gorgonzola + chives + smoked bacon dressing	15
CAESAR SALAD little gem hearts + creamy dressing + grana + garlic parmesan croutons + aleppo	13

THE ART OF PIZZA NAPOLETANA

MARGHERITA ADD PEPPERONI +3 San Marzano tomato + mozzarella + basil + e.v.o.o.	16
FUNGI roasted wild mushrooms + stracciatella + caramelized leeks + parmigiano cream + wild arugula	19
BIANCA ADD SAN DANIELE PROSCIUTTO +6 caciocavallo + mozzarella + parmigiano cream + ricotta	16
BUTCHER guanciale + Italian fennel sausage + salami + mozzarella + scallions + San Marzano tomato	17
SICILIAN SAUSAGE San Marzano tomato + peperonata + provola + fennel pollen + e.v.o.o.	18

CONTORNI SIDE ITEMS

ROASTED WILD MUSHROOMS truffle butter + lemon	9	CREAMY POLENTA mascarpone + grana	7
BROCCOLINI DI CICCIO Calabrian chili + garlic + parmigiano Reggiano + lemon + white wine	8	BAKED GNOCCHI 'MAC N' CHEESE' parmigiano cream + provola + herb bread crumbs	9
ROASTED MARBLE POTATO cipollini onion + garlic + parmigiano Reggiano	8		

PASTO PRINCIPALE

signature dishes

6 HOUR BRAISED SHORT RIBS*	32	NONNA’S BAKED MANICOTTI	24
seasonal vegetables + creamy mascarpone polenta + crispy onions + parsley		bloomsdale spinach + ricotta + mozzarella + marinara + parsley + herb breadcrumbs	
12 LAYER LASAGNA	27	GRILLED RIBEYE STEAK*	42
pan roasted + three meat bolognese + ricotta + mozzarella + San Marzano tomato + parmigiano cream		herb breaded + salmoriglio + roasted marbled potato + wild arugula + lemon	
FAZZOLETTI	27	MENAGE A TROIS*	29
handkerchief pasta stuffed with three-meat ragu + ricotta + mozzarella + parmigiano cream + baked		shrimp + middleneck clams + calamari + Calabrian chili + San Marzano saffron tomato wine sauce	
CHICKEN CACCIATORE*	26	STROZZAPRETI SHRIMP ALLA VODKA*	27
peperonata + cipollini onions + San Marzano herb sauce		shallots + cream + Calabrian chili + San Marzano + grana	

THE ART OF PARMIGIANO

PORK PARMIGIANO*	29	CHICKEN PARMIGIANO*	27
baked 14oz bone-in pork chop + pounded thin + herb breaded + San Marzano herb sauce + mozzarella		baked 10oz chicken breast + lightly pounded thin + herb breaded + San Marzano herb sauce + mozzarella	

POLPETTE E PASTA

craft meatballs & pasta 22



CHOOSE YOUR MEATBALLS

- TOMASO’S SICILIAN*
veal + prime beef + pork + raisins + sharp provolone + parmigiano + herb breadcrumbs
- UNCLE ARTHUR’S SAUSAGE*
pork + fennel + roasted bell peppers + sharp provolone + parmigiano + herb breadcrumbs
- EGGPLANT*
roasted eggplant + basil + parmigiano + mozzarella + herb breadcrumbs
- CHICKEN PARMIGIANA
chicken + mozzarella + parmigiano + herb breadcrumbs
- TONY’S STEAK*
aged ribeye + roasted garlic + caramelized onions + sharp provolone + herb breadcrumbs
- TURKEY MEATBALL
turkey + provolone + parmigiano + herb breadcrumbs

CHOOSE YOUR SAUCE

- MARINARA
San Marzano tomato + garlic + basil
- BOLOGNESE
veal + beef + pork + mirepoix
- PICCHIO PACCHIU
(CHEF TOMASO’S FAVORITE)
fresh chopped heirloom tomatoes + roasted garlic + basil + butter + e.v.o.o.
- PARMIGIANO CREAM
cream + parmigiano + nutmeg
- CARBONARA*
egg yolk + guanciale + black pepper + grana
- VODKA
San Marzano tomato + shallots + vodka + chili flakes + cream
- TRUFFLE MUSHROOM
wild mushrooms + truffle essence + cream
- BASIL PESTO
fresh basil + parmigiano sauce + e.v.o.o.

CHOOSE YOUR PASTA

- MAFALDE
wide ruffled ribbon pasta
- CRESTE DI GALLO
short curved & ruffled pasta
- PACCHERI
large tube pasta
- PAPPARDELLE
wide flat pasta
- SPAGHETTI
long round pasta
- CAMPANELLE
ruffled flower shaped pasta
- GNOCCHI
potato dumpling, light chewing optional
- STROZZAPRETI
twisted pasta
- RIGATONI
wide tube pasta
- GLUTEN FREE PENNE
tube shaped pasta made with rice and corn

the SICILIAN BUTCHER

CRAFT MEATBALLS & CHARCUTERIE BAR

18% GRATUITY AUTOMATICALLY ADDED TO GROUPS OF 10 OR MORE

*These menu items contain ingredients that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Corporate
Executive Chef
Omar Bernal

CHEF JOEY

@ChefJoeyMaggiore

@thesicilianbutcher
thesicilianbutcher.com

2.5.25



Specialized catering menus available | Contact catering@theSicilianButcher.com or call 602.342.5524

