

VINO

SPUMANTI (SPARKLING)

Prosecco, Zonin Gran Cuvée Brut, Veneto Italy	11 / 44
Sparkling Rose, Ebbio, Piedmont, Italy	15 / 60
Lambrusco, Cavicchioli 1928, Emilia Romagna, Italy	10 / 40

BLANCO (WHITE)

Bianco Della Casa, House White	11 / 44
Moscato D'Asti, Saracco, Piedmont, Italy	14 / 56
Pinot Grigio, Dalia delle Venezie, Veneto, Italy	13 / 52
Sauvignon Blanc, Crossings, Marlborough, New Zealand	13 / 52
Chardonnay, Seven Ranchlands, Sonoma County, California	12 / 48
Chardonnay-Viognier, La Sagreta Blanco, Sicily, DOC, Italy	14 / 56
Chardonnay, Ferrari-Carano, Sonoma, California	16 / 64
Vermentino, Mesa Giunco, Tuscany, Italy	16 / 64
Grillo, Lunagaia Grillo Sicilia, Sicily, Italy	13 / 52
Pinot Grigio, Barone Fini, Trentino Alto Addige, Italy	55
Sauvignon Blanc, "Emmolo" By Caymus, California	50
Fiano Di Avelino, Feudi Di San Gregorio, Campania, Italy	68
Chardonnay, Far Niente "Post And Beam", Napa, California	86
Chardonnay, Jordan, Russian River Valley, California	75

ROSÉ

Scarpetta, Frico Rosato, Tuscany, Italy	12 / 48
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ROSSO (RED)

Rosso Della Casa, House Red Wine	11 / 44
Valpolicella Classico, Masi Bonacosta, Veneto, Italy	13 / 52
Pinot Noir, Seven Ranchlands, Sonoma County, California	14 / 56
Pinot Noir, Sea Drift, Monterey, California	14 / 56
Chianti Superiore DOCG, Banfi, Tuscany, Italy	13 / 52
Chianti Riserva DOCG, Donna Laura "Alteo", Tuscany, Italy	14 / 56
Nero d'Avola, La Segreta, Sicily, Italy	14 / 56
Super Tuscan (GSM), Sogno Mediterraneo, Tuscany, Italy	15 / 60
Cabernet Sauvignon, Tribute, Paso Robles, California	14 / 56
Cabernet Sauvignon, L'Ecole No. 41, Columbia ValleyPinot Noir, Paul	19 / 76
Hobbs Crosbarn, Sonoma, California	105
Chianti Classico, Ruffino Reserva Ducale, Tuscany, Italy	65
Barbera d'Alba DOC, Pio Cesare, Piedmont, Italy	65
Nebbiolo, Michele Chiarlo "Il Principe", Piedmont, Italy	58
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 + charred + white oak

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

THE STATUE OF DAVID

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

MARG AL MELONE*

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

OG NEGRONI

gin + sweet vermouth + chocolate campari

ESPRESSO MARTINI

vodka + borghetti + espresso + vanilla

ADD FLAVORED FOAM +2
CHOCOLATE, STRAWBERRY OR NEAPOLITAN



SPRITZ DEL CONTE

SPRITZ "LA DOLCE VITA" 14 / 60

NEGRONI SPRITZ

orange zest + sparkling wine + blood orange + sorbet

LEMONCELLO SPRITZ

lemoncello + lemon zest + sparkling wine + sorbet

SPRITZ CLASSICO

aromatic herbs + sparkling wine + sorbet

SANGRIA ROSSO SINGLE 12 | PITCHER 44

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

BIRRA (BEER) 8

PERONI NASTRO
AZZURO

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AZZURO 0.0

MODELO ESPECIAL

SEASONAL CRAFT
SELECTIONS
ASK YOUR SERVER

APERITIVI , DIGESTIVI

Campari	9
Aperol	12
Grappa Sarpa Di Poli	12
Limoncello Pallini	9

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

MOCKTAILS 8

DON'T CALL ME SHIRLEY

house pomegranate grenadine + lime + ginger beer

ROSEMARY POMEGRANATE SODA

house pomegranate grenadine + rosemary simple + yuzu

NA PIMM'S CUP

giffard aperitivo + lemon + strawberries + honey + ginger beer

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

aromatic herbs + N/A sparkling wine + sorbet

BOTTLE \$35

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

lemon zest + white grape juice + N/A sparkling wine + sorbet

BOTTLE \$35

the SICILIAN BUTCHER
CRAFT MEATBALLS & CHARCUTERIE BAR

Italian Restaurant

thesicilianbutcher.com

@thesicilianbutcher

CHEF JOEY



07.20.25



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

* 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

15% LBD tax and sales taxes will be included on the final bill.