

# the SICILIAN BUTCHER

PASTA + MEATBALLS + BAR

Dedicated to my father and idol, Master Chef Tomaso Maggiore. His passion for the restaurant business, cooking, and Sicily are the reasons we opened The Sicilian Butcher. Your legacy will always stay strong through me. Love you, Pops. — Chef Joey



Tomaso "Tommy" Maggiore's mama was his mentor from the very start.

## ANTIPASTI CONDIVISI

APPETIZERS & SHAREABLES

### NONNA'S GARLIC BREAD 15

whipped garlic herb butter + grana + e.v.o.o.  
ADD: TRUFFLE BUTTER +\$3

### CALAMARI FRITTI 17

calamari + marinara + lemon aioli + charred lemon

### CHARRED OCTOPUS 26

poached potatoes + n'duja butter + citrus oil

### ITALIAN SAGANAKI 19

imported Kefalotyri cheese + flambeed tableside + lemon + grilled ciabatta

### ARANCINI 16

saffron rice stuffed with three meat ragu + english peas + mozzarella + marinara + herb breaded & fried

### PANELLE & CAZZILLI 15

Sicilian chickpea fritters + potato + mozzarella croquette + lemon aioli + marinara

### NONNA'S BAKED EGGPLANT 19

herb breaded + San Marzano herb sauce + mozzarella + basil + grilled ciabatta

### SICILIAN STRADA BOARD 19/PP 4 PERSON MIN

signature family favorite / served on a 5-foot board

crispy calamari + creamy polenta + Tomaso's meatballs + artisanal cured meats & cheeses + bruschetta + olives + Sicilian arancini + pickled vegetables + fig jam + grapes

### CURED MEAT & CHEESE BOARD 14/PP 2 PERSON MIN

pickled vegetables + Sicilian olives + fig jam + honey + grapes + grilled ciabatta

select two artisanal cured meats & two cheeses

**MEATS:** fennel salami / spicy capicola / salami picante / prosciutto cotto / prosciutto di parma

**CHEESES:** truffle pecorino / smoked gouda / parmigiano reggiano / gorgonzola dolce / pistachio goat cheese

## PANE CUNZATU

SICILIAN-STYLE BRUSCHETTA - CHOOSE 4 | 18

ADD: 2 SLICES OF PROSCIUTTO DI PARMA | +\$12

### CAPRESE

blistered tomato + basil + stracciatella + e.v.o.o.

### WHIPPED RICOTTA

honeycomb + pink peppercorn + aleppo

### WHIPPED GOAT CHEESE & PEPPERONATA

basil pesto

### PEA PESTO

mint + stracciatella + fava beans + aleppo + lemon oil

### PROSECCO GRAPES

gorgonzola dolce + Sicilian pistachio + pink peppercorn

### FIG AND PEAR

fig jam + ricotta + pear + agave

## SALADS

ADD: STEAK\* +\$12 | THREE JUMBO SHRIMP +\$9 | GRILLED CHICKEN BREAST +\$9 | CHICKEN MILANESE +\$10 | SALMON\* +\$12 | ANCHOVIES +\$2

### FLORA'S SALAD 16

baby field greens + heirloom tomatoes + Roman artichokes + roasted peppers + Sicilian olives + parmigiano + toasted pine nuts + balsamic vinaigrette

### SICILIAN CITRUS SALAD 16

local citrus + shaved fennel + red onion + heirloom radish + pistachio dust + lemon oil

### THE WEDGE 15

iceberg lettuce + pickled fennel + tomato + crispy prosciutto + creamy dolce gorgonzola + chives + smoked bacon dressing

### CAESAR SALAD 14

shredded romaine hearts + creamy dressing + grana + garlic parmesan croutons + aleppo

### BURRATA & HEIRLOOM TOMATO 16

basil pesto + saba + mint + pistachio dust + aleppo

## MEATBALL FERRIS WHEEL

ONE OF EACH CRAFT MEATBALL WITH SELECTED SAUCE + CREAMY POLENTA 28

- Tomaso's meatball + picchio pacchiu
- sausage meatball + arrabiatta
- steak meatball + truffle mushroom
- eggplant meatball + marinara
- chicken parm meatball + parmigiano cream
- Nonna's monthly meatball

## THE ART OF PIZZA NAPOLETANA

ADD: 2 SLICES OF PROSCIUTTO DI PARMA | +\$12  
SUB: GLUTEN FREE CRUST | +\$3

### MARGHERITA 19

San Marzano tomato + fresh mozzarella + basil + e.v.o.o.  
ADD: PEPPERONI +\$3 | SERVED WITH CALABRAIN HONEY

### CAPRICCIOSA 21

prosciutto cotto + olive + mushroom + Roman artichokes

### BUTCHER 20

Italian fennel sausage + red onion + mozzarella + Sicilian oregano + San Marzano tomato

### HOT SICILIAN 21

San Marzano tomato + salami picante + arugula + mozzarella + ricotta + hot honey

# SICILIAN MASTERPIECES

## SIGNATURE DISHES

### SPAGHETTI AL AMATRICIANA 25

crispy guanciale + caramelized onion + San Marzano tomato + wine + grana

### LASAGNA ALLA NORCINA 26

sicilian sausage ragu + bechamel + ricotta + mozzarella + San Marzano tomato + parmigiano cream

### SPAGHETTI & CLAMS\* 27

roasted garlic + white wine + Calabrian chili (red or white)

### RIGATONI ALLA ZOZZONA 26

crispy guanciale + passata + egg yolk + pecorino

ADD: THREE JUMBO SHRIMP | +\$9

### THREE-MEAT FAZZOLETTI 29

three meat ragu + ricotta + mozzarella + parmigiano cream

### LEMON PRAWNS & LOBSTER RAVIOLI 46

butter poached lobster + whipped ricotta + chives + lobster bisque demi

### RISOTTO ALLA PESCATORE\* 34

saffron risotto + jumbo prawns + clams + calamari + fresh fish + San Marzano tomato + roasted garlic

## PASTO PRICIPALE

SERVED WITH RIGATONI ALLA VODKA, BROCCOLINI, OR SIMPLE MIXED GREENS SALAD

### CHICKEN PARMIGIANA 29

lightly pounded thin baked chicken breast + herb breaded + San Marzano herb sauce + mozzarella

### CHICKEN & SAUSAGE SCARPIELLO 32

pan roasted + roasted garlic + mild cherry peppers + lemon wine demi

### NY STRIP STEAK PALERMITANA\* 46

prime NY steak + arugula + herb breaded & char-grilled + salmoriglio

### PORK CHOP YOUR WAY 32

**SALTIMBOCCA**  
lightly pounded thin + sage + prosciutto + fontina cheese + sherry wine demi

**PARMIGIANA**  
lightly pounded thin + herb breaded + San Marzano herb sauce + mozzarella

### SALMON OREGANATA\* 27

charred salmon + citrus breadcrumbs + lemon caper sauce

# THE ART OF ITALIAN PASTA

## BE THE ARTIST OF YOUR DISH 22

### CHOOSE YOUR MEATBALL | +4

#### TOMASO'S SICILIAN

veal + prime beef + pork + raisins + sharp provolone + parmigiano + herb breadcrumbs

#### TONY'S STEAK

aged ribeye + roasted garlic + caramelized onions + sharp provolone + herb breadcrumbs

#### CHICKEN PARMIGIANA

chicken + mozzarella + 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

#### NONNA'S MONTHLY MEATBALL

### CHOOSE YOUR SAUCE

#### MARINARA

San Marzano tomato + garlic + basil

#### PICCHIO PACCHIU

(CHEF TOMASO'S FAVORITE)

San Marzano tomato + garlic + basil

#### PARMIGIANO CREAM

cream + parmigiano + nutmeg

#### BASIL PESTO

fresh basil + parmigiano sauce + e.v.o.o.

#### BOLOGNESE

veal + beef + pork + mirepoix

#### VODKA

San Marzano tomato + shallots + vodka + chili flakes + cream

#### TRUFFLE MUSHROOM

wild mushrooms + truffle essence + cream

#### CACIO E PEPE

freshly cracked black pepper + pecorino

#### NORCINA

Italian sausage + demi + wild mushrooms

#### AGLIO E OLIO

garlic + calabrian chili + white wine + pasley + grana

### CHOOSE YOUR PASTA

#### MAFALDE

wide ruffled ribbon pasta

#### CRESTE DE GALLO

short curved & ruffled pasta

#### PACCHERI

large tube pasta

#### PAPPARDELLE

wide flat pasta

#### STROZZAPRETI

twisted pasta

#### SPAGHETTI

long round pasta

#### CAMPANELLE

ruffled flower shaped pasta

#### GNOCCHI

potato dumpling, light chewing optional

#### RIGATONI

wide tube pasta

#### GLUTEN FREE RIGATONI

wide tube pasta

THE TASTE OF ITALY IS CURATED BY CHEF JOEY MAGGIORE AND CHEF OMAR BERNAL

## the SICILIAN BUTCHER

PASTA + MEATBALLS + BAR

\*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  
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Omar Bernal

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02.19.26



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