

# Prepare to share!

## NOT YOUR TYPICAL ITALIAN RESTAURANT!

Welcome to Sicilian Oven! We are not your traditional Italian restaurant! You are in for something new! Our food is cooked fresh to order and served to the table when it is hot and ready! We encourage you to share multiple items from the middle of the table just like we did growing up.



start with

share next

wood fired pizza

specialties

### BREADS



**GARLIC ROSEMARY LOAF \$6**  
Freshly baked bread with roasted garlic, garlic oil, and fresh rosemary

### TOASTED CROSTINIS

small \$3 large \$4  
our version of garlic rolls are not garlic rolls

### SOUPS



**ESCAROLE & BEANS \$11**  
"ITALIAN FAMILY CLASSIC"

**PASTA FAGIOLI \$10**

### SALADS



**SICILIAN SALAD**  
Romaine lettuce, roasted peppers, walnuts, olives, vine ripe tomatoes, red onions, garbanzo beans, celery, shaved parmesan cheese

small 1-2 people \$14 large 3-4 people \$18  
add Gorgonzola \$2

**FRESH ARUGULA SALAD \$12**  
Tossed in our homemade Italian vinaigrette, garnished with bruschetta and shaved parmesan

**CAESAR SALAD \$11**

**COLD ANTIPASTO \$16**  
Roasted peppers, olives, prosciutto, fresh mozzarella, tomatoes, soppressata & parmesan cheese **Feeds 1-2 people**

**CAPRESE PRIMO GUSTO \$14**  
Fresh mozzarella, vine ripe tomatoes, homemade roasted peppers and olives

**SICILIAN BRUSCHETTA \$8**  
toasted crostini with tomatoes, basil and garlic

**SICILIAN EGGPLANT CAPONATA \$10**  
classic sicilian starter served with crostinis

**RICE BALL \$6**  
a Sicilian classic, stuffed with ground meats, peas, fresh mozzarella and served with Bolognese sauce

**WOOD FIRED WINGS 10 pieces \$17**  
Marinated for 24 hours in Italian herbs and spices! served with caramelized onions.  
Please allow 18-25 minutes, served when ready "The Bosses"

**"FIRE CRACKER" CALAMARI \$18**  
served on a bed of spicy pomodoro sauce

**TUSCAN FRIES \$8**  
Parsley, grated romano, truffle oil

**SICILIAN HAM & CHEESE MELT \$11**  
Don't be shy "ask"

**STACK OF SICILY \$14**  
"Don't be shy" go ahead and ask!

**CERVELLATA & BROCCOLI RABE \$18**  
Sauteed with garlic and hot peppers  
Over pasta add \$7

**CERVELLATA W/ ROASTED PEPPERS & ONIONS \$17**  
Sauteed with roasted peppers and onions  
Over pasta add \$7

**HOMEMADE MEATBALLS \$12**

**SAUTÉED SPINACH, BROCCOLI RABE OR ESCAROLE \$11**

**MUSSELS "MARIO" \$14**  
Sauteed with garlic, diced tomatoes and white wine topped with fire roasted bread crumbs

### CREATE YOUR OWN!

Our traditional thin crust with shredded mozzarella cheese and dollops of tomato  
**Small: \$14 Large: \$17**

### TRADITIONAL TOPPINGS

sm \$1.50 - lg \$2.50

Pepperoni	Tomatoes
Sausage	Roasted Peppers
Mushrooms	Ricotta
Onions	Hot Honey
Kalamata Olives	Anchovies
Sicilian Olives	Cherry Peppers

### GOURMET TOPPINGS

sm \$3.50 - lg \$4.50

Broccoli Rabe	Gorgonzola
Cervellata	Shaved Parmesan
Meatballs	Spinach
Soppressata	Arugula
Chicken	Eggplant
Prosciutto	(not gluten free)

### UPGRADE YOUR CRUST!

Whole Grain Crust: **add \$2 sm or \$3 lg**  
Nonna's Square Crust: **add \$4 sm, add \$9 lg**  
Gluten Free Crust: **add \$3 sm only**  
\*\*\* Not recommended with Nonna's Crust

Our pizzas are crispy and charred around the edges. Our dough is made fresh and we use Italian Tomatoes, Grande Mozzarella, & E.V.O.O. "no additives-just like they did in the old country"

**THE BOSS**  
sm \$15 lg \$21  
Fresh mozzarella, fresh basil & tomato sauce

**THE JOEY D**  
sm \$16 lg \$22  
Meatballs, ricotta & shaved parmesan

**THE BROOKLYN**  
sm \$19 lg \$25  
Cervellata sausage, roasted peppers & onions "NY Style"

**THE CAPTAIN**  
sm \$17 lg \$23  
Pepperoni, sausage & meatballs

**THE BIANCO**  
sm \$14 lg \$20  
Quattro formaggio - a blend of parmesan, Romano, mozzarella & ricotta \*\*\*

**VEGGIE DELIGHT**  
sm \$20 lg \$26  
Eggplant, Spinach, Roasted Red Peppers, & Ricotta Cheese

**THE CALABRESE**  
sm \$19 lg \$25  
Fresh Mozzarella, tomato sauce, grilled chicken, roasted red peppers, basil & pesto drizzle

**THE MARIE**  
sm \$16 lg \$21  
Sliced eggplant, pomodoro sauce. No mozzarella. Served on multigrain crust

**THE MONA LISA**  
sm \$19 lg \$25  
Fresh mozzarella, sliced tomatoes, prosciutto, kalamata olives & basil

**THE LIEUTENANT**  
sm \$15 lg \$21  
Roasted peppers, onions & mushrooms

**CHICKEN REGGIANO**  
sm \$16 lg \$22  
Breaded chicken, ricotta & shaved parmesan

**THE POPEYE**  
sm \$19 lg \$25  
Blend of 4 Italian cheeses, spinach, & mushrooms \*\*\*

**QUEEN OF SICILY**  
sm \$19 lg \$25  
Fresh mozzarella, fresh tomatoes, bite-sized fried eggplant, basil & balsamic glaze \*\*\*

**THE CORLEONE**  
sm \$19 lg \$25  
Italian sausage, roasted mushrooms, basil, spicy pomodoro & a touch of white truffle oil

**THE NONNA**  
sm \$18 lg \$28  
Mozzarella & fresh tomato sauce on our thicker square Nonna Crust. Topped with fresh basil.

**FRESH TOMATO & BASIL**  
sm \$15 lg \$21  
Sliced vine ripen tomatoes, fresh mozzarella, basil & olive oil \*\*\*

### PLATES



**FIRE ROASTED SHRIMP PALERMO \$24**  
Topped with seasoned bread crumbs and a lemon, butter & white wine sauce

**EGGPLANT PARMIGIANA REGGIANO \$15**  
Thin sliced w/ pomodoro sauce & mozzarella

**POLLO PARMIGIANA REGGIANO \$15**  
Breaded chicken w/ pomodoro sauce & mozzarella

**POLLO MATEAU \$19**  
Breaded cutlets w/ prosciutto, melted cheese & onions in a mushroom marsala sauce

**SICILIAN LASAGNA \$16**  
"Pasta free" layered with eggplant & vegetables

### PASTAS



**PASTA & HOMEMADE MEATBALLS \$17**  
Spaghetti, penne, or rigatoni

**TRUFFLE RISOTTO \$17**  
Crispy pancetta, mushrooms, white truffle

**PASTA ALA VODKA \$16**

**PASTA BOLOGNESE \$18**

**PASTA ALA NORMA \$16**  
Crushed tomatoes, white wine, eggplant & fresh mozzarella

**SHRIMP PALERMO OVER PASTA \$27**

### PANETTAS



**CLASSIC PARMIGIANA REGGIANO \$13**  
Chicken, eggplant or meatball

**"THE FUGHEDABOUTIT" \$13**  
Eggplant, prosciutto, roasted peppers, fresh mozzarella, arugula & tomato

**PHILLY STEAK \$14**  
Thin sliced ribeye w/ mozzarella, peppers, onions & mushrooms

**POLLO PRIZZI \$13**  
Breaded chicken cutlet w/ garlic aioli, arugula, fresh mozz & tomato

**ITALIAN CLUB \$13**  
Prosciutto, soppressata, crispy pepperoni, romaine lettuce, fresh mozz & tomato

**SUMMER SALAD \$16**  
blend of romaine, spinach & arugula with slivered almonds, goat cheese, dried apricots & raisins. Tossed in an apricot vinaigrette

**PISTACHIO PESTO PASTA \$16**  
spaghetti tossed in a homemade creamy pistachio pesto sauce

**ROASTED ARTICHOKE \$12**  
three artichoke halves roasted in our wood-fired oven. Drizzled with lemon herb oil, topped with seasoned breadcrumbs

# specialty cocktails

## Silky Sicilian \$13

The approachable gin drink! Hendricks Gin shaken with fresh basil, cucumber, limoncello and fresh lemon creating a refreshing cocktail to enjoy

## Stemmari Smash \$11

Fresh basil, Absolut Grapefruit Vodka, Grapefruit Juice, St. Germaine, Simple Syrup, topped with soda & a splash of Nero. Garnished with a basil flower

## The Oven-tini \$12

Tito's Handmade Vodka, shaken with fresh basil and tomato. Garnished with hot oil

## The Spicy Italian Margarita \$12

Herradura Tequila, fresh lime and a splash of agave shaken with hot peppers. Topped with Aperol and a salted rim

## Cucumber S&P \$13

Hendricks gin shaken with thin sliced cucumbers, fresh lime sour, topped with a grind of sea salt and peppercorn

## Strawberry Blood Orange Margarita \$13

Milagro Silver Tequila, strawberry agave, fresh lime juice, Solerno Blood Orange Liqueur. Garnished with an orange peel

## Wood-Fired Old Fashioned \$17

Cedar plank smoked glass. Woodford Reserve Bourbon, splash of simple syrup, dashes of Orange Bitter. Garnished with filthy cherry, & burnt orange peel

## Lemon Ice Mule \$13

Reyka Vodka, Lina's Crema di Limoncello, fresh lemon juice, simple syrup, topped with ginger beer. Garnished with a lemon wheel

## Espresso Martini \$14

Brewed espresso, Stoli Vanilla, Baileys, Kahlua

## Rockin' Captain \$14

Rock N Roll Mango Tequila, passionfruit, fresh lime, Captain Morgan, hot honey

# bottle of red bottle of white

### ■ LIGHT INTENSITY REDS

	G	B
Nero D'Avola • STEMMARI • The Pizza Wine Of Sicily	\$9	\$32
Pinot Noir • STEMMARI • Sicily	\$9	\$32
Merlot • Anterra • Venezia	\$9	\$32

### ■ MEDIUM INTENSITY REDS

	G	B
Caberney Sauvignon - STEMMARI - Sicily	\$9	\$32
Pinot Noir • STERLING VINYARDS • California	\$11	\$32
Chianti - CASTELLO DI QUERCETO -Toscana	\$12	\$32
Super Tuscan • TOMMASI ROMPICOLLO • Toscana		\$45
Merlot • RAYMOND "R" COLLECTION • Napa / Sanoma		\$32
Malbec • DON MIGUEL GASCON • Argentin	\$13	\$38
Chianti Classico Reserva • Castello Di Gabbiano		\$41
Pinot Noir • MEIOMI • California	\$15	\$44
Baby Brunello • CAPARZO • DiROSSO • Toscana		\$46
Pinot Noir • BELLE GLOS • Santa Barbara		\$70

### ■ HIGH INTENSITY FULL BODIED REDS

	G	B
Red Blend • DINOTTE • Trentino	\$9	\$32
Cabernet Sauvignon • JOSH CELLARS • California	\$12	\$35
Cabernet • FRANCISCAN • California	\$13	\$38
Cabernet Sauvignon • HESS SELECT • North Coast	\$14	\$41
Red Blend • ST HUBERTS THE STAG - Paso Robles	\$14	\$41
Baby Amarone • ALLEGRINI PALAZZO DELLA TORRE • Veneto		\$45
Red Blend • SMITH & HOOK - California		\$46
Amarone • CLASSICO DOCG • L. Righetti		\$89
Cabernet Sauvignon • GROTH VINEYARDS • Napa Valley		\$133

# happy hour!

Monday - Friday 11:00am - 7:00pm



**\$1 off all beers**

**\$3 off wines BTG**

**\$5 well cocktails**

**\$7 select spirits**



## daily specials



**BOGO Tues - all beers, all day**

**WINE Wed- half off all wine bottles**

**THIRSTY Thurs- all specialty cocktails \$9**

### ■ LIGHT INTENSITY WHITES

	G	B
Pinot Grigio • ANTERRA • Venezia	\$9	\$32
Riesling • BEX • Germany	\$9	\$32

### ■ MEDIUM TO FULLER BODIED WHITES

	G	B
Chardonnay • MEZZACORONA • Trentino	\$9	\$32
Chardonnay • WENTE • Central Coast	\$12	\$35
Sauvignon Blanc • WHITEHAVEN • New Zealand	\$13	\$38
Pinot Grigio • MASO CANALI • Trentino	\$14	\$41
Sauvignon Blanc • KIM CRAWFORD • Marlborough	\$14	\$41
Chardonnay • SONOMA CUTRER • Russian River Ranches	\$16	\$47

### ■ SWEET AND SPARKLING

	G	B
Stemmari • MOSCATO • Italy	\$9	\$32
White Zinfandel • CANYON ROAD • California	\$9	\$32
Rose - DELISA - Italy	\$9	\$32
Sangria • Red or White	\$9	
Prosecco • LA MARCA • Veneto	split \$11	\$38

### ■ BEER Domestic Bottles \$5 Import Bottles \$6



**PEACH • BLACK CHERRY • PINEAPPLE \$6**



**Soft Drinks \$3.50**

**Acqua Panna One Liter \$5**

**San Pellegrino One Liter \$5**

**San Pellegrino 500 ml \$3.50**

## KIDS

**PASTA \$7**

**CHICKEN FINGERS \$9**

**MOZZARELLA STICKS \$8**

12 and under only



## COFFEE



**AMERICAN COFFEE \$3.5**

**ESPRESSO \$3**

**MACCHIATO \$4**

**CAPPUCCINO \$5**

## DESSERTS

**CHOCOLATE TORTE \$10**

**TIRAMISU \$10**

**ZEPPANOLIS \$10**

**HAZELNUT CRUNCH MARTINI \$12**

Rumchata, Stoli Vanilla, & Frangelico with a hazelnut pretzel rim

