



Sicilia in Bocca

CHEF'S SELECTIONS

SPECIALITÀ DELLA CASA

A journey through the flavors of Sicily

ANTIPASTI

Smoked Salmon and Burrata Bruschetta

\$20

Crisp bread slices topped with cherry tomatoes, smoked salmon and creamy burrata.

Branzino Piccata

\$50

Lightly floured branzino in lemon-butter sauce with capers, served with roasted potatoes and sautéed broccoli.

ENTRÉES

Steak Palermitana

\$35

Palermitana-style steak, breaded and grilled, served with roasted potatoes and sautéed broccoli.

Veal Osso Buco

\$45

Tender veal osso buco, lightly floured and served with polenta and a savory vegetable sauce.

Tradition · Generosity · The warmth of Sicily

PASTA SPECIALTIES

Penne Boscaiola

\$30

Penne tossed with pancetta, peas, onion and porcini mushrooms in a creamy tomato sauce.

Farfalle Pistacchiosa

\$35

Farfalle with savory smoked pancetta, finished in a velvety pistachio sauce.

Pear and Gorgonzola Ravioli • V

\$35

Pear-filled ravioli enveloped in a velvety Gorgonzola sauce, topped with fresh arugula.

Ribs Ravioli

\$35

Ravioli with a savory rib filling, finished in a creamy demi-glace sauce.

A special selection inspired by the sea, the land and the tables of Sicily.

Please inform your server of any food allergies or intolerances.

V Vegetarian **VG** Vegan **GF** Gluten-free



Sicilia in Bocca

A SWEET FINALE

DESSERTS



DOLCI, GELATI & SORBETTI

Finish your meal with a classic Italian indulgence.

\$13



Chocolate Temptation

Chocolate cake layered with chocolate and hazelnut creams and hazelnut crunch, covered with chocolate glaze.



Kids Bear • GF

Chocolate gelato dome, sweetly decorated with a playful bear face.



Coppa Catalana

Creamy custard topped with caramelized sugar.



Coconut Ripieno • VG • GF

Creamy coconut sorbetto served in its natural fruit shell.



Coppa Pistachio

Pistachio gelato with chocolate sauce, topped with praline pistachios.



Orange Ripieno • VG • GF

Refreshing orange sorbetto served in its natural fruit shell.



Coppa Caffè

Fior di latte gelato with rich coffee and a pure cocoa swirl.



Lemon Ripieno • VG • GF

Refreshing lemon sorbetto served in its natural fruit shell.



Coppa Spagnola

Vanilla and amarena cherry gelato, topped with whole amarena cherries.



Pineapple Ripieno • VG • GF

Refreshing pineapple sorbetto served in its natural fruit shell.



Chocolate Tartufo

Chocolate gelato with a zabaglione cream center, caramelized hazelnuts and cocoa powder.



Cannolo

Crisp Sicilian pastry shell filled with sweet ricotta cream and chocolate chips.



Cappuccino Tartufo

Cappuccino gelato with an espresso center, covered in coffee-flavored meringue.



Tiramisù

Espresso-soaked ladyfingers layered with mascarpone cream and cocoa.



Limoncello Tartufo

Lemon gelato with a limoncello center, covered in meringue sprinkles.



Limoncello Mascarpone Cake

Sicilian lemon-infused sponge cake with Italian mascarpone and white chocolate curls.



Spumoni Bomba • GF

Strawberry, pistachio and chocolate gelato, coated in chocolate and drizzled with white chocolate.

CAFFÈ E LATTE \$5

Cappuccino • Americano • Single Espresso • Double Espresso • Latte

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