### repare to share!

### SICILIAN OVEN WILL THINK PINK FOR THE MONTH OF OCTOBER

Sicilian Oven has pledged to raise \$20,000 to donate to Breast Cancer research and support in our local community. With your help we can reach this goal! Please ask you server about our \$5 donation cards and \$6 reusable grocery tote bags that are available. 100% of these proceeds will be contributed to this initiative. Together we can help support a great cause!



### BREADS



### **GARLIC ROSEMARY LOAF \$6.5**

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 C



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

PASTA FAGIOLI \$10.5

### SALADS



### & SICILIAN SALAD

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

small 1-2 people \$14.5 large 3-4 people \$18.5 add Gorgonzola \$2

### FRESH ARUGULA SALAD \$12.5

Tossed in our homemade Italian vinaigrette, garnished with bruschetta and shaved parmesan

CAESAR SALAD \$11.5

### **COLD ANTIPASTO \$16.5**

Roasted peppers, olives, prosciutto, fresh mozzarella, tomatoes, soppressata & parmesan

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 \$6.5

A Sicilian classic, stuffed with ground meats, peas, fresh mozzarella and served with Bolognese sauce

### WOOD FIRED WINGS 10 pieces \$17.5

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 \$18.5

Served on a bed of spicy pomodoro sauce

### **TUSCAN FRIES \$8**

Fried potatoes w/ grated Romano cheese & truffle

### SICILIAN HAM & CHEESE MELT \$11

Don't be shy "ask"

### STACK OF SICILY \$14.5

Don't be shy, go ahead, ask!

### CERVELLATA & BROCCOLI RABE \$18.5

Sauteed with garlic and hot peppers

### **CERVELLATA W/**

Sautéed with roasted peppers and onions

### **HOMEMADE MEATBALLS \$12.5**

### SAUTÉED SPINACH, BROCCOLI RABE OR ESCAROLE \$11.5

### MUSSELS "MARIO" \$14.5

Sautéed 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 \$2 - lg \$3

Pepperoni

Sausage Mushrooms Onions Kalamata Olives Sicilian Olives

Tomatoes Roasted Peppers Ricotta Hot Honey Anchovies Cherry Peppers

### **GOURMET TOPPINGS** sm \$3.50 - lg \$4.50

Broccoli Rabe Cervellata Meatballs Soppressata Chicken

Prosciutto

Gorgonzola Shaved Parmesan Spinach Eggplant (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 Cauliflower Crust: add \$3 sm only \*\*\* Not recommended with Nonna's Crust

Over pasta add \$7

### **ROASTED PEPPERS & ONIONS \$17.5**

Over pasta add \$7

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"

sm \$15 lg \$22 Fresh mozzarella, fresh

basil & tomato sauce

### **THE BIANCO**

sm \$14 lg \$21 Quattro formaggio - a blend of parmesan, Romano, mozzarella & ricotta \*\*\*

### **THE MONA LISA**

sm \$19 lg \$26 Fresh mozzarella, sliced tomatoes, prosciutto,

### kalamata olives & basil **QUEEN OF SICILY**

sm \$19 lg \$26 Fresh mozzarella, fresh tomatoes, bite-sized fried eggplant, basil & balsamic glaze \*\*\*

### sm \$16 lg \$23 Meatballs, ricotta &

THE JOEY D

shaved parmesan

### **VEGGIE DELIGHT**

sm \$20 lg \$27 Eggplant, Spinach, Roasted Red Peppers, & Ricotta Cheese

### THE LIEUTENANT

sm \$15 lg \$22

Roasted peppers, onions & mushrooms

### THE CORLEONE

sm \$19 lg \$26

Italian sausage, roasted mushrooms, basil, spicy pomodoro & a touch of white truffle oil

### Cervellata sausage, roasted peppers & onions "NY Style"

THE BROOKLYN

sm \$19 lg \$26

THE CALABRESE

sm \$19 lg \$26 Fresh Mozzarella, tomato

sauce, grilled chicken, roasted red peppers, basil & pesto drizzle

### **CHICKEN REGGIANO**

sm \$16 lg \$23

Breaded chicken, ricotta &

shaved parmesan

### **THE NONNA**

sm \$18 lg \$29 Mozzarella & fresh tomato

sauce on our thicker square Nonna Crust. Topped with fresh basil.

### sm \$17 lg \$24

THE CAPTAIN

Pepperoni, sausage & meatballs

### **THE MARIE**

sm \$16 lg \$22

Sliced eggplant, pomodoro sauce. No mozzarella. Served on multigrain crust

### **THE POPEYE** sm \$19 lg \$26

Blend of 4 Italian cheeses, spinach, & mushrooms \*\*\*

### **FRESH TOMATO & BASIL**

sm \$15 lg \$22

Sliced vine ripen tomatoes, fresh mozzarella, basil & olive

# **wood fired pizz**



### FIRE ROASTED SHRIMP PALERMO \$25.5

Topped with seasoned bread crumbs and a lemon, butter &

EGGPLANT PARMIGIANA REGGIANO \$15.5

### Thin sliced w/ pomodoro sauce & mozzarella

POLLO PARMIGIANA REGGIANO \$16.5 breaded chicken w/ pomodoro sauce & mozzarella

### POLLO MATEAU \$19.5

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 \$17.5

Penne, spaghetti, or rigatoni

### TRUFFLE RISOTO \$17.5

Crispy pancetta, mushrooms, white truffle

### 🗞 PASTA ALA VODKA \$16.5

PASTA BOLOGNESE \$18.5

### PASTA ALA NORMA \$16.5

Crushed tomatoes, white wine, eggplant & fresh mozzarella

SHRIMP PALERMO OVER PASTA \$28

### PANETTAS & PENFOLDS

Upgrade any panetta to include a glass of Penfold Bin 600 Red Blend for \$25!

### **CLASSIC PARMIGIANA REGGIANO \$13.5** Chicken, eggplant or meatball

### "THE FUGHEDABOUTIT" \$13.5

Eggplant, prosciutto, roasted peppers, fresh mozzarella, arugula & tomato

### Thin sliced ribeye w/ mozzarella, peppers, onions & mushrooms

PHILLY STEAK \$14.5

**POLLO PRIZZI \$13.5**Breaded chicken cutlet w/ garlic aioli, arugula,

### fresh mozz & tomato

Prosciutto, soppressata, crispy pepperoni, romaine lettuce, fresh mozz & tomato

### **ITALIAN CLUB \$13.5**

### SPICY TORTELLINI \$19

Tri-color cheese tortellini in a spicy pink sauce with peas and Italian meats

### **WINTER SALAD \$16**

Romaine, arugula, & spinach tossed in a Nero vinaigrette with feta cheese, craisins, toasted pumpkin seeds, green apples, & pretzel graham crunch

### PISTACHIO PESTO PASTA \$16.5

Spaghetti tossed in a homemade creamy pistachio pesto sauce

## ecialty cocktail

### Think Pink Martini \$12

Help support a great cause with this drink! Enjoy a refreshing Reyka Vodka Cosmo with a take-home souvenir shaker. All proceeds will go directly to our Think Pink initiative

### **Stemmari Smash \$13**

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 \$13

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

### The Spicy Italian Margarita \$13

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

### **Cucumber S&P S14**

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 S17

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**

LIGHT INTENSITY REDS

Reyka Vodka and Lina's Limoncello shaken with fresh lemon juice and topped with ginger beer

### happy hour!

Monday - Friday 11:30am - 7:00pm

\$1 off all beers \$3 off wines BTG \$6 well cocktails \$8 select spirits











### daily specials

**BOGO Tues - all beers, all day WINE Wed - half off all wine bottles** THIRSTY Thurs - all specialty cocktails \$10

### "fughedabout the alcohol"

**"Faux" - Rita \$12** 

Ritual Tequila Alternative, fresh lime juice, orange juice & agave shaken & topped with a splash of club soda

### Strawberry Basil Spritz \$12

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Ritual Gin Alternative, fresh basil & strawberry agave shaken & topped with club soda



### bottle of red bottle

### Nero D'Avola • STEMMARI • The Pizza Wine Of Sicily \$10 \$35 Pinot Noir • STEMMARI • Sicily \$10 \$35 Merlot • ANTERRA • Venezia \$35 \$10 MEDIUM INTENSITY REDS В Cabernet Sauvignon - STEMMARI - Sicily \$10 \$35 Pinot Noir • STERLING VINYARDS • California \$13 \$35 Chianti - CASTELLO DI QUERCETO -Toscana \$35 \$13 Super Tuscan • TOMMASI ROMPICOLLO • Toscana \$14 \$41 Merlot • DECOY BY DUCKHORN • Sonoma \$14 \$41 Malbec • DON MIGUEL GASCON • Argentina \$14 \$41 Chianti Classico Reserva • CASTELLO DI GABBIANO \$45 Pinot Noir • MEIOMI • California \$48 Baby Brunello • CAPARZO • DiROSSO • Toscana \$50 Pinot Noir • BELLE GLOS • Santa Barbara \$77 HIGH INTENSITY FULL BODIED REDS Red Blend • DINOTTE • Trentino \$10 \$35 Cabernet Sauvignon • JOSH CELLARS • California \$13 \$38 Cabernet • FRANCISCAN • California \$14 \$41 Cabernet Sauvignon • HESS SELECT • North Coast \$15 \$45 Red Blend • ST HUBERTS THE STAG - Paso Robles \$15 \$45 Baby Amarone • ALLEGRINI PALAZZO DELLA TORRE • Veneto \$49 Red Blend • SMITH & HOOK - California \$50 Amarone • CLASSICO DOCG • L. Righetti \$97 Cabernet Sauvignon • GROTH VINEYARDS • Napa Valley \$146

Pinot Grigio • ANTERRA • Venezia	<b>G</b> \$10	<b>в</b> \$35
Riesling • BEX • Germany	\$10	\$35
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MEDIUM TO FULLER BODIED WHITES	G	В
Chardonnay • MEZZACORONA • Trentino	\$10	\$35
Chardonnay • WENTE • Central Coast	\$13	\$38
Sauvignon Blanc • WHITEHAVEN • New Zealand	\$14	\$41
Pinot Grigio • MASO CANALI • Trentino	\$15	\$45
Sauvignon Blanc • KIM CRAWFORD • Marlborough	\$15	\$45
Chardonnay • SONOMA CUTRER • Russian River Ranches	\$17	\$51
SWEET AND SPARKLING	G	В
Stemmari • MOSCATO • Italy	\$10	\$35
White Zinfandel • CANYON ROAD • California	\$10	\$35
Rose - DELISA - Italy	\$10	\$35
Sangria • Red or White	\$10	
Prosecco • LA MARCA • Veneto split	\$11	\$41
BEER Domestic Bottles \$5 Import Bottles \$6		

**PEACH • BLACK CHERRY • PINEAPPLE \$7** 

### **DESSERTS**

a hazelnut pretzel rim

**CHOCOLATE TORTE \$10.5** TIRAMISU \$10.5 **ZEPPANOLIS \$10.5 HAZELNUT CRUNCH MARTINI \$12** Rumchata, Stoli Vanilla, & Frangelico w/

COFFEE

**AMERICAN COFFEE \$3.5** ESPRESSO \$3 MACCHIATO \$4 **CAPPUCCINO \$5** 

KIDS PASTA \$7 CHICKEN FINGERS \$9 **MOZZARELLA STICKS \$8** 12 and under only

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Soft Drinks \$3.50 Acqua Panna One Liter \$5 - 500 ml \$3.50 San Pellegrino One Liter \$5 - 500 ml \$3.50



A'Siciliana di Sicily \$5 Lemon Soda or Blood Orange Soda kid friendly!