



If you know, you know.  
If not... **SCAN ME**

### Traditional Cheese Pizza

Our thin crust with shredded mozzarella cheese and dollops of tomato sauce

**Small: \$14    Large: \$17**

### Traditional Toppings    sm \$1.50 - lg \$2.50

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

### 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 or \$9 lg

**Cauliflower Crust: add \$3 sm only**

\*\*\* Not recommended with Nonna’s Crust

### THE BOSS

**sm \$15    lg \$21**

Fresh mozzarella, fresh basil & tomato sauce

### THE BIANCO

**sm \$14    lg \$20**

Quattro formaggio - a special blend of four Italian cheeses: parmesan, Romano, mozzarella & ricotta \*\*\*

### THE MONA LISA

**sm \$19    lg \$25**

Fresh mozzarella, sliced tomatoes, prosciutto, kalamata olives & basil

### QUEEN OF SICILY

**sm \$19    lg \$25**

Fresh mozzarella, fresh tomatoes, bite-sized fried eggplant, basil & balsamic glaze \*\*\*

### THE JOEY D

**sm \$16    lg \$22**

Meatballs, ricotta & shaved parmesan

### VEGGIE DELIGHT

**sm \$20    lg \$26**

Eggplant, Spinach, Roasted Red Peppers, & Ricotta Cheese

### THE LIEUTENANT

**sm \$15    lg \$21**

Roasted peppers, onions & mushrooms

### THE CORLEONE

**sm \$19    lg \$25**

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

### THE BROOKLYN

**sm \$19    lg \$25**

Cervellata sausage, roasted peppers & onions "NY Style"

### THE CALABRESE

**sm \$19    lg \$25**

Fresh mozzarella, tomato sauce, grilled chicken, roasted red peppers, basil & pesto drizzle

### CHICKEN REGGIANO

**sm \$16    lg \$22**

Breaded chicken, ricotta & shaved parmesan

### THE NONNA

**sm \$18    lg \$28**

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

### THE CAPTAIN

**sm \$17    lg \$23**

Pepperoni, sausage & meatballs

### THE MARIE

**sm \$16    lg \$21**

Sliced eggplant, pomodoro sauce. No mozzarella. Now served on multigrain crust

### THE POPEYE

**sm \$19    lg \$25**

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

### FRESH TOMATO & BASIL

**sm \$15    lg \$21**

Sliced vine ripen tomatoes, fresh mozzarella, basil & olive oil \*\*\*

## CHEF SPECIALS

### Roasted Artichokes \$12

Three artichoke halves roasted in our wood-fired oven. Drizzled with lemon herb oil, topped with seasoned breadcrumbs. Remoulade for dipping.

### Summer Salad \$16

Blend of romaine, spinach, & arugula with slivered almonds, goat cheese, dried apricots, & raisins. Tossed in an apricot vinaigrette

### Pollo Gabriella \$18

Breaded chicken cutlet topped with prosciutto, melted mozzarella, & peas in a pink cream sauce

## BREADS

### Toasted Crostini

**Small \$3    Large \$4**

*our version of garlic rolls are not garlic rolls!*

### 🔥 Garlic Rosemary Loaf \$6

Freshly baked bread with roasted garlic, garlic oil, and fresh rosemary

## SICILIAN SPECIALTIES

### Tuscan Fries \$7

fried potatoes w/ grated Romano cheese & truffle oil

### 🔥 “Fire Cracker” Calamari \$18

served on a bed of spicy Pomodoro sauce

### Sicilian Ham & Cheese Melt \$11

don’t be shy, ask!

### Stack of Sicily \$14

don't be shy, ask!

### Cervellata & Broccoli Rabe \$18

2 mini rope sausage w/ broccoli rabe & hot peppers

### Cervellata w/ Roasted Peppers & Onions \$17

2 mini rope sausage w/ sautéed roasted peppers and onions

### Sautéed Spinach, Broccoli Rabe or Escarole \$11

### Homemade Meatballs \$12

### 🔥 Rice Ball \$6

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

### Sicilian Bruschetta \$8

toasted crostini with tomatoes, basil and garlic

### Sicilian Eggplant Caponata \$10

classic Sicilian starter w/ chilled marinated eggplant and Italian vegetables

### Fire Roasted Shrimp Palermo \$24

topped with seasoned bread crumbs and a lemon, butter & white wine sauce

### Mussels “Mario” \$14

sauteéd with garlic, diced tomatoes and white wine topped with fire roasted bread crumbs

### 🔥 Eggplant Parmigiana Reggiano \$15

thin sliced w/ pomodoro sauce & mozzarella

### Sicilian Lasagna \$16

“pasta free” layered with eggplant & vegetables

### 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



*Look for this symbol and try our most popular items and owner’s favorites!*

## WOOD FIRED WINGS

### Wood Fired Wings 10 pieces \$15

*Please allow 18-25 minutes, served when ready "The Bosses"*

Marinated for 24 hours in Italian herbs and spices! served with caramelized onions.

## SOUPS

### Escarole & Beans “Italian Family Classic” \$11

### Pasta Fagioli \$9

## SALADS

### 🔥 Sicilian Salad

Romaine lettuce, roasted peppers, walnuts, olives, vine ripe tomatoes, red onions, garbanzo beans, celery, shaved Parmesan cheese  
**small (1-2 people) \$13    large (3-4 people) \$18**  
add Gorgonzola \$2

### Cold Antipasto

Roasted peppers, marinated olives, prosciutto, soppressata, fresh mozzarella & sliced tomatoes, bruschetta, caponata, chunks of Parmesan Reggiano cheese  
**small (1-2 people) \$16    large (3-4 people) \$26**

### Caprese Primo Gusto \$14

Fresh mozzarella, vine ripe tomatoes, homemade roasted peppers and olives

### Fresh Arugula Salad \$12

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

### Caesar Salad \$11

## PASTAS

### Spaghetti & Homemade Meatballs \$17

### Spaghetti & Cervellata \$18

### Truffle Risotto \$17

### 🔥 Penne Ala Vodka \$16

### Rigatoni Bolognese \$18

### Rigatoni Ala Norma \$16

### Shrimp Palermo Over Spaghetti \$27

### Gluten Free Pasta w/ Pomodoro or Garlic & Oil \$15

### Side of Pasta Pomodoro Sauce \$7

Substitute with whole wheat pasta add \$2

Substitute with gluten free pasta add \$3

## SICILIAN KIDDIES

### PASTA \$7

### CHICKEN FINGERS \$9

### MOZZARELLA STICKS \$8

*Kids menu is for children 12 and under*

*\*\*Maximum of 2 separate checks per table are permitted*

## PANETTAS

### Classic Parmigiana Reggiano \$12

Chicken, eggplant or meatball

### “The Fughedaboutit” \$12

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

### Philly Steak \$14

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

### 🔥 Pollo Prizzi \$12

Breaded chicken cutlet w/ garlic aioli, arugula, fresh mozzarella & tomato

### Italian Club \$12

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

## LUNCH MENU

**Mon-Fri From 11:30am - 3pm**

**All lunches served with a family style garden salad**

## LUNCH PIZZA 10”

Cheese Pizza \$11

Signature Pizzas \$13 - \$15

## LUNCH SALAD

**Nona’s Meatball Salad \$13**

**Sicilian Salad \$13**

**Caesar Salad \$11**

**Garden \$10**

add grilled or crispy chicken \$5

add jumbo shrimp (2) \$9

## LUNCH SPECIALTIES

**Cervellata Peppers & Onions & Pasta \$14**

**Rigatoni Bolognese \$14**

**Penne ala Vodka \$13**

**Spaghetti & Meatball \$12**

**Soup & Salad \$11**

**Sicilian Lasagna \$15**

**Pollo Mateau w/ Pasta \$16**

**Pollo Parmigiana Reggiano w/Pasta \$14**

**Eggplant Parmigiana Reggiano w/Pasta \$14**

**Shrimp Palermo w/Pasta \$18**

# WINE LIST

■ LIGHT INTENSITY REDS	GLASS	BOTTLE
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	GLASS	BOTTLE
Cabernet Sauvignon • STEMMARI • Sicily	\$9	\$32
Pinot Noir • STERLING VINEYARDS • California	\$11	\$32
Chianti • CASTELLO DI QUERCETO • Toscana	\$12	\$35
Super Tuscan • TOMMASI ROMPICOLLO • Maremma Toscana		\$45
Merlot • RAYMOND “R” COLLECTION • Napa / Sonoma		\$32
Malbec • DON MIGUEL GASCON • Argentina	\$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	GLASS	BOTTLE
Red Blend • DINOTTE • Trentino	\$9	\$32
Cabernet Sauvignon • JOSH CELLARS • California	\$12	\$35
Cabernet Sauvignon • 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 • LOCATIONS CA BY DAVE PHINNEY • California		\$45
Amarone • CLASSICO DOCG • L. Righetti		\$89
Cabernet Sauvignon • GROTH VINEYARDS • Napa Valley		\$133

■ LIGHT INTENSITY WHITES	GLASS	BOTTLE
Pinot Grigio • ANTERRA • Venezia	\$9	\$32
Riesling • BEX • Germany	\$9	\$32

■ MEDIUM TO FULLER BODIED WHITES	GLASS	BOTTLE
Chardonnay • MEZZACORONA • Trentino	\$9	\$32
Chardonnay • WENTE • Central Coast	\$12	\$35
Sauvignon Blanc • WHITEHAVEN • New Zealand	\$13	\$38
Pinot Grigio • MASO CANALI • Trentino	\$14	\$39
Sauvignon Blanc • KIM CRAWFORD • Marlborough	\$14	\$41
Chardonnay • SONOMA CUTRER • Russian River Ranches	\$16	\$47

■ SWEET AND SPARKLING	GLASS	BOTTLE
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

## COFFEE & DESSERT

Chocolate Torte \$10  
Tiramisu \$10  
Zeppanolis \$10



Coffee \$3.5  
Decaf \$3.5  
Espresso \$3.5  
Cappuccino \$5  
Macchiato \$4



### SICILIAN OVEN IS NOT YOUR TYPICAL ITALIAN RESTAURANT...

Welcome to the Sicilian Oven; 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! PREPARE TO SHARE...

## DRINK SPECIALS

### BOGO TUESDAY

Buy One Get One FREE ALL BEERS ALL DAY  
regular menu price

### WINE WEDNESDAY

HALF OFF all Wine Bottles

### THIRSTY THURSDAY

Enjoy our Specialty Cocktails for \$9 all day

### HAPPY HOUR!

MONDAY - FRIDAY ALL DAY TILL 7PM!  
\$1 OFF ALL BEERS  
\$3 OFF ALL WINES BY THE GLASS  
\$5 WELL COCKTAILS  
\$7 SELECT SPIRITS



## SPECIALTY COCKTAILS

### Apple Cinnamon Mule \$14

Glenfiddich 12 year, apple, fresh lime, and cinnamon shaken and topped with ginger beer

### 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

El Jimador 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



PEACH • BLACK CHERRY • PINEAPPLE \$6

#### BEER

Domestic Bottles \$5  
Import Bottles \$6

Acqua Panna 1 Liter \$5  
San Pellegrino 1 Liter \$5  
San Pellegrino 1/2 Liter \$3.5  
Lemonade \$3.5  
Iced Tea \$3.5

SOFT DRINKS \$3.5