

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 crostinis 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

Fried potatoes w/ grated Romano cheese & truffle oil

SICILIAN HAM & CHEESE MELT \$11

Don't be shy "ask"

STACK OF SICILY \$14

Don't be shy, go ahead, ask!

CERVELLATA & BROCCOLI RABE \$18

Sauteed with garlic and hot peppers

Over pasta add \$7

CERVELLATA W/ ROASTED PEPPERS & ONIONS \$17

Sautéed with roasted peppers and onions

Over pasta add \$7

HOMEMADE MEATBALLS \$12

SAUTÉED SPINACH, BROCCOLI RABE OR ESCAROLE \$11

MUSSELS "MARIO" \$14

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	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 Cauliflower 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 \$22

Fresh mozzarella, fresh basil & tomato sauce

THE JOEY D

sm \$16 lg \$23

Meatballs, ricotta & shaved parmesan

THE BROOKLYN

sm \$19 lg \$26

Cervellata sausage, roasted peppers & onions "NY Style"

THE CAPTAIN

sm \$17 lg \$24

Pepperoni, sausage & meatballs

THE BIANCO

sm \$14 lg \$21

Quattro formaggio - a blend of parmesan, Romano, mozzarella & ricotta ***

VEGGIE DELIGHT

sm \$20 lg \$27

Eggplant, Spinach, Roasted Red Peppers, & Ricotta Cheese

THE CALABRESE

sm \$19 lg \$26

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

THE MARIE

sm \$16 lg \$22

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

THE MONA LISA

sm \$19 lg \$26

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

THE LIEUTENANT

sm \$15 lg \$22

Roasted peppers, onions & mushrooms

CHICKEN REGGIANO

sm \$16 lg \$23

Breaded chicken, ricotta & shaved parmesan

THE POPEYE

sm \$19 lg \$26

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

QUEEN OF SICILY

sm \$19 lg \$26

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

THE CORLEONE

sm \$19 lg \$26

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

THE NONNA

sm \$18 lg \$29

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

FRESH TOMATO & BASIL

sm \$15 lg \$22

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 \$16

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

Penne, spaghetti, or rigatoni

TRUFFLE RISOTO \$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

POLLO GABRIELLA \$19

Breaded chicken cutlets topped with prosciutto and melted mozzarella in a pink cream sauce with green peas

PISTACHIO PESTO PASTA \$16

Spaghetti tossed in a homemade creamy pistachio pesto sauce

ROASTED ARTICHOKE \$12

Served with remoulade dipping sauce

specialty cocktails

Silky Sicilian \$14

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

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 \$12

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 \$14

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

Apple Cinnamon Mule \$13

Glenfiddich 12yr, apple puree, fresh lime shaken and topped with ginger beer & cinnamon

Espresso Martini \$14

Brewed espresso, Stoli Vanilla, Baileys, Kahlua

bottle of red bottle of white

■ LIGHT INTENSITY REDS

	G	B
Nero D'Avola • STEMMARI • The Pizza Wine Of Sicily	\$10	\$35
Pinot Noir • STEMMARI • Sicily	\$10	\$35
Merlot • ANTERRA • Venezia	\$10	\$35

■ MEDIUM INTENSITY REDS

	G	B
Cabernet Sauvignon - STEMMARI - Sicily	\$10	\$35
Pinot Noir • STERLING VINYARDS • California	\$13	\$35
Chianti - CASTELLO DI QUERCETO -Toscana	\$13	\$35
Super Tuscan • TOMMASI ROMPICOLLO • Toscana	\$14	\$41
Merlot • DECOY BY DUCKHORN • Sanoma	\$14	\$41
Malbec • DON MIGUEL GASCON • Argentin	\$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

	G	B
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

KIDS

- PASTA \$7
- CHICKEN FINGERS \$9
- MOZZARELLA STICKS \$8

12 and under only



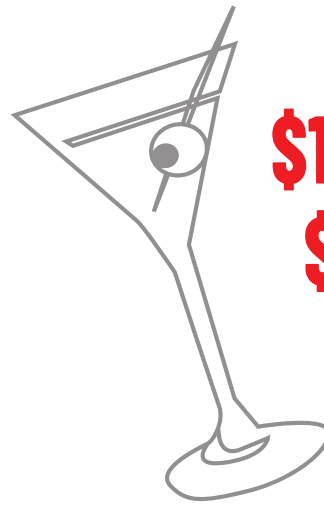
COFFEE



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

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

■ LIGHT INTENSITY WHITES

	G	B
Pinot Grigio • ANTERRA • Venezia	\$10	\$35
Riesling • BEX • Germany	\$10	\$35

■ MEDIUM TO FULLER BODIED WHITES

	G	B
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	B
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



Soft Drinks \$3.50

Acqua Panna One Liter \$5

San Pellegrino One Liter \$5

San Pellegrino 500 ml \$3.50

DESSERTS

CHOCOLATE TORTE \$10

TIRAMISU \$10

ZEPPANOLIS \$10

HAZELNUT CRUNCH MARTINI \$12

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

