



# SICILY



NYC Restaurant Week Summer 2024

## Dinner Prix Fixe Menu \$45 per person

### FIRST COURSE

choice of

#### CAESAR

traditional caesar salad, shaved parmigiano, croutons

#### CARPACCIO DI MANZO

sliced filet mignon carpaccio, arugula, shaved parmigiano, lemon vinaigrette

#### TUNA TARTARE

tuna, avocado, chipotle mayo, housemade potato chips

#### INVOLTINI DI MELANZANE

eggplant rolled with parmigiano, mozzarella, and ricotta cheese, in pink sauce

### SECOND COURSE

choice of

#### RIGATONI ALLA VODKA

tomato, cream, vodka sauce, chili flakes

#### POLLO PARMIGIANO

breaded Bell & Evans chicken breast, san marzano tomatoes, parmigiano reggiano, served with spaghetti pomodoro

#### SICILY BURGER

Pat la Frieda brisket blend, manchego cheese, lettuce, onion, tomato, pickles, special sauce, onion rings  
served with french fries

#### SALMONE OREGANATA

wild alaskan king salmon, seasoned breadcrumbs, white wine lemon sauce, broccoli rabe, fingerling potatoes

#### SCAMPI

jumbo grilled shrimp, scampi sauce, served with zucchini spaghetti

#### BISTECCA

10oz. 30-day dry aged Pat la Frieda sirloin steak, roasted potatoes, sauteed spinach,

### THIRD COURSE

choice of

#### CHOCOLATTISSIMO

chocolate molten cake, vanilla ice cream

#### TORTA ALL'OLIO D'OLIVA

olive oil cake, blood orange marmellata



# SICILY



NYC Restaurant Week Summer 2024

## Lunch Prix Fixe Menu \$30 per person

### FIRST COURSE

choice of

#### BARBABIETOLE ROSSE

beets, arugula, goat cheese, pistachio, sherry vinaigrette

#### INSALATA DI PERA

pear, arugula, walnuts, gorgonzola cheese, balsamic vinaigrette

#### TORTINO DI GRANCHIO

crab cakes, warm mushroom salad, tartar sauce

### SECOND COURSE

choice of

#### RIGATONI ALLA VODKA

tomato, cream, vodka sauce, chili flakes

#### POLLO PAILLARD

grilled Bell & Evans chicken breast, mixed market greens

#### SICILY BURGER

Pat la Frieda brisket blend, manchego cheese, lettuce, onion, tomato, pickles, special sauce, onion rings  
served with french fries

#### PANINO DI MANZO

sliced filet mignon, jack and cheddar cheese, Visalia onions, served with french fries

### THIRD COURSE

choice of

#### SORBET

chef's daily selection

#### CANNOLI

house made shell, sweet ricotta, amarena cherry, chocolate