



SICILY



NYC Restaurant Week Winter 2025

Dinner Prix Fixe Menu
\$45 per person

FIRST COURSE

choice of

ZUPPA DEL GIORNO

soup of the day served in our house-made sourdough bread bowl

CARPACCIO DI TONNO

thin sliced sushi grade tuna with baby arugula, roasted pine-nut, himalayan salt

INVOLTINI DI MELANZANE

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

POLPETTE AL POMODORO

Pat LaFrieda beef meatballs, tomato sauce, parmigiano reggiano

SECOND COURSE

choice of

RIGATONI ALLA VODKA

tomato, cream, vodka sauce, chili flakes

LASANGA ALLA NORMA

eggplant, san marzano tomato, mozzarella, parmigiano reggiano, basil

PETTO DI POLLO ARROSTO

roasted and sliced chicken breast, garlic and herb potatoes, creamy pesto sauce

IPPOGLOSSO

seared halibut steak, grape tomatoes, artichokes, green olives, saffron sauce, served with saurteed spinach

COSTINE BRASATTE

slowly braised beef short ribs in chianti wine, served with mashed potatoes

THIRD COURSE

choice of

CROSTATA AI MIRTILLI

blueberry compote, buttery pastry crust, served with creme fraiche gelato

TORTINO AL CIOCCOLATO

chocolate tart shell, baked 70% chocolate filling with caramel, topped with a thin layer of chocolate ganache

NYC
RESTAURANT WEEK®



SICILY



NYC Restaurant Week Winter 2025

Lunch Prix Fixe Menu
\$30 per person

FIRST COURSE

choice of

INSALATA VERDE

mixed seasonal greens, lemon vinaigrette

ZUPPA DEL GIORNO

soup of the day served in our house-made sourdough bread bowl

CALAMARI FRITTI

served with spicy tomato sauce

SECOND COURSE

choice of

SPAGHETTI ARRABIATA

san marzano tomato sauce, chili flakes, garlic, parsley

CAVATELLI PUGLIESE

italian sausage, zucchini, garlic, olive oil, caciocavallo cheese

POLLO PAILLARD

grilled Bell & Evans chicken breast, mixed market greens

SICILY BURGER

Pat la Frieda brisket blend, cheddar cheese, lettuce, onion, tomato, pickles, served with french fries

PANINO CON MANZO

sliced steak, onion, provolone, basil pesto on ciabatta bread

THIRD COURSE

TIRAMISU

espresso soaked lady fingers, mascarpone creme, served with mocha sauce