

TAKEOUT MENU



(780)435-3888

805 Saddleback Road
Edmonton, Alberta
Canada
T6J-5R4

www.sicilianpastakitchen.com

We now do delivery

SOUPS

MINISTRA GIORNO - Soup of the day (ask for details)	Cup \$5.00
	Bowl \$7.75
MINISTRA POMODORO - Our house-made cream of tomato, feta and basil soup.	Cup \$5.00
	Bowl \$7.75
FUNGI ALLA CREMA - A rich creamy soup made with five kinds of mushrooms.	Cup \$5.00
	Bowl \$7.75

SALADS

INSALATA CESARE - Romaine lettuce tossed with croutons and our homemade dressing.	starter \$7
	meal \$10
INSALATA SPINACI CON FRAGOLA - Fresh spinach, strawberries, almonds and crumbled goat cheese, finished with a poppy seed vinaigrette.	starter \$7.50
	meal \$11
INSALATA MEDITERRANEA - Feta cheese, cucumbers, tomatoes, calamata olives, and onions tossed with oregano, virgin olive oil and oregano.	starter \$7
	meal \$10
INSALATA SELVAGGIA -Field greens, cucumbers, Red onion, and tomato wedges with a balsamic vinaigrette.	starter \$7
	meal \$10
INSALATA ARANCIA - Mixed greens, romaine lettuce, mandarin orange slices, dried cranberries, walnuts and cucumbers in a honey Dijon dressing.	starter \$7
	meal \$10
INSALATA TUSCANO CON POLLO -A grilled chicken breast with a Tuscan blend of lettuces, mandarin orange slices, dried cranberries, and cucumbers in a honey Dijon dressing, with crumbled feta cheese.	\$17.50
INSALATA BARBABIETOLO CON SALMON -Fresh spring mix with honey glazed red beets, walnuts and goat cheese. In a honey Dijon dressing. Topped with a grilled 6oz filet of Atlantic salmon.	\$18.50
ZUCCHINA NASTRO CON POLLO -Zucchini thinly sliced into ribbons; like "pasta" then tossed with a pan seared chicken breast, halved cherry tomatoes, fresh basil and goat cheese; all dressed in a light white balsamic vinaigrette.	\$17.50
INSALATA SPINACI CON GAMBERI -Fresh baby spinach topped with nine pan seared jumbo tiger shrimp, sliced red onion, halved cherry tomatoes and crispy fried prosciutto; all tossed in a balsamic vinaigrette.	\$17.50

APPETIZERS

BRUSHETTA - Homemade French bread with chopped tomatoes, oregano and garlic.	\$9.75
GAMBERI DIAVOLO -Pan seared jumbo tiger shrimp in a cayenne butter sauce with a garnish of mixed greens.	\$14.50
CALAMARI CON PEPPERONE - Calamari and roasted red peppers deep fried, with aioli mayo.	\$13.50
COZZE ALLA SICILIANA - A pot of mussels with garlic, onions, diced tomatoes and white wine.	\$18
SCACCIA E AGLIO - Thin crust bread brushed with garlic herb butter then topped with parmesan cheese, crisp prosciutto ham and mozzarella cheese.	\$15.00
ARANCINI -Panko breaded Arborio rice balls stuffed with Bolognese. Topped with a chunky tomato, garlic and basil sauce. \$12	\$13
MOZZARELLA FRITTI - Two large wedges of Italian mozzarella lightly breaded and deep-fried. Served with a tomato coulis and mixed greens. (extra piece \$5)	\$13.50
ESCARGOT - Escargot and fresh mushrooms tossed with diced onions in a white wine herb butter sauce. Served over toasted crostinis.	\$14
COZZE ALLA GORGONZOLA - A pot of mussels in a rich gorgonzola cream sauce.	\$19
BRUSCHETTA CON BOCCONCINI -Fresh sliced French bread brushed with EVOO and garlic. Then topped with fresh diced tomatoes, oregano and crushed chili peppers. Finished with slices of Bocconcini cheese & red onion.	\$11
POLPETTA -Three of our large parmesan infused meatballs served in a pool of tomato sauce with slice of bocconcini.	\$13.50
ASPARAGI -Asparagus spears wrapped in prosciutto ham with sautéed shallots in a lemon white wine butter sauce. With a garnish of mixed greens with a light white balsamic vinaigrette.	\$13.50
ANTIPASTO PLATTER -A large platter with a selection of cured salami and meats, various cheeses, and several types of olives. Served with freshly baked garlic toasted crostinis, a grainy mustard and bruschetta mix.	\$25

SCACCIA(SICILIAN PIZZA)

MARGHERITA - Fresh tomato sauce, mozzarella cheese and fresh basil.	\$14
POLLO GRIGLIATO - Grilled chicken, feta cheese, mozzarella, and tomato sauce.	\$18
CAPRICCIOSA - Mushrooms, capicoolo ham, mozzarella cheese, green peppers, artichoke hearts and black olives with tomato sauce.	\$17
ROSARIO - Spicy Sicilian sausage, mushrooms, mozzarella cheese, and a spicy tomato sauce.	\$17
SICILIANA - Prosciutto and capicoolo ham with sundried tomatoes, Spanish onion, and mozzarella cheese.	\$18
VEGITARIANO -Cherry tomatoes, red onion, mozzarella cheese and crumbled goat cheese with pesto sauce	\$16
SPINACI É BOCCONCINI - Fresh tomato slices, fresh spinach, Spanish onion, garlic. mozzarella and bocconcini with tomato sauce.	\$16
POLLO É BARBECUE - Grilled chicken, caramelized onions, roasted red peppers, mozzarella cheese, and a southwest chipotle barbeque sauce.	\$18
POLLO PICANTE -Blackened chicken with bacon, spinach, mozzarella and alfredo sauce. \$17	\$18

We have several ways for you to order

TAKEOUT PICK-UP

ORDERS PLEASE CALL
(780) 435-3888

DELIVERY

(Online ordering)
ORDERS PLEASE GO TO
www.skipthedishes.ca
Or
www.doordash.com

PASTA VEGETARIAN

- TORTELLINI ALLA PANNA**-Cheese stuffed tortellini with mushrooms, in a choice of cream sauce, tomato sauce or rose sauce. **\$16**
- FUSILLI CON SPINACI**-Fusilli with fresh spinach, roast garlic, mushrooms, tomatoes and tomato sauce. **\$13**
- FETTUCINE ALFREDO**-fettucine egg noodles in a rich creamy parmesan cheese sauce. **\$14**
- RAVIOLI DI FUNGHI** -Wild mushroom and garlic stuffed ravioli in a truffle oil & garlic butter sauce with shallots. **\$16**
- GNOCCHI DI SPINACI** - Hand made spinach gnocchi (potato dumpling pasta) with mushrooms, diced tomatoes and spinach in tomato sauce. **\$16**
- CAVITAPPI AI QUATTRO FORMAGGIO**-Cavatappi noodles tossed with a four cheese cream sauce and baked with parmesan cheese. **\$16**
- BUCATINI ALLA SORRENTINA**-Bucatini noodles with fresh basil, cream sauce and Fior di Latte mozzarella. **\$16**
- STROZZAPRETI SOFFRITO**-strozzapretti noodles tossed with a vegetable soffrito, smoke paprika, and ricotta cheese. **\$16**

PASTA SEAFOOD

- PENNE AL DIAVOLO**-Penne, diced tomatoes, baby shrimp and grilled chicken in a cayenne cream sauce. **\$20**
- LINGUINE MARINARA**-Linguine tossed with shrimp, scallops, mussels, and seasonal fish in tomato sauce. **\$19**
- LINGUINE MISCUGLIO** Linguine with Bistro shrimp, sliced chicken, and crumbled Italian sausage, Roasted peppers, onions and zucchini in a Cajun cream sauce. **\$20**
- PAGLIO É FIENO DI MARE** - Spinach and regular fettucine with sea scallops, tiger prawns, diced, julienned snow peas in a cream sauce. **\$21**
- FARFELLE CON GAMBERI É CAPESANTE**- Jumbo tiger shrimp and scallops dusted with Cajun seasoning then sautéed with julienned peppers, mushrooms and onions in a garlic cream sauce. Served over bow tie pasta. **\$22**
- RAVIOLI D'ASTICE CON LANGOUSTINES** - Large lobster stuffed ravioli tossed with Langoustines "baby lobster" in a roasted red pepper cream sauce with fresh basil. **\$25**

PASTA MEAT

- TORTELLINI ALLA PANNA**-veal stuffed tortellini with mushrooms, in a cream sauce, tomato sauce or rose sauce. **\$16**
- RIGATONI SALSICCIA** -Rigatoni noodles with spicy Italian sausage, red peppers, green peppers and red onion all tossed in our house-made tomato sauce **\$18**
- CAPELLINI AGLIO CON GAMBERI** -Cajun dusted Jumbo tiger shrimp with Angel Hair pasta tossed with Garlic, crushed chili flakes and olive oil. **\$19**
- SPAGHETTI CON POLPETTE**-Spaghetti with homemade meatballs in a fresh herb tomato sauce. **\$19**
- PIATTO ASSORTITO**-Two half servings of pasta changes daily please call for daily selections. (not available Sundays) **\$17**
- LASAGNA GIORNO**-Call for daily selection (not available Sundays) **\$18**
- CANNELLONI** - A mixture of ground veal and ground beef with fresh herbs, spinach, and mozzarella cheese stuffed into a pasta roll. Served with cream or tomato sauce. **\$19**
- SPAGHETTI CON BOLOGNESE** - Spaghetti smothered with our homemade meat sauce. **\$18**
- FETTUCINE ALLA CONTADINA**- Fettucine egg noodles tossed with smoked chicken, spinach and mushrooms in a rich parmesan cream sauce. **\$20**
- PAPPARDELLE CON MANZO**-Pappardelle noodles with a braised beef short rib ragu. Diced tomatoes, sautéed mushrooms, onions, and demi-glace. **\$19**
- RAVIOLI CON BRIE**-Double cream Brie stuffed ravioli, tossed with julienned snow peas and spicy capicola ham in a garlic cream sauce. \$18 **\$19**

EXTRAS

Add any of the following proteins to any of our salads or pastas:
chicken breast \$6 | spicy Italian sausage \$6 | garlic sautéed shrimp \$6 |
or 6oz grilled salmon filet \$9

MAIN COURSES

- POLLO ALLA CREMA** - Boneless breast of chicken topped with a rich garlic cream sauce, served with pasta in tomato sauce and vegetables. **\$27**
- SALMONE CON SPINACI**- A 8 oz fillet of Atlantic Salmon pan seared and served on a bed sautéed baby spinach and shallots then drizzled with a tarragon infused cream sauce and vegetables. **\$28**
- VITELLO LIMONE** - Veal scaloppini with oyster mushrooms in a lemon butter sauce. Served with tomato pasta and vegetables. **\$29**
- POLLO PARMIGIANA** - Breaded chicken breast pan fried and topped with capicola ham, mozzarella, and tomato sauce, served with penne in our homemade cream sauce and vegetables. **\$28**
- VITELLO MARSALA** -Veal scaloppini pan seared with sliced mushrooms in a Marsala wine cream sauce. Served with Linguine in tomato sauce and vegetables. **\$29**
- PAPPARDELLE CON ARAGOSTA**-Pappardelle noodles (large ribbon pasta) tossed with lobster, langoustines (baby lobster), baby spinach and mushrooms in a white wine cream sauce with shredded parmesan cheese. Served with vegetables. **\$30**
- POLLO TOSCANO**- Two chicken breasts pan seared with bistro shrimp, cherry tomatoes and shitake mushrooms in a lemon white wine butter sauce. Served with linguine in tomato sauce and vegetables. \$26 **\$28**
- COTOLETTA DI BALSIMICO**-A grilled 14oz frenched double bone in pork chop topped maple and balsamic reduction. Served with potatoes and vegetables. **\$32**
- MANZO CON BOSCAIOLO** A 10 ounce New York strip loin with mushrooms and diced tomatoes in a red wine demi-glace sauce. Served with potatoes and vegetables. **\$33**

Our menu updates regularly and updates can be found at

www.sicilianpastakitchen.com

DESSERT

- TIRAMISU**-Lady finger biscuits infused with Torrisi espresso and then layered with imported Mascarpone cheese and garnished with Belgian chocolate shavings. Specialty of the house. **\$7.50**
- WARM GINGER CARAMEL SPICE CAKE**- Moist ginger spice cake with finely diced apples; heated and topped with a gooey sinful caramel sauce with whipped cream. **\$7.50**
- RED VELVET CAKE**-Three layers of stunning red velvet, filled and topped with silky cream cheese icing. Chocolate shavings and a light chocolate drizzle. **\$7.50**
- FRESH FRUIT NY CHEESECAKE**-Jumbo sized New York style cheesecake enhanced with a subtle vanilla flavour. Served in a pool of fruit coulis and topped with fresh berries. **\$8.50**
- HAZELNUT TORTA** -Alternating layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts. **\$8**
- CHOCOLATE ALMOND TORTE** -Two layers of moist almond chocolate torte cradle a creamy almond filling. Topped with a chocolate almond mousse. (Gluten Free, yet delicious) **\$8**

ALLERGY ALERT:

Please note not all of our ingredients are listed. If you have any allergy concerns please inform your server.

SICILIAN PASTA KITCHEN SOUTH
FOR RESERVATIONS PLEASE
CALL

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