



At Little Sicily, every dish is a journey to the heart of Sicily. Our cuisine celebrates fresh, authentic ingredients, enriched with bold flavours that tell stories of tradition and passion.

Sicily is where land and sea come together in perfect harmony. From sun-ripened citrus adding freshness to seafood dishes, to the classic cannolo with its crispy shell and sweet ricotta filling, every bite celebrates the island's rich culinary heritage. Our arancini, crispy on the outside and soft on the inside, and our extra virgin olive oil embody the soul of a simple yet extraordinary cuisine.

Every dish we prepare is an act of love, meant to make you feel at home, offering the opportunity to experience the authenticity and beauty of a Sicily that never ceases to surprise.

The atmosphere of our restaurant is a tribute to Sicilian tradition, with Caltagirone ceramics decorating every corner, telling the story and beauty of our island. And don't forget our team, always ready to make you feel at home, with sincere smiles and attentive care in every detail. But the true beating heart of Little Sicily is undoubtedly our mom Sonia, the "boss" of the Cantone family (because when Sonia speaks, everyone listens!). The recipes we serve are the ones she is teaching us with love and a touch of authority—the very same recipes her mother, Grandma Maria, lovingly passed down to her. Every dish we bring to your table carries a piece of both their spirit and passion, uniting generations through cooking.

Like every family, Little Sicily is the result of a collective effort, with each of us putting a little bit of our heart into this restaurant. There's my dad, the brilliant handyman, who has left his mark on every corner of the restaurant, including the beautiful frescoes painted on the Sicilian cart built by my older brother, Christian, without whom none of this would have been possible, thanks to his hard work and love for our family. Then there's Riccardo, the middle sibling, our young creative spirit, who has brought new ideas, imagination, and hope to every corner of Little Sicily. Pietro, our trusted pizzaiolo, has taught us the importance of life through his constant smile and finally, Aurora, our youngest sister and super manager, who, with her smile and young age, shows us that it's never too early to make a difference.

Immerse yourself with us in Sicily today, and let each bite take you directly to the shores of our island. We wish you a wonderful lunch or dinner, with the warm hospitality that only the Cantone family can offer.

Our menu is divided into three sections: one showcasing classic Italian dishes under "BENVENUTI IN ITALIA", another highlighting the richness of Sicilian cuisine under "BENVENUTI IN SICILIA", and a third featuring our delicious wood-fired pizzas under "PIZZE A LEGNA".



BEVANDE

SOFT DRINKS

<i>Coca-Cola</i>	\$5.5	<i>Ginger Ale</i>	\$5.5
<i>Coca-Cola Zero</i>	\$5.5	<i>Ginger Beer</i>	\$5.5
<i>Lemonade</i>	\$5.5	<i>Tonic Water</i>	\$5.5
<i>Fanta</i>	\$5.5	<i>Soda Water</i>	\$5.5
<i>Orange Juice</i>	\$5.5	<i>LLB</i>	\$6.5
<i>Pineapple Juice</i>	\$5.5	<i>Chinotto</i>	\$6.5
<i>Apple Juice</i>	\$5.5	<i>Fire Engine</i>	\$6.5

WATER

<i>Italian Still Water 0.75L</i>	\$9.5
<i>Italian Sparkling 0.75L</i>	\$9.5

JUGS OF SOFT DRINKS

1L jug of soft drink	\$18
----------------------	------

MOCKTAILS

Lycee Frizzante \$12

Sweetness of lychee, the freshness of lime, and the spicy kick of ginger.

Caramello Bianco \$12

Smooth and creamy, with coconut, caramel, and a hint of fresh orange.

Fuoco dell'Etna \$12

An intense blend of pomegranate, lemon, and strawberry with a fiery ginger beer twist.

Arancia Solare \$12

Bright and refreshing, with orange, lemon, and a hint of caramel for a Sicilian citrus twist.

WITH LOVE

Little Sicily Family





LISTA VINI WINE LIST

VINO ROSSO RED WINE

Little Sicily House Shiraz <i>Margaret River, WA</i>	\$10 \$40
Vicoletto Nero d'Avola <i>Avola, Sicilia, Italia</i>	\$14 \$60
Borgo alla Terra Chianti DOCG <i>Firenze, Toscana, Italia</i>	\$14 \$60
Sabbie di Sutta DOCG <i>Nicosia, Sicilia, Italia</i>	\$90
Nebbiolo Superiore DOC <i>Monferrato, Piemonte, Italia</i>	\$90
Pietradolce Etna Rosso DOC <i>Catania, Sicilia, Italia</i>	\$105

VINO FRIZZANTE SPARKLING WINE

Little Sicily House Prosecco <i>Margaret River, WA</i>	\$10 \$40
San Martino Prosecco DOC <i>Treviso, Veneto, Italia</i>	\$14 \$60

VINO ROSATO & DOLCE ROSE' & SWEET WINE

Primitivo Salento Rosato <i>Taranto, Puglia, Italia</i>	\$14 \$60
Moscato d'Asti DOCG <i>Cuneo, Piemonte, Italia</i>	\$14 \$60

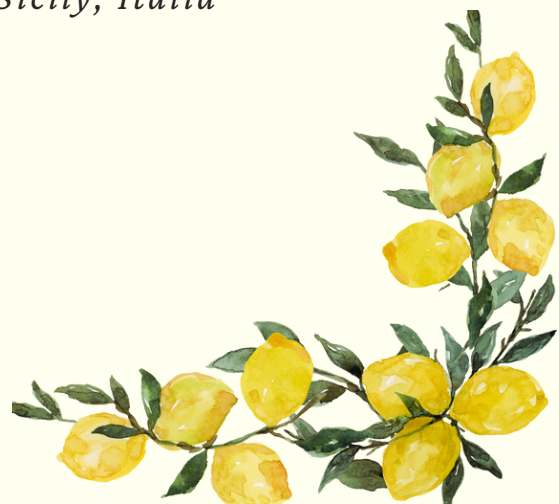
VINO BIANCO WHITE WINE

Little Sicily House SSB <i>Margaret River, WA</i>	\$10 \$40
Vicoletto 100% Catarratto <i>Trapani, Sicilia, Italia</i>	\$14 \$60
Puiattino Pinot Grigio <i>Gorizia, Friuli, Italia</i>	\$14 \$60
Corte Camarí Grillo DOP <i>Palermo, Sicilia, Italia</i>	\$70
Borgo dei Trulli Ficheto IGP <i>Taranto, Puglia, Italia</i>	\$90
Lenza di Munti Etna Bianco DOC <i>Nicosia, Sicilia, Italia</i>	\$105

VINI DI PRESTIGIO PRESTIGE WINES

Donnafugata Dolce & Gabbana Etna Bianco "Isolano" DOC <i>Catania, Sicilia, Italia</i>	\$210
Donnafugata Mille e una Notte Sicilia DOC <i>Catania, Sicily, Italia</i>	\$360
Donnafugata Dolce & Gabbana Rosa DOC <i>Catania, Sicily, Italia</i>	\$210

WITH LOVE
Little Sicily Family





LISTA ALCOLICI DRINK LIST

COCKTAIL

Spritz \$18
*Aperol, Limoncello or Campari,
Prosecco, soda water*

Gin Tonic \$16
*Tanqueray Gin, tonic water,
lemon*

Mojito \$19
*Bacardi, mint, lemon, brown
sugar, soda water*

Paesano \$17
*Vodka, redbull, strawberry or
lychee*

Old Fashioned \$19
*Jack Daniels, brown sugar, bitter,
orange*

LIQUORI SPIRITS

Johnnie Walker Black \$14

Jack Daniels \$12

Jameson \$12

Kraken \$14

LIQUORI ITALIANI ITALIAN LIQUOR

Limoncello \$12

Amaretto \$12

Amaro del Capo \$13

Amara Rossa \$14

Averna \$13

Grappa \$12

Frangelico \$12

Tiramisu` Martini \$22
*Vodka, Kalua, espresso shot,
mascarpone cream ,chocolate*

Rossini \$15
Prosecco, strawberry

Mimosa \$15
Prosecco, orange juice

Orchidea \$15
Prosecco, lychee

Campari Mule \$18
Campari, ginger beer, lemon

BIRRE IN BOTTIGLIA BOTTLE BEER

Birra Messina 4.7% \$15

Birra Nazionale 6.5% \$15

Peroni 5% \$10

Peroni Leggera 3.5% \$10

Matso's Ginger Beer 3.5% \$13

Peroni 0% \$10

JUST LIKE IN SICILY

*In Sicily, we end with a sweet bite
and a strong sip.*

*Pasta di Mandorla & Italian Liquor
at your choice \$15*

WITH LOVE

Little Sicily Family





BENVENUTI IN ITALIA

WELCOME TO ITALY

ANTIPASTI

Pane della Casa \$12

Homemade bread served with a variety of Italian side dips.

Bruschetta \$18

Slices of toasted homemade rustic bread topped with tomatoes, fresh basil, garlic, and a drizzle of EVOO.

Frittura di Calamari \$21

Freshly fried calamari served with homemade Marie Rose sauce.

Tagliere di Salumi \$39

Mix of cured Italian meats, whole fresh creamy burrata, provolone and homemade bread.

PRIMI PIATTI

Lasagna \$35

Layers of fresh pasta with traditional beef Bolognese ragù, creamy béchamel, melted mozzarella, and Parmigiano-Reggiano.

Gnocchi alla Sorrentina \$33

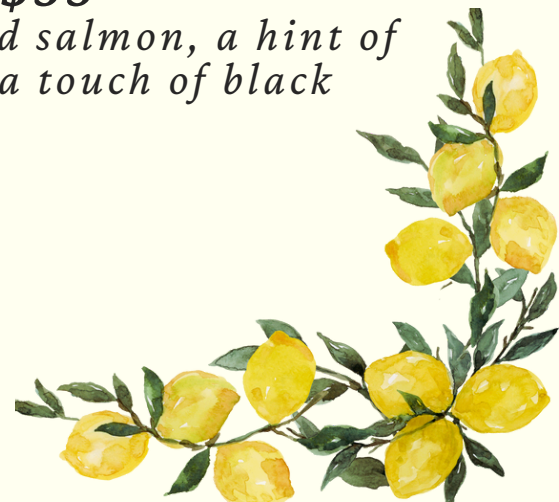
Soft gnocchi baked in fresh tomato sauce, fragrant basil, melted mozzarella, and a sprinkle of Parmigiano-Reggiano.

Farfalle al Salmone \$35

Creamy farfalle with fresh cream, smoked salmon, a hint of tomato, freshly chopped parsley, and a touch of black pepper.

WITH LOVE

Little Sicily Family





BENVENUTI IN ITALIA

WELCOME TO ITALY

SECONDI PIATTI

Cotoletta di Pollo \$34

Chicken fillet in a breadcrumb coating seasoned with Parmigiano-Reggiano, parsley, garlic, and black pepper, fried to perfection. Served with paprika-garlic sautéed broccoli.

Arrosto al Vino \$41

Slow-braised pork in wine, cooked in a mixed vegetable sauce, served with oven-roasted potatoes.

Pepata di Cozze \$34

Fresh mussels cooked in a rich tomato sauce or a white wine sauce, served with toasted homemade bread, chilli flakes, and parsley.

Pesce del Giorno \$MP

Fresh fish fillet with cherry tomatoes, olives, capers, and a touch of wine, wrapped in parchment paper and baked in the oven, finished with EVOO and dried oregano. Served with a garden salad.

CONTORNI

Insalata Mista \$12/Grande \$25

Mixed salad, cucumber, onion, cherry tomatoes, carrot, drizzled with EVOO and balsamic vinegar (add Burrata \$9).

Patate al Forno \$14

Oven-roasted potatoes baked with a touch of wine, onions, and rosemary.

Verdure Grigliate \$14

Grilled seasonal veggies, drizzled with EVOO (add Burrata \$9).

Patatine Fritte \$12

French fries accompanied by mayonnaise or ketchup sauce.

WITH LOVE

Little Sicily Family

Gluten Free Pasta \$6
Gluten Free Bread \$3





BENVENUTI IN SICILIA

WELCOME TO SICILY

MINCHIATEDDI

Alivi a Scamecciu \$18

Sicilian olives, mixed with garlic, chilli, carrot, celery and EVOO served with homemade bread.

Arancinu Sicilianu \$14

Traditional Sicilian arancino filled with beef mince ragù, mozzarella, and peas.

Bruschetta ca Capunata \$22

Slices of toasted homemade rustic bread topped with our homemade Sicilian caponata.

Pammiggiana \$18

Layers of fried eggplant, rich tomato sauce, and Parmigiano-Reggiano.

PRIMI

Spaghetti ca Mulinciana \$33

Spaghetti served with golden fried eggplant and tossed in a rich tomato sauce flavoured with fresh basil, topped with a sprinkle of salted ricotta, and elegantly presented inside the eggplant shell.

Taghiateddi co Sugu \$35

Homemade tagliatelle pasta cooked in a typical rich tomato and slow-cooked meat sauce topped with Parmigiano-Reggiano.

Spaghetti co Scogghiu \$36

Irresistible spaghetti with mussels, prawns, fish fillet, and squid, cooked with a touch of white wine in a light cherry tomato sauce, finished with fresh parsley and a hint of chilli.

WITH LOVE

Little Sicily Family

Gluten Free Pasta \$6
Gluten Free Bread \$3





BENVENUTI IN SICILIA

WELCOME TO SICILY

I SICUNNI

Pollu a Cacciatura \$35

Tender chicken simmered in a savoury white wine and vinegar sauce with onions, capers, olives, and a hint of tomato paste, served with homemade Italian bread.

Calamari 'Mbuttunati \$45

Stuffed calamari tubes filled with flavour-infused breadcrumbs, simmered in a rich homemade cherry tomato sauce, served with oven-roasted potatoes.

Involtini i Canni \$43

Two tender slices of beef wrapped around a savoury filling of ham and Philadelphia cream cheese, lightly coated in seasoned breadcrumbs, served with oven-roasted potatoes.

NSALATA

Pipi Arrustuti \$12

Grilled capsicum with garlic and EVOO.

Nsalata i Puppù \$22

Tender octopus mixed with potatoes and garlic, topped with mint, parsley, and EVOO, traditionally served cold.

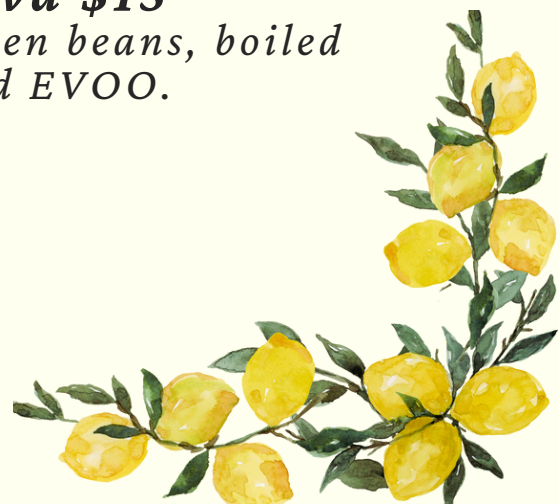
Fasulino che Patati e Ova \$15

A light side dish made with tender green beans, boiled potatoes, hard-boiled eggs and EVOO.

WITH LOVE

Little Sicily Family

Gluten Free Pasta \$6
Gluten Free Bread \$3





BENVENUTI IN ITALIA
WELCOME TO ITALY

PIZZE A LEGNA

***Cudduruni* 26\$**

Traditional sicilian tomato sause with onion, anchioves, pecorino cheese.

***Margherita* \$26**

Tomato sauce, fior di latte, basil, EVOO.

***Etna* \$31**

Tomato sauce, fior di latte, Nduja, salami, stracciatella cheese.

***007* \$33**

Tomato sauce, fior di latte, wurstel, ham, peas, boiled egg, mushroom.

***Hawaiian* \$27**

Tomato sauce, fior di latte, ham, pineapple.

***Zucca* \$34**

Zucca's cream, fior di latte, uncooked bufala, italian sausage, black pepper, EVOO.

***Burrata* \$36**

Tomato sauce, fior di latte, rocket, prosciutto, burrata, EVOO.

***La Pietro* \$32**

Zucchini's cream, fior di latte, prawn, fried zucchini.

***Meat Lover* \$31**

Tomato sauce, fior di latte, ham, Italian sausage, salami, chicken.

***Augustana* \$30**

Tomato sauce, fior di latte, wurstel, french fries, and a drizzle of EVOO.

WITH LOVE

Little Sicily Family





BENVENUTI IN ITALIA

WELCOME TO ITALY

PIZZA

Norma \$31

Tomato sauce, fried eggplant, salted ricotta, basil.

Christian \$29

Fior di latte, roasted diced potatoes with onion, italian sausage, rosemary.

Seafood \$36

Tomato sauce, fior di latte, prawn, mussel, fish fillet, squid, garlic, parsley.

Vegetariana \$33

Tomato sauce, fior di latte, eggplant, capsicum, onion, olive, rocket, cherry tomato, EVOO.

Pistacchiosa \$36

Fior di latte, uncooked bufala, mortadella, pistachio crumble, EVOO.

EXTRA

Gluten Free Pizza Base \$8

Vegan Pizza Cheese \$5

Prosciutto \$7

Burrata, Bufala \$9

Prawn, Mussel \$7

Roasted potatoes \$5

Other \$4ea

Kitchen meals may come out at different times to Pizzeria meals, we apologise for this inconvenience.

WITH LOVE

Little Sicily Family





PICCIRIDDI

KIDS PASTA

Spaghetti al Pomodoro \$15

Delicious spaghetti with Italian passata.

Spaghetti Bolognese 15\$

Mouth-watering spaghetti with traditional beef Bolognese ragù.

Spaghetti in Bianco \$15

Tasty spaghetti with EVOO and parmesan.

KIDS MAIN

Straccietti di Pollo e Patatine Fritte \$15

Crispy chicken strips served with golden, crunchy fries.

KIDS PIZZA

Margherita \$13

Tomato sauce, fior di latte.

Hawaiian \$15

Tomato sauce, fior di latte, ham, pineapple.

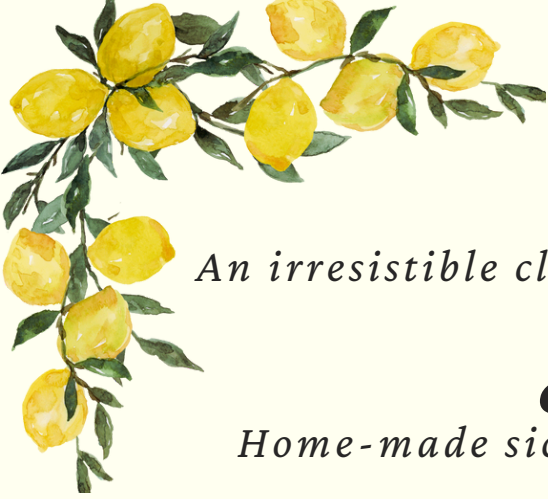
Picciriddu \$15

Tomato sauce, fior di latte, wurstel, chips.

WITH LOVE

Little Sicily Family





DOLCI

Tiramisu \$14

An irresistible classic with ladyfingers, mascarpone cream, and cocoa powder.

Crema al Limone \$14

Home-made sicilian lemon cream with a sweet yet tangy flavour.

Cannolo Siciliano \$14

A crisp golden shell filled with sweet ricotta cream studded with pistachio.

Profiteroles \$14

Delicate choux pastry filled with rich cream, generously coated in velvety chocolate sauce.

Nutella Pizza \$18

Garnished with shaved pistachio.

Affogato \$12

Vanilla gelato, served with freshly brewed coffee.

Gelato Italiano \$10

Ask our friendly staff for seasonal flavours.

CAFFÈ & TÈ

	S	M		
<i>FW, Cappuccino, Latte</i>	\$6	\$7	<i>Espresso</i>	\$3.5
<i>Iced Coffee, Chocolate</i>		\$9	<i>Double Espresso</i>	\$4
<i>Iced Latte, Chai Latte</i>		\$8	<i>Short Mac</i>	\$4
<i>Hot Chocolate, Chai Latte</i>	\$6	\$7	<i>Tea Pot</i>	\$5.5
<i>Long Black</i>	\$6	\$7	EXTRAS	
<i>Long Mac, Mocha</i>	\$6.5	\$7.5	<i>Alternative milk</i>	\$1
			<i>Extra shot</i>	\$0.5
			<i>Extra chai, chocolate</i>	\$0.5

Service Charges Applicable Sunday 10% Public Holiday's 15%

WITH LOVE
Little Sicily Family

