

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.

Sundays incur a 10% service surcharge Public Holidays incur a 15% surcharge



VINO FRIZZANTE SPARKLING WINE

VINI DI PRESTIGIO PRESTIGE WINES

Little Sicily House Prosecco Margaret River, WA	\$10 \$40	Donnafugata Dolce & Gabbana \$210 Etna Bianco "Isolano" DOC Catania, Sicilia, Italia
San Martino Prosecco DOC Treviso, Veneto, Italia	\$14 \$60	Donnafugata Mille e una Notte \$360 Sicilia DOC Catania, Sicily, Italia

VINO ROSATO & DOLCE ROSE' & SWEET WINE

Donnafugata Dolce & Gabbana | \$210 Rosa DOC Catania, Sicily, Italia

Lavorata Rosato DOC \$14|\$60 Roccella, Calabria, Italia

Moscato d'Asti DOCG \$14|\$60 Cuneo, Piemonte, Italia

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BENVENUTI A LITTLE SICILY WELCOME TO LITTLE SICILY

LISTA ALCOLICI

COCKTAIL

Spritz Aperol, Limoncello Prosecco, soda wate		\$18	Espresso Martini Vodka, Kalua, espresso shot,	\$22
Gin Tonic		\$16	Rossini Prosecco, strawberry	\$ 15
Tanquerey Gin, tonic water, lemon		4 - 0	Mimosa Prosecco, orange juice	\$15
Mojito Bacardi, mint, lem sugar, soda water	on, brown	\$19	Orchidea Prosecco, lychee	\$15 \$15
Paesano Vodka, redbull, str lychee	awberry or	\$17	Campari Mule Campari, ginger beer, lemon	\$18
Old Fashioned		\$19		
Jack Daniels, brown sugar, bitter, orange		7	BIRRE IN BOTTIGLIA BOTTLE BEER	
LIQUO SPIRIT			Birra Messina 4.7%	\$15
Johnnie Walker Blo	ack	\$14	Birra Nazionale 6.5%	\$15
Jack Daniels		\$12	Peroni 5%	\$10
Jameson		\$12	Peroni Leggera 3.5%	\$10
Kraken		\$14	Matso's Ginger Beer 3.5%	\$13
LIQUORIIT	ALIANI		Peroni 0%	\$10
ITALIAN LI			MOCKTAILS	
Limoncello	\$12		Fuoco dell'Etna \$12	
Amaretto	\$12		An intense blend of pomegran lemon, and strawberry wit	
Amaro del Capo	\$13		ginger beer twist.	
Averna	\$13		Lychee Frizzante \$1	2
Grappa	\$12		Lychee, lemon and ginger beer	
Frangelico	\$12 Littl	with LOVE & Sicily F		



WELCOME TO LITTLE SICILY

BEVANDE

SOFT DRINKS

Coca-Cola	\$5.5	Ginger Ale	\$5.5
Coca-Cola Zero	\$5.5	Ginger Beer	\$5.5
Lemonade	\$5.5	Tonic Water	\$5.5
Fanta	\$5.5	Soda Water	\$5.5
Orange Juice	\$5.5	LLB	\$6.5
Pineapple Juice	\$5.5	Chinotto	\$6.5
Apple Juice	\$5.5	Fire Engine	\$6.5
Italian Still	\$9.5		
Italian Sparkling	\$9.5		

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WELCOME TO LITTLE SICILY

ANTIPASTI ITALIANI

Pane della Casa \$12 (PEAN)

Homemade bread served with a variety of Italian side dips.

Bruschetta \$18 (VEGAN)

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

Tagliere \$39

Cured prosciutto, salami, olives, pecorino, burrata and homemade bread. (For 2 people).

ANTIPASTI SICILIANI

Frittura i Paranza \$22

A golden mix of crispy baby fish and whole calamari, a true taste of the Sicilian coast, served with a fresh slice of lemon.

Arancinu Sicilianu \$14 666

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

Bruschetta ca Capunata \$22 (VESA)

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

Pammiggiana \$19 🕲

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

Cacocciuli a Stimpirata \$22

Pan-fried artichokes with olives and capers, served with our homemade bread.

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Gluten Free Bread \$3

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PRIMI PIATTI ITALIANI

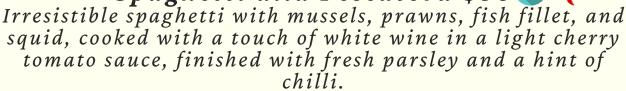
Lasagna \$35 666

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

Gnocchi ai Funghi \$34 🕲

Gnocchi tossed in a creamy mixed mushroom sauce, finished with Parmigiano Reggiano.

Spaghetti alla Pescatora \$36



PRIMI PIATTI SICILIANI

Spaghetti ca Mulinciana \$35 ②

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 Ragù \$35 🚾

Homemade tagliatelle pasta cooked in a typical rich slow-cooked beef ragù, topped with Parmigiano-Reggiano.

Spaghetti co Niuru \$38 🐷

Classic Sicilian spaghetti tossed in a rich cuttlefish ink sauce with peas and potatos, creamy and intense in flavour, delivering the true taste of the Mediterranean in every bite.

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Gluten Free Pasta \$6

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SECONDI PIATTI ITALIANI

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.

Pepata di Cozze \$35

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

Barramundi 41\$

Oven baked fresh fish fillet with cherry tomatoes, olives, capers, finished with Evoo and served with garden salad,

SECONDI PIATTI SICILIANI

Pollu a Cacciatura \$36

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.

Involtini i Pisci Spada \$48

Tender slices of swordfish rolled and filled with a delicate breadcrumbs. Served with our homemade Sicilian caponata and two slices of toasted bread.

Involtini i Canni \$45 per

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.

Puppi alla Sonia \$41

Tender baby octopus slowly cooked in a rich tomato sauce with olives, capers and potatoes. Served with two slices of toasted bread.

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CONTORNI

Insalata Mista \$12/Grande \$25 (S)

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

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

Pipi Arrustuti \$13
Grilled capsicum garlic and EVOO.

French fries accompanied by mayonnaise or ketchup sauce.

KIDS MENU

Spaghetti al Pomodoro \$15 Delicious spaghetti with Italian passata.

Spaghetti Bolognese 15\$ (Mouth-watering spaghetti with traditional beef Bolognese ragù.

Spaghetti in Bianco \$15 (2)
Tasty spaghetti with EVOO and parmesan.

Straccietti di Pollo e Patatine Fritte \$15 Crispy chicken strips served with golden, crunchy fries.

Margherita Pizza \$13 Tomato sauce, fior di latte.

Hawaiian Pizza \$15 Tomato sauce, fior di latte, ham, pineapple.

WITH LOVE Little Sicily Family BENVENUTI A LITTLE SICILY WELCOME TO LITTLE SICILY PIZZA

Cudduruni 28\$

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

Margherita \$26 (2)
Tomato sauce, fior di latte, basil, EVOO.

Etna \$31 🗪 🧷 Tomato sauce, fior di latte, Nduja, salami, stracciatella cheese. EVOO.

Hawaiian \$27 Tomato sauce, fior di latte, ham, pineapple, EVOO.

Burrata \$36 Tomato sauce, fior di latte, rocket, prosciutto, fresh burrata, EVOO.

Meat Lover \$31 Tomato sauce, fior di latte, ham, Italian sausage, salami, chicken. EVOO.

Norma \$31 🚱 Tomato sauce, fried eggplant, salted ricotta, basil, EVOO.

Christian \$29 Fior di latte, roasted diced potatoes with onion, italian sausage, rosemary, EVOO

Seafood \$36 Tomato sauce, fior di latte, prawn, mussel, fish fillet, squid, garlic, parsley, EVOO

Vegetariana \$33 Tomato sauce, fior di latte, eggplant, potato, olive, rocket, cherry tomato, EVOO.

EXTRA

Gluten Free Pizza Base \$8 Vegan Pizza Cheese \$5 Prosciutto \$7 Burrata \$9 Prawn, Mussel \$7 Other \$4ea

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

DOLCI

Tiramisu \$15

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

Crema al Limone \$15

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

Cannolo Siciliano \$15

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

Pesca della Nonna \$16

Delicate layers of juicy peaches, silky vanilla cream, and a crunchy amaretto crumble.

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

FW, Cappuccino, Latte	\$6	Espresso	\$3.5
Iced Coffee, Chocolate	\$9	Double Espresso	\$4
Iced Latte, Chai Latte	\$8	Short Mac	\$4
Hot Chocolate, Chai Latte	\$6	Tea Pot	\$5.5
Lana Diani	¢.	EXTRAS	
Long Black	\$6	Alternative milk	\$1
Long Mac, Mocha	\$6.5	Extra shot Extra chai, chocolate	\$0.5 \$0.5

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

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