



AUTHENTIC ITALIAN CUISINE

AUTHENTIC ITALIAN HOSPITALITY



Little Sicily is proud to have been awarded the
Ospitalità Italiana – Italian Restaurants in the World
certification by the
Italian Chamber of Commerce and Industry in Australia
(Perth Office),
in collaboration with Unioncamere and
ISNART – Italian National Institute for Tourism Research.

This prestigious recognition is reserved for restaurants that preserve and
promote authentic Italian culinary culture through genuine recipes,
premium Italian ingredients, traditional hospitality,
and rigorous quality standards.

For us, this certification is more than an award—
it is a reflection of our family's commitment
to bringing the true flavours and warm hospitality
of Sicily to Perth, every single day.

Benvenuti nella nostra famiglia.



AUTHENTIC INGREDIENTS



TRADITIONAL RECIPES



SICILIAN HOSPITALITY



FAMILY PASSION



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



BENVENUTI A LITTLE SICILY

WELCOME TO LITTLE SICILY

LISTA VINI

WINE LIST

VINO ROSSO RED WINE

AlmaLux Merlot IGP
Trapani, Sicilia, Italia

\$10|\$40

AlmaLux Syra DOC
Trapani, Sicilia, Italia

\$10|\$40

AlmaLux Nero d'Avola DOC
Avola, Sicilia, Italia

\$14|\$60

Borgo alla Terra Chianti DOCG
Firenze, Toscana, Italia

\$14|\$60

VINO BIANCO WHITE WINE

AlmaLux Chardonnay IGP \$10|\$40
Trapani, Sicilia, Italia

AlmaLux Zibbibbo IGP \$10|\$40
Trapani, Sicilia, Italia

AlmaLux Grillo DOC \$14|\$60
Trapani, Sicilia, Italia

Magredi Pinot Grigio DOC \$14|\$60
Friuli, Italia

VINO ROSATO & DOLCE ROSE' & SWEET WINE

Ca'vera Classico Rose DOC \$14|\$60
Lombardia, Italia

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

VINO FRIZZANTE SPARKLING WINE

Valdo Prosecco DOC \$10|\$40
Veneto, Italia

VINI DI PRESTIGIO PRESTIGE WINES

Donnafugata Dolce & Gabbana |\$210
Etna Bianco "Isolano" DOC
Catania, Sicilia, Italia

Donnafugata Mille e una Notte |\$360
Sicilia DOC
Catania, Sicily, Italia

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

WITH LOVE
Little Sicily Family





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LISTA ALCOLICI

COCKTAIL

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

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

Esplosione Vulcanica \$19
*Vodka, pomegranate, lemon,
strawberry, ginger beer.*

Rossini \$15
Prosecco, strawberry

Mimosa \$15
Prosecco, orange juice

Orchidea \$15
Prosecco, lychee

LIQUORI SPIRITS

Johnnie Walker Black \$14

Jack Daniels \$12

Jameson \$12

Kraken \$14

BIRRE IN BOTTIGLIA BOTTLE BEER

Birra Messina 4.7% \$15

Peroni 5% \$10

Peroni Leggera 3.5% \$10

Matso's Ginger Beer 3.5% \$13

Peroni 0% \$10

LIQUORI ITALIANI ITALIAN LIQUOR

Limoncello \$12

Amaretto \$12

Amaro del Capo \$13

Averna \$13

Grappa \$12

Frangelico \$12

MOCKTAILS

Fuoco dell'Etna \$12
*An intense blend of pomegranate,
lemon, and strawberry with
ginger beer twist.*

Lychee Frizzante \$12
*Lychee, lemon
and ginger beer*

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BEVANDE

SOFT DRINKS

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

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ANTIPASTI

Pane della Casa \$12



Homemade bread served with a variety of Italian side dips.

Alivi a Scamecciu \$16



Sicilian olives served with homemade bread.

Tagliere \$39



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

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



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.

Puppetti Ca Mulinciana \$18



Fried eggplant meatballs served in a rich tomato sauce and topped with creamy stracciatella cheese.

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

Gluten Free Bread \$3

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PRIMI PIATTI

Lasagna \$35

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

Taghiateddi che Funci \$34

Homemade tagliatelle pasta tossed in a creamy mixed mushroom sauce, finished with Parmigiano Reggiano.

Spaghetti 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.

Spaghetti ca Mulinciana \$35

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.

Gnocchi Patati e Cozzuli \$38

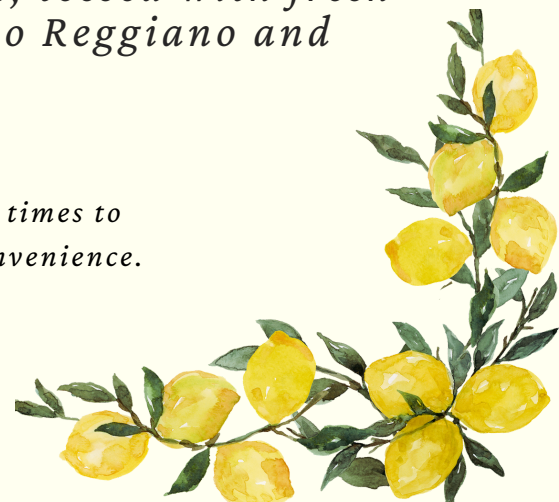
Gnocchi served in a velvety potato cream, tossed with fresh mussels, and finished with Parmigiano Reggiano and parsley.

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Gluten Free Pasta \$6

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SECONDI PIATTI

Capretto Grassato \$43

Tender lamb slow-cooked in white wine with onions, potatoes, fresh peas and topped with Parmigiano Reggiano. A hearty Sicilian classic, full of rich flavors and tradition.

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\$

Fresh fish fillet, oven-baked and pan-finished with cherry tomatoes, olives, capers and extra virgin olive oil, served with a fresh garden salad.

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 Pesci Spada \$48

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

Involtini i Canni \$45

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.

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Gluten Free Bread \$3

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CONTORNI

Insalata Mista \$12/Grande \$25  

Mixed salad, cucumber, onion, cherry tomatoes, carrot, drizzled with EVOO and balsamic vinegar.

Patate al Forno \$14  

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

Patatine Fritte \$12  

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  

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.

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BENVENUTI A LITTLE SICILY

WELCOME TO LITTLE SICILY

WOOD-FIRED PIZZA

Cudduruni 28\$

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

Margherita \$26

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.

Straccina \$36

Tomato sauce, fior di latte, rocket, prosciutto, fresh stracciatella cheese, 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.

Fiorello \$33

Fior di latte, spinach, ham, culinary cream, parmsen, black pepper, EVOO.

EXTRA

Gluten Free Pizza Base \$8

Vegan Pizza Cheese \$5

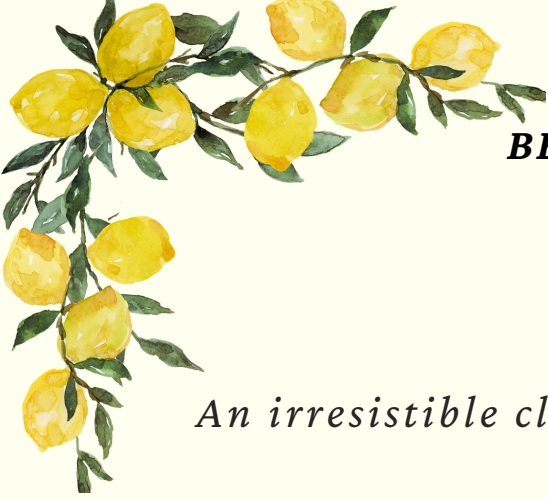
Prosciutto \$7

Other \$4ea

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BENVENUTI A LITTLE SICILY
WELCOME TO LITTLE SICILY

DOLCI

Tiramisu \$15

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

Cannolo Siciliano \$15 🍩

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

Panna Cotta \$16

A classic silky Italian panna cotta, finished with your choice of pistachio, chocolate, caramel, or strawberry topping.

Nutella Pizza \$18 🍩

Garnished with shaved pistachio.

Affogato \$12

*Vanilla gelato, served with freshly brewed coffee.
(Add Italian Liqueur \$10)*

Pasta di Mandorla \$15 🍩

Traditional Sicilian almond cookies served with your choice of one authentic Italian liqueur.

CAFFÈ & TÈ

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

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