

# BEDDA MIA

## RAPI PITITTU – APPETIZERS & SALADS

<b>Calamari Affucati</b> – Sautéed squid, spicy tomato sauce; crostino	18
<b>Cacocciuli</b> – Braised artichoke, burrata, sundried tomato pesto	21
<b>Carpaccio</b> – Thinly sliced filet mignon, marinated mushrooms, shaved parmesan	20
<b>Capunata di Milinciani</b> - Sicilian relish with eggplant, burrata cheese, toasted almonds	19
<b>Fiocchi di Tunnu</b> - Thinly sliced smoked tuna, fennel, orange & Castelvetro olives	21
<b>Cozzi e Ciciri</b> - Mussels, garlic, white wine, chickpea stew, thyme	19
<b>Purpu a Zalata</b> - Mediterranean octopus, celery, parsley, oil, vinegar	20
<b>Pani cu l'Ammogghiu'</b> - Country bread, tomatoes, almond pesto Trapanese & burrata, mixed olives	19
<b>Pisci Spada Cunzatu</b> - Fresh swordfish carpaccio, herbs, lemon oil & crostino	21
<b>Sogliollette in Agroducti</b> - Sand dab filets, sweet-sour onions, raisins, pine nuts	19
<b>Frittura di Mari</b> – Fried shrimp, calamari, & smelt; spicy aioli & lemon	20
<b>Zu Austinu</b> - Eggplant Parmigiana, topped with Stracciatella cheese	19
<b>Inzalatedda</b> - Baby oak leaves, cucumber, carrots, chives, Olio e Limone dressing	12
<b>Bedda Mia Salad</b> – Tomatoes, red onions, burrata, EVOO-red wine vinegar-oregano dressing	19
<b>Scarola cu l'Anciova</b> -Escarole lettuce, anchovies, lemon, olive oil, garlic croutons, pecorino cheese	14
<b>Acciughe</b> – Marinated white anchovy fillets; mixed greens, Olio e Limone dressing	17
<b>Zuppa del Giorno</b> – Soup of the day	14

## PASTE - PASTAS

<b>Ravioli di Branzino</b> – House made ravioli filled with seabass; marinara sauce, baby clams	29
<b>Tagliolini ca Siccìa</b> – Flat spaghetti, Mediterranean cuttlefish, nero di seppia (squid ink) sugo	29
<b>Busiate cui Broccoli Arriminati</b> – Coiled maccheroni, broccoflower, raisins, pine nuts, breadcrumbs	26
<b>Bucatini cu l'Agghia di Custonaci</b> – Thick spaghetti, tomato, basil, almonds, pecorino pesto & eggplant	27
<b>Tortelli di Capra</b> – Goat meat filled tortelloni, Pecorino Pepato sauce, cracked black pepper	29
<b>Spaghetti cu l'Ova di Tunnu</b> - Spaghetti, Sicilian tuna roe, garlic, EVOO, parsley, breadcrumbs	39
<b>Linguine cu Pisci Spada</b> – Short flat ribbon pasta, swordfish, eggplant, tomato, mint	33
<b>Riccioli d'Oru Chi Rizzi</b> – Tagliolini pasta with Santa Barbara sea urchin cream sauce	36
<b>Pappardelle con Gamberi</b> – Wide ribbon pasta, shrimp, asparagus; spicy curry cream sauce	32
<b>Cassateddi in Broru</b> - Housemade sheep's milk ricotta agnellotti, lamb consommé, pecorino	29
<b>Cassategghi cu Capuliatu</b> – Sheep's milk ricotta pillows, lamb ragù with spring peas	29
<b>Panziteddda di Porcu</b> – Mezze maniche ("half sleeve" pasta tubes), spicy pork belly sugo, Saraceno cheese	29
<b>Risotto del Giorno</b> – Daily risotto selection	MP

## SECUNNI – MAINS

<b>Pischi du Mari</b> - Market seafood	MP
<b>Ammaru cu l'Ogghiu Santu</b> – Braised whole prawns, spicy garlic-oregano oil	39
<b>Zuppa di Pesce</b> – Array of fresh seafood; tomato-white wine broth	43
<b>Adduzzu Arrustutu</b> – Organic free-range roasted baby chicken, fresh herbs, garlic & cayenne pepper	34
<b>Pollo Impanato</b> – Breaded chicken breast; tomato, onions, oregano vinaigrette	36
<b>Quagghiceddi</b> – Sausage-stuffed quail, Sicilian ratatouille	45
<b>Sasizza con Piparelli</b> – Thin fennel sausages, bell peppers, onions & rapini	29
<b>Milinciani Maritati</b> – Pork scaloppine, eggplant, mozzarella, tomato sauce, basil, Sicilian oregano	37
<b>Scaloppine a Piacere</b> – Veal medallions with choice of white wine, Marsala or lemon-caper sauce	39
<b>Agneddu</b> – Lamb chops grilled or Palermitana-style (pecorino, breadcrumbs & garlic-crusting)	45
<b>Costatu di Manzo</b> – Kobe style ribeye cap steak; roasted potatoes; tomato, red onion & Sicilian oregano salad	76
<b>Filetto ai Porcini</b> – Pan-roasted filet mignon with sautéed porcini mushrooms	55

## CONTORNI – SIDES

<b>Sparaceddi cu Guanciaie</b> – Pan-seared thin asparagus, pork jaw bacon	12	<b>Spinaci cu Burru</b> – Butter sautéed spinach	12
<b>Cipudduzzi e Cucuzza</b> - Braised Cipollini onions & butternut squash	11	<b>Patati cu Limiuni</b> - Lemon roasted potatoes; Sicilian oregano	10
<b>Sinapi cu l'Agghia</b> - Broccoli rabe, Fresno chile, garlic, EVOO	12	<b>Patatine Fritte</b> – House made fries; pecorino & herbs	9

