

...Starters

-  **Herbed Focaccia:** Sita's house made Pane bread with Virgin olive oil & aged balsamic vinegar made fresh daily... Full order \$3~ ... half \$2 
- **Pan Seared Italian Sausage & ½lb. Mussels:** Sautéed in a light spicy herbed tomato broth with onion and served with a slice of Focaccia... \$14~
-  **Romano Bread:** garlic bread with a twist... baked to perfection... \$8~
- **Starter Meat-a-Balls:** two of the soon to be famous house made meatballs with sauce & topped with Romano cheese... \$7~ 
-  **House Salad:** a single serving of lettuce & assorted garden vegetables with our incredibly delicious celery vinaigrette (or share a house salad for two)... \$7 & \$10~
- **Caesar Salad:** Start your evening off with our fabulous Caesar for one.....simple but good. (or share a Caesar for two) ... \$8 & \$11~
-  **Artichoke Asiago Slider:** Baked balsamic marinated artichoke hearts on Focaccia with tomato, onion and a light dusting of Asiago cheese.... \$9~
- **Peppers & Sausage Sautee:** Dino's Italian sausage with sweet peppers, onion, olives, mushrooms, virgin olive oil with toasted Focaccia bread... \$10~
- **Prawn Starter:** nine garlic sautéed prawns with a little onion, fresh diced tomato, white wine, herbs and grilled Focaccia ... \$14~ 

...Big Salads

Served with a slice...

...of baked Romano bread

- **Spinach Bacon Mushroom:** sautéed onion, grape tomato, croutons, feta cheese, tossed with our creamy vinaigrette ... \$15~
- **Shrimp, Chicken & Greens:** with tomato, onion, celery, and croutons tossed together in a creamy dill vinaigrette... \$15~
- **Tortellini and Shrimp Caesar:** sautéed tortellini and shrimp with garlic fresh parsley white wine on top of a great Caesar... \$15~ 
- **Italian Chopped Salad:** Romaine with chicken, salami, tomato, onion, artichoke, olives, zucchini, and croutons tossed together in a virgin olive oil pesto vinaigrette and topped sliced almonds... \$16~

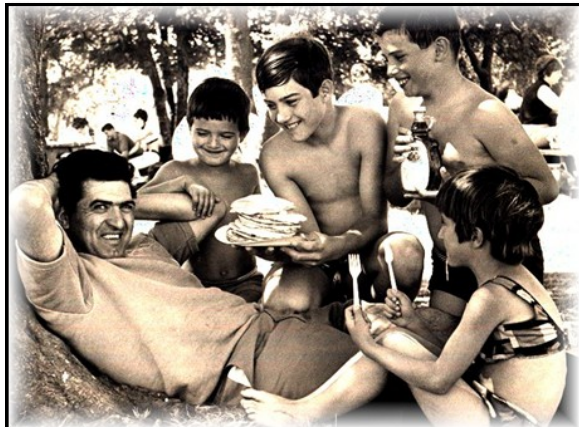
...Made to order Pizza

*From Scratch ~ made to order ~ hand crafted pizza here at the Sita's.
Caputo 'OO' flour from Naples ~ Fresh dough ~ thin crust ~ homemade pizza sauce
Takes a little time but worth the wait !*

- **Natalie's Classic Pizza:** is named after my beloved mother, sliced Italian sausage, sweet peppers, mushrooms, Asiago & mozzarella ...\$15.~
-  **Veg Wedge Pizza:** Tomato pesto base, peppers, zucchini, mushrooms, onion, artichoke, feta, Asiago and a little mozza...\$16.~
- **Beechy Bomber:** Sliced Capicollo ham, spinach mushroom, tomato pesto base, Asiago and a little mozza...\$15~
- **Chicken Bocconcini Pizza Pie:** We start with our own BBQ sauce, sliced chicken breast, Bocconcini, mozza, shrooms and onion...\$16.~
- **Sardo's Selection:** Chicken, artichoke, onion, brick cheese, smoked cheddar cheese and topped with roasted cherry tomatoes... \$16~
- **Antonio's Slice:** Sliced chicken breast, Prosciutto salami, onion, roasted cherry tomato, Asiago & mozza... \$15~
- **Pedro's Perfect Pizza Pie:** Spinach, Prosciutto salami, mushroom, onion, Kalamata olives, aged brick Cheese... \$16~
- **Guido's Hot Hawaiian:** Capicollo ham, sweet peppers, pineapple topped with mozza, Swiss and a splash of Franks red hot... \$15~



Announcing!! Gluten Free Pizza Crust ...\$3



...Kid's ROCK!

Spag and Meata-Sauce,
Fettuccine Alfredo
or Cheeezie Noodles!!
Soft drink and ice cream
Included \$9.~







pasta

Carefully following an old family tradition that includes butchering and grinding fresh meat with no additives or fillers, Dino has mastered his own recipes for Italian sausage and hand rolled meat balls. From the cream to the imported cheeses & the fresh vegetables, It's all about quality!

- **Prosciutto Shrimp & Cream:** Fettuccine with plenty of shrimp, sliced prosciutto, sun dried tomatoes, sweet bell peppers, garlic & cream... \$17~
- 🥕 **Pesto Pecorino Tortellini:** A combination of fresh basil, toasted pine nuts, Pecorino Romano cheese, and garlic - this dish is finished with white wine, mushrooms and cream... \$16~ 
- **Shrimp Penne with Artichokes:** Marinated artichoke hearts, shrimp, sun dried tomato, in a rosé sauce topped with feta and served with Penne... \$17~ 
- **Brock Me Amadeus:** Chicken, prosciutto salami, onion & broccoli, tossed with white wine, virgin olive oil, chicken stock and Tomato basil sauce served with Penne pasta & topped with Romano cheese & almonds... \$17~
- **Tuscan Treat:** Sautéed Italian sausage, mushrooms, black Kalamata olives, garlic, prosciutto salami, white wine in a light tomato sauce topped with feta cheese and served with Rotini... \$17~ 
- **Spaghetti Salsiccia:** It's a great combination of our own Sita's flavorful Italian Sausage, fresh basil, mushrooms, plum & sun dried tomatoes... \$15~
- **Red Thai Shrimp, Green & Cream:** Shrimp, spinach, onion in a red Thai cream sauce served with Fettuccine... \$16~ 
- 🥕 **Sun Dried Tomato Pesto Rose':** Sautéed onion, garlic, pesto, sun dried & tomato basil, white wine, splash of cream tossed with Fettuccine... \$14~
- **Cajun Catch of the Day** This well-spiced dish has some jump! Shrimp, mussels and three tiger prawns, roasted Cajun spices, spinach, onion, mushroom, spaghetti sautéed in a blend of tomato and cream sauces... \$21~
- 🥕 **Zita Sita:** Greek seasoned lemon cream pesto with cheese Tortellini, peppers, red onion, Kalamata olives, spinach, cherry tomatoes and feta ... \$18

 **Vegitalian Pasta:** Garlic, peppers, mushrooms, zucchini, onion, artichokes & olives served with Penne & tomato basil sauce... \$14~

● **Chicken Marsala:** Sliced chicken breast, mushrooms, marinated artichoke, roasted garlic in a Marsala cream with Rotini... \$17~ 

● **Baked Sicilian:** Our own hand made sausage, artichoke, mushroom, Kalamata olives and sun dried tomato sautéed in a rich meat sauce tossed with Penne pasta, mozza and Asiago... then baked! OMG! ... \$17~

● **Three Cheese Tortellini & Sausage:** Peppers, spinach, onion in our rich red meat rose' sauce topped with Asiago... \$17~

● **Spag Anda Meat-a-balls:** Simply...da best! (Yes Lorne you can have it with Rotini if you want)... \$15~ 

● **Muscular Wimp:** Another great combination of mussels, shrimp broccoli, peppers, mushrooms, garlic, lemon pepper cream with Fettuccini ... \$17~

● **West Coast Spag:** Three tiger prawns along with a generous portion of Dino's Italian sausage, peppers, mushrooms, white wine, and a fresh tomato basil sauce... \$17~

 **Jordy girl's Classic Fettuccine Alfredo:** This menu would not be complete without it! Garlic, cream and the finest Romano cheese from Italy. Go for it ... it's the only thing our little Jordy girl would ever order... \$13~



Home made Italian sausage sliced or whole 

Boneless chicken breast sliced

 **Two Hand rolled meat-a-balls**

Handful of shrimp

Four black tiger prawns



...Steaks, Ribs n Stuff

- **Baby Back Pork Ribs:** smoked to perfection ... Full rack served with tomato basil pasta...\$24~ Sub potato and vegetables...\$27~ Half rack deduct ...\$5~
- **BBQ 12oz Rib Eye Steak:** topped with pan fried mushrooms. Served with tomato basil pasta ...\$27~ Sub potato and vegetables...\$29~
- **Deadly Duo:** Half Rack of our juicy tender pork ribs, full link of our lean mean home made Italian Sausage, served with spag meat sauce...\$23~
- **Home Made Italian Sausage and Meat-a-ball:** served with Rotini and our rich meat sauce...\$16~
- **Chicken Rib Pasta:** Sliced half rack of our juicy tender pork ribs, sliced chicken sautéed with peppers, mushrooms. Spinach and onion tossed with Spag virgin olive oil tomato basil sauce and finished with pecorino Romano cheese. ...\$23~



Sita Sampler: Small Caesar salad, one piece of each of our pesto cheese, Romano & garlic bread, halfa order of cheese Tortellini cream and halfa order of our Tortellini with meat-rose`, Two Meat-a-balls and a half rack of our baby back ribs..\$36~ (no substitutions please)



...Desserts

- **Tiramisu: A little pick me up:** Made fresh right here at Sita's . Dessert lovers come from far and wide to devour this cloud like Italian treasure...\$8.50~
- **Trufflicious Chocolate Cake:** a great combination of chocolate, cream filling between layered cake, topped with a light dark chocolate mousse ...\$8~
- **New York Cheesecake & Berries:** A smooth and creamy dessert that everybody will love...topped with a tasty mixed berry topping...\$6.50~
- **Black Out Torte:** Four layers of chocolate goodness ! This cake features a base of chocolate cream cheese brownie stacked with a thick slab of gooey chocolate fudge ...\$8~
- **Gluten Free Chocolate Torte:** Some say better than the real deal?? ...\$8.95~

