



Private Event Menu

Thank you for considering Sicily for your Event or Holiday Party!
Whether you're planning a corporate or family event, or a
celebration of life, we can accommodate groups with
private rooms for 30 to 200 guests.

Our Rooms include
The Lounge, The Board Room, The Cellar,
The Speakeasy and The Wine Bar.

412 Main Street | Middletown, CT 06457
860-788-2237 | contact@sicilycoalfiredpizza.com

SICILY

GREAT FOOD & GOOD TIMES



Sicily

Tony and Maria Prifitera built their dream restaurant to allow guests to have an upbeat dining experience. Sicily brings the New Haven tradition of coal fired pizza to Middletown Connecticut, plus freshly made pastas, baked breads and locally sourced products. Our bars feature over 50 beers on tap, craft cocktails, a great selection of wines and Happy Hour Specials Monday through Friday from 3:00 to 6:00.

Sicily is comprised of six dining rooms and five bars. This includes an upstairs lounge with live music entertainment, an upstairs room, the "Board Room," available for private events, two downstairs function rooms, "The Cellar" & "The Speakeasy" that are also available for private events of 30 to 125 guests and Sicily's newest addition, "The Wine Bar," that offers an impressive selection of 72 wines by the glass.

The Wine Bar has over 400 different wines sourced from renowned vineyards across the globe and our state-of-the-art coravin wine preservation system that ensures every glass is served at the perfect temperature, preserving the integrity and richness of each wine. The menu encompasses New Haven-style pizza, small plates, homemade pasta, steaks, a raw bar, charcuterie, veal, chicken & seafood.

"The best memories are made around the table."



LOUNGE:

**Only available to rent Sunday – Wednesday
with a room charge of \$1000.00**

Minimum of 60 guests

Maximum of 200 guests



The Lounge



The



CELLAR:

Minimum of 40 guests

Maximum of 100 guests



Cellar





BOARD ROOM:
Minimum of 30 guests
Maximum of 40 guests





The Board Room

Speakeasy





SPEAKEASY ROOM:
Minimum of 30 guests
Maximum of 40 guests

The Wine Bar





THE WINE BAR:

The Wine Bar room is available for private events Sunday-Thursday with a \$2,000 room charge & Fridays & Saturdays with a \$5,000 room charge.

Minimum of 50 guests

Maximum of 80 guests

Buffet Style Pizza & Salad

\$39 per person
Soft drinks included

SALADS *Please Choose 1*

SICILY HOUSE

Greens, Olive, Radish, Celery, Fennel, Parmigiano-Reggiano,
White Balsamic Vinaigrette

CAESAR

Crouton, Parmigiano-Reggiano, Classic Caesar Dressing

SEASONAL SALAD

Mixed Greens, Seasonal Fruit, Vegetables, Candied Walnut, Cheese, Seasonal Vinaigrette

PIZZA

Three toppings; Margherita Pizza; New Haven Pizza

Additional \$5.00 per person for Specialty Pizzas

7.35% CT Tax & 21% Service will be added



*That Sicily
Char...*



Introduction & Pasta

\$49 per person

Presented with Tablecloths

Soft drinks included

FIRST COURSE – *Please Choose 3*

- | | |
|---|---|
| 1. CRISPY ARTICHOKEs
Citrus Aioli, Togarashi Spice | 6. CRISPY BRUSSELS SPROUTS
Calabrian Chili Oil, Seasonal Fruit
Reduction, Parmigiano-Reggiano |
| 2. POLPETTI
Whipped Ricotta, San Marzano Tomato
Sauce, Parmigiano-Reggiano, Focaccia Bread | 7. COCONUT SHRIMP
Maple-Sriracha Aioli, Togarashi Spice |
| 3. POINT JUDITH, RI CALAMARI
Caperberry, Cherry Pepper, Citrus Aioli,
Everything Bagel Spice | 8. 'CACIO E PEPE' RISOTTO BALLS
Parmigiano-Reggiano, Pecorino-Romano,
Cracked Black Pepper; Garlic Aioli |
| 4. PROVOLONE-MOZZARELLA
GARLIC BREAD
San Marzano Tomato Sauce | 9. BOURBON-MARINATED STEAK TIPS
Garlic Aioli, Arugula, Onion Ring |
| 5. CRISPY MOZZARELLA
San Marzano Tomato Sauce,
Parmigiano-Reggiano | 10. FRIED WINGS
Choice of: Hickory-BBQ, Buffalo,
Garlic-Parmigiano, Sweet Chili |

SALADS – *Please Choose 1*

SICILY HOUSE

Greens, Olive, Radish, Celery, Fennel, Parmigiano-Reggiano, White Balsamic Vinaigrette

CAESAR

Crouton, Parmigiano-Reggiano, Classic Caesar Dressing

SEASONAL SALAD

Mixed Greens, Seasonal Fruit, Vegetables, Candied Walnut, Cheese, Seasonal Vinaigrette

PASTA COURSE – *Please Choose 3*

- | | |
|---|---|
| 1. PENNE ALLA VODKA
Pancetta, Vodka Sauce, Tomato
Parmigiano Reggiano | 4. GNOCCHI LA SICILY
Vodka Sauce, Parmigiano-Reggiano |
| 2. SEASONAL VEGETABLE RIGATONI
Truffle-Cream | 5. RHODE ISLAND CLAM
Spaghetti, Clam, Roasted Garlic, EVOO,
Butter, Clam Stock, Red Pepper |
| 3. SHRIMP FRA DIAVOLO
Linguine, Calabrian Chili, Sambuca,
Roasted Tomato, Roasted Garlic | 6. CACIO E PEPE
Penne, Parmigiano-Reggiano,
Pecorino-Romano, Black Pepper, Butter |

7.35% CT Tax & 21% Service will be added

Family Style or Buffet Style

\$59 per person

Presented with Tablecloths

Soft drinks included

FIRST COURSE – *Please Choose 1*

CAESAR

Crouton, Parmigiano-Reggiano, Classic Caesar Dressing

SICILY HOUSE

Greens, Olive, Radish, Celery, Fennel, Parmigiano-Reggiano, White Balsamic Vinaigrette

HARVEST APPLE

Greens, Gorgonzola, Cranberry, Candied Nut, Balsamic Vinaigrette

SECOND COURSE – *Please Choose 1*

RIGATONI MEAT SAUCE

San Marzano Tomato Sauce,
Broken Meatball, Parmigiano-Reggiano

PENNE ALLA VODKA

Pancetta, Vodka Sauce, Tomato,
Parmigiano-Reggiano

"SCREAMIN" SICILIAN

Spaghetti, Rhode Island Clam, Calabrian Chili,
Chorizo, Lemon, Garlic Cream

ENTRÉE COURSE – *Please Choose 2*

NEW YORK STRIP

FAROE ISLAND SALMON

Lemon, EVOO, Butter, Wine

PORK TENDERLOIN

Seasonal Fruit Reduction

SICILIAN CHICKEN

Artichoke, Olive, Roasted Tomato

OVEN-ROASTED ATLANTIC COD

Lemon, EVOO, Butter, White Wine

CHICKEN PARMIGIANA

Panko-Crusted Cutlet, San Marzano
Tomato Sauce, Mozzarella

CHICKEN MILANESE

Arugula, Celery, Fennel, Radish, Parmigiano-
Reggiano, Lemon, EVOO, Fig

EGGPLANT PARMIGIANA

Egg-Battered Eggplant, San Marzano
Tomato Sauce, Mozzarella

CHICKEN MARSALA

Wild Mushroom, Veal Demi, Marsala Wine

SIDES – *Please Choose 2*

WHITE CHEDDAR GRITS

BROCCOLI RABE

ROASTED BABY POTATOES

OVEN ROASTED CARROTS

7.35% CT Tax & 21% Service will be added

Introduction and Main Course

\$67 per person

Presented with Tablecloths

Soft drinks included

FIRST COURSE – *Please Choose 2*

CRISPY ARTICHOKEs

Citrus Aioli, Togarashi Spice

POLPETTI

Whipped Ricotta, San Marzano Tomato Sauce, Parmigiano-Reggiano, Focaccia Bread

POINT JUDITH, RI CALAMARI

Caperberry, Cherry Pepper, Citrus Aioli, Everything Bagel Spice

COCONUT SHRIMP

Maple-Sriracha Aioli, Togarashi Spice

PROVOLONE-MOZZARELLA

GARLIC BREAD

San Marzano Tomato Sauce

CRISPY MOZZARELLA

San Marzano Tomato Sauce, Parmigiano-Reggiano

CRISPY BRUSSELS SPROUTS

Calabrian Chili Oil, Seasonal Fruit Reduction, Parmigiano-Reggiano

FRIED WINGS

Choice of: Hickory-BBQ, Buffalo, Garlic-Parmigiano, Sweet Chili

CACIO E PEPE' RISOTTO BALLS

Parmigiano-Reggiano, Pecorino-Romano, Cracked Black Pepper, Garlic Aioli

BOURBON-MARINATED STEAK TIPS

Garlic Aioli, Arugula, Onion Ring

SECOND COURSE – *Please Choose 1*

SICILY HOUSE

Greens, Olive, Radish, Celery, Fennel, Parmigiano-Reggiano, White Balsamic Vinaigrette

CAESAR

Crouton, Parmigiano-Reggiano, Classic Caesar Dressing

SEASONAL SALAD

Mixed Greens, Seasonal Fruit, Vegetables, Candied Walnut, Cheese, Seasonal Vinaigrette

PASTA COURSE – *Please Choose 1*

PENNE ALLA VODKA

Pancetta, Vodka Sauce, Tomato, Parmigiano Reggiano

SEASONAL VEGETABLE RIGATONI

Truffle-Cream

GNOCCHI LA SICILY

Vodka Sauce, Parmigiano-Reggiano

SHRIMP FRA DIAVOLO

Linguine, Calabrian Chili, Sambuca, Roasted Tomato, Roasted Garlic

RHODE ISLAND CLAM

Spaghetti, Clam, Roasted Garlic, EVOO, Butter, Clam Stock, Red Pepper

CACIO E PEPE

Penne, Parmigiano-Reggiano, Pecorino-Romano, Black Pepper, Butter

MAIN COURSE – *Please Choose 2*

NEW YORK STRIP

FAROE ISLAND SALMON

Lemon, EVOO, Butter, Wine

PORK TENDERLOIN

Seasonal Fruit Reduction

OVEN-ROASTED ATLANTIC COD

Lemon, EVOO, Butter, White Wine

CHICKEN MILANESE

Arugula, Celery, Fennel, Radish, Parmigiano-Reggiano, Lemon, EVOO, Fig

SICILIAN CHICKEN

Artichoke, Olive, Roasted Tomato

CHICKEN PARMIGIANA

Panko-Crusted Cutlet, San Marzano Tomato Sauce, Mozzarella

EGGPLANT PARMIGIANA

Egg-Battered Eggplant, San Marzano Tomato Sauce, Mozzarella

CHICKEN MARSALA

Wild Mushroom, Veal Demi, Marsala Wine

SIDES – *Please Choose 2*

WHITE CHEDDAR GRITS

ROASTED BABY POTATOES

BROCCOLI RABE

OVEN ROASTED CARROTS

SWEET ENDING

Coffee and Tea included

MINI ASSORTED RICOTTA CANNOLIS

7.35% CT Tax & 21% Service will be added

Plated Package

\$85 per person

Presented with Tablecloths

Soft drinks included

FIRST COURSE - *Please Choose 1*

CAESAR

Crouton, Parmigiano-Reggiano, Classic Caesar Dressing

SEASONAL SALAD

Mixed Greens, Seasonal Fruit, Vegetables, Candied Walnut, Cheese, Seasonal Vinaigrette

HARVEST APPLE

Greens, Gorgonzola, Cranberry, Candied Nut, Balsamic Vinaigrette

SECOND COURSE - *Please Choose 1*

SHRIMP & GRITS

Tempura Shrimp, White Cheddar-Stone Ground Grits, Seasonal Fruit Reduction

MOZZARELLA BURRATA

Fig Jam, Cherry, Frisée Lettuce, Pineapple, Crispy Prosciutto di Parma

THIRD COURSE - *Please Choose 1*

PLATED PENNE ALLA VODKA

Penne, Pancetta, Vodka Sauce, Tomato, Parmigiano-Reggiano

HOUSE MADE MAC & CHEESE OR SPAGHETTI CACIO E PEPE

Created Tableside in a Wheel of Parmigiano-Reggiano

ENTRÉE COURSE - *Please Choose 1*

(Accompanied by Seasonal Starch, Vegetable & Sauces)

SEASONAL ATLANTIC COAST FISH

PRIME FILET MIGNON

TABLE OF SWEETS

Coffee and Tea included

ASSORTED CANNOLI

ASSORTED CAKES

CHOCOLATE FOUNTAIN

7.35% CT Tax & 21% Service will be added

Cocktail Reception

\$37 per person

This appetizer package is only available with another package of your choice, or with one of our open bar packages.

PASSED HORS D'OEUVRES OR BUFFET STYLE

Please Choose 4

ARTICHOKE FRITTER

PORK BELLY

Hot Honey

RISOTTO BALLS

Garlic Aioli

TOMATO TART

Olive Tapenade

CRISPY ARTICHOKE

Citrus Aioli

CRISPY CHEESE CURDS

Hot Honey

**ROASTED PEAR WRAPPED IN
PROSCIUTTO DI PARMA**

MINI CHEDDAR GRILLED CHEESE

Brioche, Tomato Soup Shooter

HANGER STEAK CROSTINI

Truffle Aioli, Tomato

CREAMY MAC & CHEESE

**OVEN-ROASTED PROSCIUTTO DI
PARMA WRAPPED ATLANTIC SHRIMP**

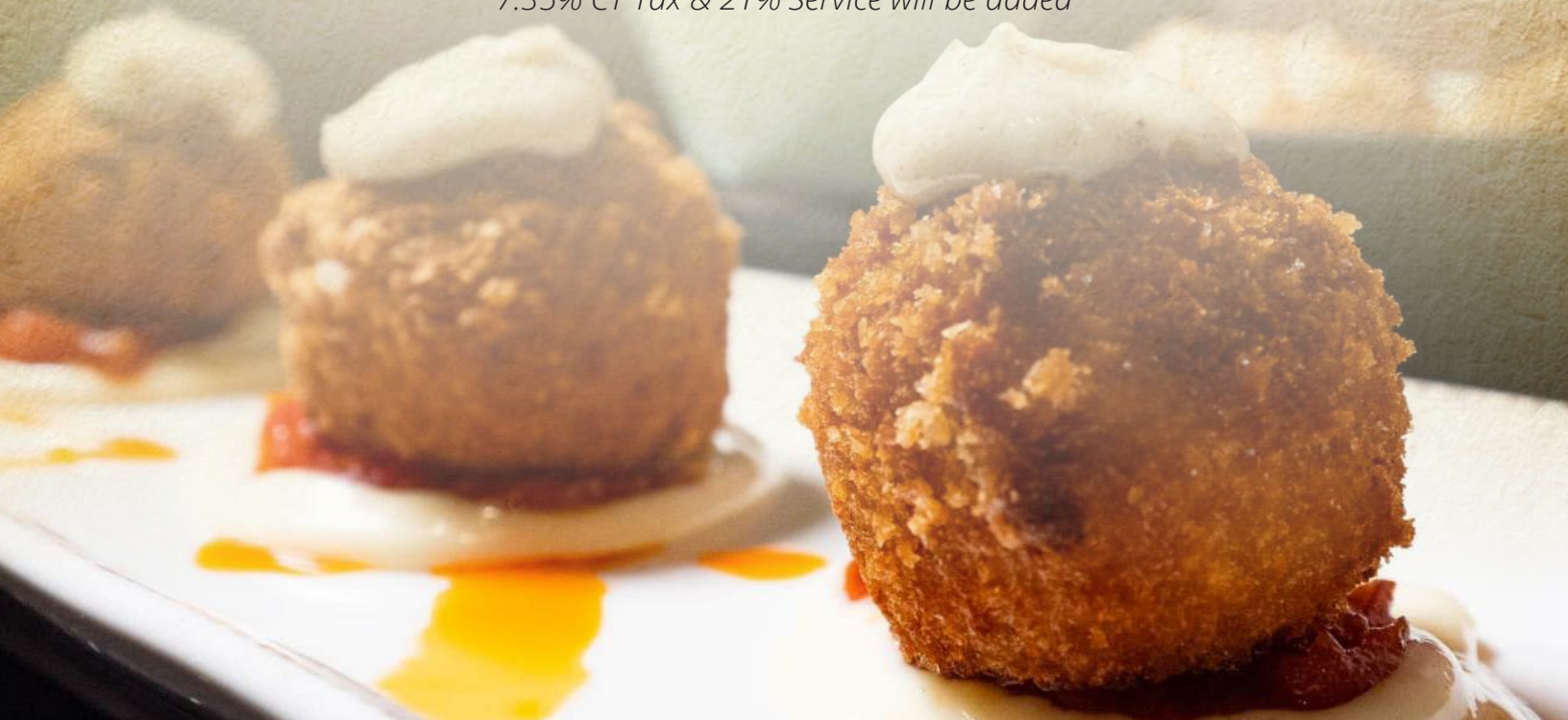
SICILIAN MEATBALL SLIDER

Brioche, Ricotta, Parmigiano-Reggiano

GRASS-FED STEAK SLIDER

Brioche, Cheddar, Truffle Aioli, Tomato

7.35% CT Tax & 21% Service will be added



Add Ons

CHARCUTERIE BOARD

\$19 per person

Locally Crafted Charcuterie, Artisanal Cheeses, Fig Jam, Marinated Olives, Seasonal Fruit, Vegetables & Crackers



DESSERT, COFFEE & TEA

\$8 per person

Options: Assortment of Cakes or Cannoli



CHOCOLATE FOUNTAIN

Coffee and Tea included

\$15 per person

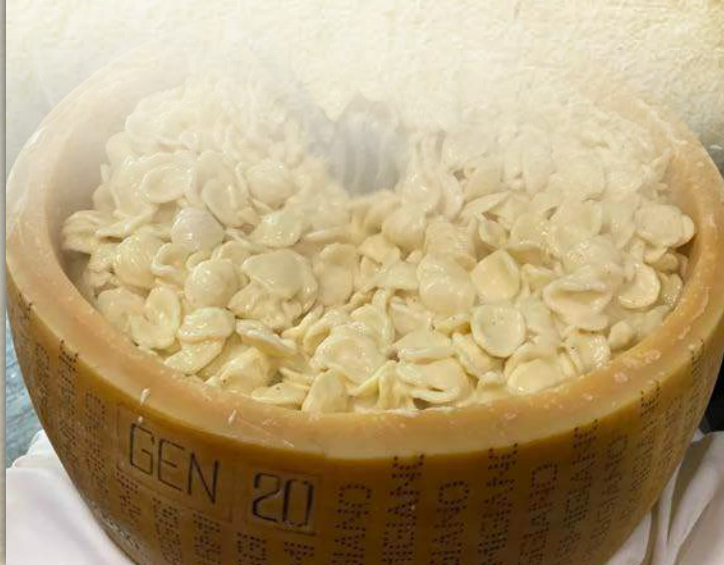
Milk Chocolate, Pound Cake, Strawberries, Bananas, Marshmallows & Pretzel Sticks



PASTA STATION

\$25 per person

House-Made Mac & Cheese or Spaghetti Cacio E Pepe created tableside in a Wheel of Parmigiano-Reggiano



7.35% CT Tax & 21% Service will be added

Beverage Service

BEER & WINE PACKAGE

\$24 per person – per hour

OPEN BAR PACKAGE

\$36 per person – per hour

Includes:

Tito's; Tanqueray; Bacardi; Jack Daniels; JW Red;
Exotico; House Wine; Beer; Soft Drinks

OTHER OPTIONS

Consumption or Cash Bar

7.35% CT Tax & 21% Service will be added



Wine Bar

(\$2,000 Room Charge Sunday Through Thursday)

(\$5,000 Room Charge Friday & Saturday)

(50 Guest Minimum)

72 WINES BY THE GLASS

(3 Ounce Pours)

Wines from \$9 through \$25

\$25 (Per Hour)

Wines from \$9 through \$50

\$50 (Per Hour)

Wines from \$50 through \$125

\$75 (Per Hour)

FAMILY STYLE CHARCUTERIE WITH ANY WINE PACKAGE

Additional \$15 Per Person

7.35% CT Tax & 21% Service will be added



Bride to be Celebrations







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