

ANTIPASTI

COZZE AL POMODORO

Fresh mussels cooked in a heavenly white wine, tomato and herb bath.
E / S / L

ARANCINI

Crispy rice balls filled with meat sauce, peas, carrots and mozzarella. Our family recipe is tried & true, the authentic Sicilian way. (2 per order)

LICARI'S CHIPS

House made, seasoned with grated parmesan & our own spice blend.
E / S / L

ROASTED RED PEPPER DIP
(contains bacon) E/ 8oz

ANTIPASTO BOARD

Seasonal imported meats and cheeses, eggplant caponta, Sicilian olives, sweet fig jam & crostini.
E / S / L

ROTTOLI

Tender eggplant rolls filled with Prosciutto di Parma, house made tomato sauce and provolone cheese, topped with basil and baked in the oven.

BRUSCHETTA

Toasted crostini, vine ripe tomatoes, fresh basil, goat cheese crumbles and sweet balsamic reduction.
E / S / L

CALAMARI

Ours is unlike any other. Fresh, never frozen and hand breaded in our secret family recipe.
E / S / L

POLPETTI AL FORNO

Our house made meatballs baked in our tomato sauce, topped with mozzarella cheese & fresh basil.
E / S / L

POLPO

Sou vide octopus served over a warm spinach salad. E
(Not available for catering)

CAPONATA

Vibrant, sweet mixture of eggplant & other vegetables served with crostini. E / S / L

GARLIC BREAD

E / S / L

DESSERT

Do yourself a favor and indulge in one of our homemade sweets.

CHEESECAKE

Ask your server about our freshly baked cheesecake flavor of the day!

FLOURLESS CHOCOLATE CAKE

Decadent chocolate cake, topped with a velvety chocolate mousse.

LOMONACO SICILIAN COOKIES

Five locally made, melt in your mouth cookies. Assorted varieties.

TIRAMISU

The classic. With mascarpone, lady fingers dipped in fresh brewed espresso, topped with cocoa powder.

CANNOLI

Two crunchy shells filled with sweet ricotta cream, topped with shaved chocolate.

ALSO AVAILABLE FROM OUR PASTRY CHEF

with a 48 hour notice.

WHOLE CHEESECAKE

12 large slices. Available in :

NY style, vanilla bean, strawberry, raspberry, lemon, caramel & chocolate

caramel pecan, turtle, oreo, cappuccino, mocha, rumchata, birthday cake, white chocolate
Don't see the flavor you are looking for?
No problem, just ask!

WHOLE FLOURLESS CHOCOLATE CAKE

12 large slices

TIRAMISU

Small pan (serves 12 - 18)
Large pan (serves 24-30)

PLATTERS & SMALL BITES

Order separately or create a platter. 48 hour notice.

CANNOLI

MINI CANOLLI
(1 dozen minimum)

CUPCAKES

LOMONACO SICILIAN COOKIES
platter of 25
platter of 50

BROWNIE BITES
(2 dozen minimum)

CHEESECAKE BITES
(2 dozen minimum)

CHOCOLATE CHIP COOKIES
(2 dozen minimum)

LEMON BARS
(2 dozen minimum)



QUALITY. PASSION. ROOTS.

Take Out/Catering Menu

E - Single Entrée • Small - Feeds 8-10 • Large - Feeds 18-20
24 hour notice for catering orders

2869 Knapp St, Ste B
Grand Rapids, MI 49525
616.608.6912

3627 Baldwin Ave
Hudsonville, MI 49426
616.777.3100

LICARISPIZZAKITCHEN.COM

WE DELIVER UP TO 6 MILES!

FEATURED ON THE



E - Single Entrée • Small - Feeds 8-10 • Large - Feeds 18-20

INSALATE

Panelle Cake E / S / L | All Natural Chicken Breast E / S / L
Fresh Atlantic Salmon E / S / L | Beef Tenderloin E / S / L

BRUSCHETTA SPINACI

Spinach, goat cheese, pine nuts, bruschetta, basil vinaigrette & shaved parmigiano reggiano.
Side / E / S / L

CAMPAGNIA

Spinach, dried figs, gorgonzola crumbles, crispy bacon, dried cherries, walnuts, honey citrus vinaigrette.
Side / E / S / L

CASA FRESCA

Romaine lettuce, tomato, cucumber, kalamata olives, red onion and our house vinaigrette.
Side / E / S / L

PASTA

Gluten free pasta available upon request E / S / L *Excludes Pasta Candela, our meatballs & meat sauce. | Add Fresh Garlic Bread E / S / L

PENNE GAMBERETTI

Penne pasta, fresh tomato, wilted spinach, mushrooms & succulent shrimp in a white cream sauce. E / S / L

LINGUINI CON SALSICCIA E RICOTTA

Fresh, house made sausage, creamy ricotta & fresh tomato sauce served over linguini.
E / S / L

PESTO ROSSO

Gemelli pasta, house made sausage, sun-dried tomato pesto & fresh ricotta cheese.
E / S / L

SPAGHETTI

A tradition of Sicily,
with fresh tomato sauce E / S / L
with meat sauce E / S / L
with meatballs E

ANTIPASTO

Romaine lettuce, capicollo, bruschetta, red onions, kalamata olives, roasted red peppers & fresh mozzarella tossed in our house vinaigrette.
Side / E / S / L

CUNEO

Romaine wedge with crispy bacon crumbles & fresh tomato, topped with shaved parmigiano reggiano, pickled velvet vinaigrette & balsamic reduction. Side / E / S / L

CUCUMBER & TOMATO

Cucumber, tomato & thinly sliced red onion in our house vinaigrette.
Side / E / S / L

PASTA CANDELA

Pasta, sweet peas and carrots in a rich and hearty meat sauce, baked in the oven and topped with melted mozzarella & fresh basil.
S / L
(48 hour advance notice required for catering)

PASTA A' LA CHEF

A Licari family secret. Gemelli pasta with tomato cream sauce, peas, carrots & ham.
E / S / L

ARRABIATA

Linguini tossed with shrimp, kalamata olives and mussels in a spicy tomato sauce.
E / S / L

PESTO CREMA

Penne pasta tossed in creamy basil pesto sauce & fresh chopped tomato.
E / S / L

PANNETTIS

Add our Roasted Red Pepper Dip for those chips! (contains bacon)

THE NICO

Sliced beef tenderloin, roasted red peppers, fresh basil, fresh mozzarella & our house vinaigrette.

PANE PANNELLE

Authentic Sicilian street fare. Crispy chickpea "polenta cake" with fresh lemon & kosher salt.

CAPRA BUONA

Rosemary infused ham, roasted Michigan turkey, fresh basil, goat cheese, balsamic reduction, tomato & caramelized onion.

PESCE

Fresh Atlantic salmon, caramelized onions, fresh spinach & goat cheese.

THE LEO

Breaded chicken cutlet, bacon, velvet pickled vinaigrette, provolone cheese, lettuce & tomato.

LO ZINGARO

Grilled chicken breast, fresh basil pesto, tomato & provolone.

THE BOSS

Prosciutto di Parma, rosemary infused ham, capicollo, salami, tomato, provolone, basil & our house vinaigrette.

THE SANGWICH

Beef tenderloin, sautéed onions, green peppers, mozzarella & provolone cheese.

THE GIGI

Roasted Michigan turkey, Prosciutto di Parma, lettuce, fresh mozzarella, tomato & our house vinaigrette.

MEATBALL

Our house made meatballs, tomato sauce, melted provolone & fresh basil.

ETNA

Lightly breaded chicken cutlet, bacon, goat cheese spread, bruschetta & balsamic reduction.

DOLCE

Rosemary infused ham, capicollo, goat cheese, fig jam, crumbled bacon & fresh arugula.

SCHIACCIATA PIZZA

A classic stuffed-style pizza. This one has a crispy crust on the top and bottom. Topped with grated parmesan & fresh basil. Available in one size only. Serves 3-4

POLPETTA

Our house made meatballs, salami, pepperoni, creamy ricotta cheese, fresh tomato sauce & mozzarella.

CASTELO

Rosemary infused ham, green olives, bruschetta & an olive oil herb sauce.

SCOPA

Fresh mozzarella, tomato & basil pesto sauce.

SAN VITO

Spinach, artichoke, roasted red peppers, sautéed mushrooms, ricotta cheese & tomato sauce.

PIZZE

VOTED MICHIGAN'S BEST PIZZA!

Make it Gluten Free or on a Cauliflower Crust

CAPRICCIOSA

Prosciutto di Parma, tomato, mushroom, fresh mozzarella & basil.
S | M | L

MAIALE

Sun dried tomato pesto sauce, capicollo, house made sausage, shredded mozzarella & oregano.
S | M | L

PESTO

Chicken, pesto sauce, sun dried tomatoes, goat cheese & balsamic reduction drizzle.
S | M | L

SUPREMO

Pepperoni, ham, onion, green pepper, black olives & mushroom.
S | M | L

VERDE

Prosciutto di Parma, fresh mozzarella, arugula, toasted pine nuts, fresh squeezed lemon juice, asiago cheese & an olive oil herb sauce.
S | M | L

PALINO

Roasted eggplant, goat cheese, caramelized onions, pine nuts, fresh mozzarella, parsley & an olive oil herb sauce.
S | M | L

AMORE

House made sausage, ham, bacon & pineapple.
S | M | L

BOCCE

Salami, pepperoni, house made sausage, green pepper & onion.
S | M | L

RUSTICA

Artichokes, kalamata olives, Prosciutto di Parma, tomato, breadcrumbs, goat cheese & an olive oil herb sauce.
S | M | L

CAPONE

Capicollo, salami, pepperoni & house made sausage.
S | M | L

MICHAELANGELO

Bruschetta, goat cheese, bacon & an olive oil herb sauce.
S | M | L

MARGHERITA

Fresh tomato sauce, mozzarella & fresh basil.
S | M | L

SFINCIUNI PIZZA

A true Sicilian style pizza. This traditional pie has a pan style crust, with a sweet and rustic style tomato sauce on top of 2 year aged parmigiano reggiano. (Serves 2-3).