

CICALA

A N T I P A S T I

POLPETTE DI MELANZANE 15

Eggplant “polpette”,
San Marzano tomatoes D.O.P., basil,
shaved juniper smoked ricotta

CARPACCIO DI TONNO 19

Tuna carpaccio, buffalo mozzarella,
Olio Verde, pickled caper leaves,
Calabrese chili oil, basil

CAPRESE INVERNALE 18

Imported Pugliese burrata,
persimmons, blood oranges,
pistachios, mint, aged balsamic

Affettato Misto

Assortment of house-cured salumi,
cheese and traditional southern
Italian antipasti for the table 45

INSALATA D'AUTUNNO 19

Mix of autumn chicories, local
apples, gorgonzola, candied
walnuts, walnut vinaigrette

COTECHINO 18

House-made cotechino,
lentil-chestnut ragu, shaved
Umbrian black truffles

P R I M I

GNOCCHI AL RAGU 20

Potato gnocchi, dry-aged PA beef ragu,
Parmigiano Reggiano

TAGLIATELLE AL TARTUFO 35

Tagliatelle, butter, sage,
Parmigiano Reggiano, fresh shaved bur-
gundy black truffles

MACCHERONI ALLA MUGNAIA 22

Hand-pulled single strand pasta,
wild boar ragu, Parmigiano Reggiano

BUSIATE ALLA SICILIANA 22

Sicilian-style fusili,
sicilian pistacchio pesto, lemon

LASAGNE AL FORNO 21

Baked lasagne, mushroom ragu “alla
cacciatore”, San Marzano tomatoes
D.O.P., mozzarella, ricotta

LINGUINE ALLE VONGOLE 24

Linguine di Gragnano, manilla clams,
garlic, peperoncini, white wine, parsley,
crushed fennel seed taralli

TORTELLI ALLE NOCI 21

Ricotta di bufala-filled tortelli,
brown butter, sage, Parmigiano Reggiano,
toasted walnuts

ZITI AL RAGU DI PESCE SPADA 20

Ziti di Gragnano,
Calabrese-style swordfish ragu

FREGNACC' ALL'ABRUZZESE 23

“Handkerchief-style” pasta,
braised lamb shoulder ragu,
pecorino del parco

S E C O N D I

STINCO D'AGNELLO 42

Braised lamb shank, couscous “alla
trapanese”, pomegranate,
pistacchio di Bronte D.O.P., mint

PESCE SPADA 38

Char-grilled swordfish fillet,
artichokes, calabrese chilies,
lemon

COSTOLETTA DI MAIALE 40

Apple cider-brined pork chop,
rosemary-roasted apples,
toasted hazelnuts

TAGLIATA DI MANZO 43

Pan-roasted dry aged PA beef strip
loin, “Robuchon-style” potatoes,
royal trumpet mushrooms,
rosemary jus

PETTO D'ANATRA 43

Pan-roasted duck breast,
charred radicchio, poached pears,
balsamic “sugo”

PESCE DEL GIORNO 38

Whole-roasted Mediterranean
seabass in “acqua pazza”,
olives, capers, garlic,
Piennolo Del Vesuvio tomatoes D.O.P.



Citrus symbolizes luxury and hospitality in Southern Italy, particularly in Sicily, from where the Cicala family emigrated. In the case of our logo, it is a dedication to Chef Joe Cicala's great-grandmother, Clementina. The snake symbolizes Angizia, the pagan snake goddess of the Marsi tribe who inhabited Pastry Chef Angela Cicala's familiar region of Abruzzo.

Cicala is proud to serve authentic family recipes rooted in the folklore and traditions of Italy's southern regions. Benvenuti e buon appetito!

GENNAIO
2022

Dinner

CICCALA

COCKTAILS

SICILIAN SOUR

Amaro Averna, Bourbon, Lemon, Egg White 15

IL NOCETTO

George Dickel Sour Mash Rye, Rapa Giovanni Nocino, Cocoa Bitters, Walnut 16

MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters 16

IT HAPPENED IN MONTEREY

Aperol, Mezcal, Prosecco, Grapefruit 16

THE PLEASURE CLUB OF FIUMEDINISI

Bluecoat Barrel-Aged Gin, Dolin Dry, Blood Orange, Clementine, Egg White 16

SAN MARTINO

George Dickel Rye, Laphroaig, Lapsang tea, Bitters, Orange 18

808 UPSHUR ST

Widow Jane Rye, Lillet, Sfumato, Bitters 17

PASSAGIATA WITH ISABELLA

Mezcal, Coffee Liqueur, Creme de Menthe, Orgeat 18

WINE BY THE GLASS

FRIZZANTE / SPARKLING

	GLASS	BOTTLE
Glera, Acinum, Extra Dry Prosecco D.O.C., Veneto, NV	12	48
Chardonnay, A. Margarine "Cuvee Traditionnelle" Brut Champagne NV	N/A	78

BIANCHI / WHITES

Vermentino, Aia Vecchia, Vermentino Toscana IGT, Toscana, 2020	13	62
Greco Bianco, Ippolito 1845, Ciro Bianco D.O.C., Calabria, 2019	16	77
Cortese, "La Terre di Stefano Massone" Vignetto Masera, Gavi D.O.C.G., Piemonte, 2019	14	67
Ribolla Gialla, Sturm, Collio Doc, Friuli-Venezia-Giulia, 2019	18	87
Sauvignon Blanc, Cantina Tramin, Alto-Adige, 2020	16	77

ROSATO / ROSÉ

Montepulciano, "Malandrino", Cataldi Madonn, Cerasuolo d'Abruzzo D.O.C., Abruzzo 2020	16	77
---	----	----

ROSSI / REDS

Pallagrello Nero/Casavecchia, Alois "Settimo", Campania, 2017	17	82
Aglianico, Macarico "Macari" Aglianico del Vulture, Basilicata, 2019	15	72
Frapatto blend "Rina Russa", Santa Teresa, Terre Siciliane I.G.T., Sicilia, 2019	13	62
Nebbiolo, Giovanni Rosso, Langhe Doc, Piemonte, 2019	22	100
Cabernet/Merlot, Casali di Bibbiano, "Argante", Toscana I.G.T., 2012	20	92
Barbera d'Alba, Walter Massa "Fuso", Piemonte, 2020	15	72

BOTTLED BEER

Troeg "Troegenator" Double Bock, PA	8	Lancaster "Hop Hog" IPA, PA	8
Birra Lucana, Lager, Basilicata, Italy	7	Victory "Golden Monkey" Belgian Tripel, PA	9
Krombacher, Pilsner, Germany	9	Heineken o.o. Non-Alcoholic, The Netherlands	6

NON ALCOHOLIC

SICILIAN SUNRISE

Blood orange, clementine juice, Sparkling Limonata 9

MOSTO-COLA

Presidium Mosto Cotto, lemon, juniper berry, mint 12

San Pellegrino Sparkling Limonata, Italy 5

San Pellegrino Sparkling Aranciata Rossa, Italy 5

San Pellegrino Sparkling Aranciata, Italy 5