

C I C C A L A

A N T I P A S T I

BURRATA ALLA SICILIANA 21

Local “pugliese style” burrata with sicilian citrus salad

INSALATA INVERNALE 21

Winter chickories salad, with gorgonzola dolce, figs, candied walnuts and roasted pear vinaigrete

INSALATA DI RUCOLA 19

Baby arugula salad with sliced apples, pomegranate, toasted pistachios, ricotta salata and primitivo viniagrette

CARPACCIO DI TONNO 24

Ahi tuna carpacciowith stracciatella, castelvetrano olive salsa, basil and peperone crusco IGP

POLPETTE AL SUGO 18

Neapolitan-style meatballs, in San Marzano tomato sauce

Antipasto Misto Della Casa

A tablescape of assorted salumi, cheeses, and traditional southern Italian antipasti for the table
21 per guest

2 person minimum
full table participation required

P R I M I

CAVATELLI AL SUGO DI SALSICCIA CALABRESE 25

House-made cavatelli with “Calabrese style” sausages slow cooked in San Marzano tomatoes

RAVIOLI FARCITI DI BRASATO AL BURRO E TARTUFO NERO 55

Slow-cooked beef short rib-filled ravioli with butter, thyme, and shaved black truffles from Norcia

PAPPARDELLE AL RAGU DI CINGHIALE 24

Wide ribbon pasta with wild boar ragu and 24 month Parmigiano Reggiano DOP

TAGLIATELLE AL RAGU DI CORTILE E CASTAGNE 25

Hand-cut tagliatelle with “barnyard ragu” of duck, rabbit, pheasant and chestnuts

TORTELLI DI ZUCCA AL BURRO, SALVIA E NOCCIOLE 24

Pumpkin-filled tortelli with brown butter, sage and toasted hazelnuts

S E C O N D I

STINCO D'AGNELLO 47

Braised lamb shank over Trapanese-style couscous, sicilian pistachios, pomegranate seeds and mint

TAGLIATA DI MANZO 65

Char-grilled organic PA grass-fed NY strip with roasted rosemary potatoes

BRASATO AL BAROLO 55

Slow-cooked beef short ribs in Barolo with polenta and seasonal root vegetables

POLLO AL MATTONE 45

Char-grilled chicken “under a brick” with green beans, potatoes and basil pesto

ORATA ALLA GRIGLIA 55

Char-grilled whole Mediterranean Dorade with wilted spinach and lemon

C O N T O R N I



PATATE AL FORNO 12

Roasted rosemary potatoes

SPINACI IN PADELLA 12

Sauteed baby spinach, garlic

FAGIOLI ALL'UCELLETTO 12

Cannellini beans, rosemary

FRIGGITELLI 12

Fried sweet peppers, cherry tomato

INVERNO 2026

Dinner

CICCALA

C O C K T A I L S

APEROL SPRITZ

Aperol, Prosecco, Orange

17

OAXACA NEGRONI

Mezcal, Vermouth Rouge, Campari

19

MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters

19

CIRNECO DELL' ETNA

Vodka, Hibiscus, Grapefruit, Rosemary

16

HUGO SPRITZ

Elderflower Liqueur, Prosecco, Lemon, Mint

17

SAN MARTINO

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

16

808 UPSHUR ST

High West Double Rye, Sfumato, Luigi Francoli, Bitter

THE BEE STING

Beefeater gin, lemon, Calabrese pepper-infused honey

16

W I N E B Y T H E G L A S S

FRIZZANTE / SPARKLING

Glera, Rocchina Brut Prosecco Treviso *Veneto* DOC NV

GLASS

BOTTLE

13

62

Glera/Pinot Noir, Acinum Prosecco “Millesimato” Rosé *Veneto* DOC NV

13

62

Moscato Bianco, Cerretto Moscato D’Asti DOCG *Piemonte* 2021 (375ml)

N/A

40

BIANCHI / WHITES

Cortese, Stefano Massone “Masera” Gavi Docg, *Piemonte* 2024

15

72

Vernaccia, La Lastra Vernaccia di San Gimignano Docg, *Toscana* 2023

19

92

Grechetto/Procanico/Malvasia, Argillae Orvieto Classico Superiore Doc *Umbria* 2022

18

87

Chardonnay, Castelfeder “Doss” *Alto Adige* 2024

18

87

ROSATO / ROSÉ

Nerello Mascalese, Tenuta Regaleali “Le Rose” Terre Siciliane IGT *Sicilia* 2024

14

67

ROSSI / REDS

Frapatto, Santa Tresa “Rina Russa” Terre Siciliane IGT *Sicilia* 2023

15

72

Barbera, Mauro Molino Barbera d’Alba Doc *Piemonte* 2024

16

77

Nebbiolo, Fratelli Revello Langhe Doc *Piemonte* 2023

20

98

Sangiovese, Avignonesi, Rosso di Montepulciano, *Toscana* Doc 2022

17

82

Cabernet Sauvignon/Merlot/Montepulciano, Argillae “Sinuoso” Umbria Rosso IGT 2022

19

92

B O T T L E D B E E R

Birra Lucana, Blonde Lager, *Basilicata, Italy*

9

Sam Smith, Oatmeal Stout, *England*

10

Half Acre “Bodem”, IPA, *Illinois*

9

Von Trapp Bohemian Pilsner, *Vermont*

8

Tonewood ”Fuego” Hazy IPA, *New Jersey*

9

Bitburger o.o Pilsner Non-Alcoholic

8

N O N A L C O H O L I C

SICILIAN SUNRISE

Blood orange, clementine juice, Sparkling Limonata

9

MOSTO-COLA

Presidium Mosto Cotto, lemon, juniper berry, mint

12

SPRITZ ZERO

Sanbitter, club soda, orange

14

CRODINO SPRITZ

Crodino Aperitivo Non Alcolico “Biondo”, *Italy*

10

San Pellegrino Sparkling Limonata, *Italy*

5

San Pellegrino Sparkling Aranciata Rossa, *Italy*

5

San Pellegrino Sparkling Aranciata, *Italy*

5

Bitburger o.o Pilsner Non-Alcoholic

8