

CICCALA

Pre-theater Prix Fixe

\$70 PER PERSON

A N T I P A S T I

INSALATA D'AUTUNNO

Autumn chicory salad, local apples, gorgonzola, candied walnuts, walnut vinaigrette

MINISTRA DI CECI

“Marchegiana-style” chick pea soup, swisschard, tomato “brodo”, extra virgin olive oil

CAPPESSANTE IN PADELLA

Pan-roasted scallops, salsify puree, Granny Smith apple “sott’olio”

S E C O N D I

GNOCCHI ALLA SORRENTINA

Potato gnocchi, San Marzano tomatoes D.O.P., basil, mozzarella di bufala

CARAMELLE DI ZUCCA

Roasted autumn squash-filled caramelle, brown butter, sage, Parmigiano Reggiano, crushed amaretti cookies

STINCO D'AGNELLO

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

IPPOGLOSO

Pan-roasted halibut fillet, sunchoke puree, Romanesco cauliflower, saffron sauce

D O L C I

GELATO ASSORTITI

Assortment of house-made gelati and sorbetti

TORTA DI MELE EBRAICA

Roman-Jewish olive oil apple cake, butter streusel, cinnamon gelato