

# CICALA

## A N T I P A S T I

**CARCIOFO RIPIENO** 19  
Whole stuffed artichoke,  
seasoned breadcrumbs,  
Parmigiano Reggiano DOP

*Antipasto Misto Della Casa*  
A tablescape of assorted salumi, cheeses,  
and traditional southern Italian antipasti  
for the table 24pp  
2 person minimum  
full table participation required

**INSALATA INVERNALE** 18  
Trevisano radicchio salad,  
Gorgonzola dolce DOP,  
honey-crisp apples, candied  
walnut vinaigrette

**POLPETTE DI MELANZANE** 18  
Eggplant “polpette”,  
San Marzano tomatoes DOP,  
basil, shaved smoked scamorza

**BURRATA ALLA VIGNAROLA** 19  
Local Pugliese-style burrata,  
spring vegetable medely,  
“vignarola” puree

**CALAMARI ALLE BRACE** 20  
Grilled calamari, frisée lettuce,  
lemon-caper salsa verde

## P R I M I

**GNOCCHI ALLA SORRENTINA** 27  
Potato gnocchi, San Marzano toma-  
toes DOP, Parmigiano Reggiano DOP,  
fior di latte mozzarella

**RAVIOLI ALLA PRIMAVERA** 27  
Spinach and ricotta filled ravioli,  
charred ramps, butter, Parmigiano  
Reggiano DOP

**SPAGHETTI CON SEPIE E PISELLI** 28  
Spaghetti di Gragnano IGP,  
baby seppie, spring peas, grated botarga

**CAVATELLI ASPARAGI E GAMBERI** 27  
Cavatelli, local asparagus, Gulf Coast  
shrimp, garlic, white wine, parsley

**RIGATONI ALL'AMATRICIANA** 26  
Mezze Maniche, San Marzano  
tomatoes DOP, Guanciale,  
Parmigiano Reggiano DOP

**TAGLIATELLE ALLA CACCIATORE** 28  
Thin “ribbon-shaped” pasta,  
Rabbit ragu, wild mushrooms, Parmigiano  
Reggiano DOP

## S E C O N D I

**AGNELLO IN PADELLA** 47  
Roasted lamb rack, Sicilian  
eggplant caponata, mint,  
pine nuts, “mosto cotto”

**BISTECCA ALLA FIORENTINA** 125  
Char-grilled beef ribeye for  
two, grilled radicchio, bagna  
cauda, Parmigiano Reggiano  
DOP

**MELANZANE ALLA PARMIGIANA** 45  
Roasted organic eggplant,  
San Marzano tomatoes DOP,  
basil, buffalo mozzarella,  
Parmigiano Reggiano DOP

**ORATA IN ACQUA PAZZA** 55  
Whole-roasted Mediterranean  
Dorade, cherry tomatoes, garlic,  
olives, capers, white wine, parsley

**POLLO ALLA CASALINGA** 55  
Whole-roasted chicken for two,  
potatoes, carrots, red onions,  
rosemary, chicken jus



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 familial region of Abruzzo.

MARZO 2024

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

*Dinner*

# CICCALA

## COCKTAILS

### SICILIAN SOUR

Amaro Averna, Bourbon, Lemon, Egg White 18

### OAXACA NEGRONI

Mezcal, Vermouth Rouge, Campari 17

### MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters 18

### CIRNECO DELL' ETNA

Vodka, Hibiscus, Grapefruit, Rosemary 16

### THE PLEASURE CLUB OF FIUMEDINISI

Bluecoat Barrel-Aged Gin, Dolin Dry, Blood Orange, Clementine, Egg White 18

### SAN MARTINO

George Dickel Rye, Laphroaig, Lapsang tea, Bitters, Orange 17

### 808 UPSHUR ST

High West Double Rye, Sfumato, Ciclista, Bitters 18

### THE BEE STING

Beefeater gin, lemon, Calabrese pepper-infused honey 16

## WINE BY THE GLASS

### FRIZZANTE / SPARKLING

	GLASS	BOTTLE
Glera, Rocchina Brut Prosecco Treviso DOC, <i>Veneto NV</i>	13	62
Glera/Pinot Noir, Acinum Prosecco "Millesimato" Rosé DOC, <i>Veneto NV</i>	14	67
Moscato Bianco, Cerretto Moscato D'Asti DOCG <i>Piemonte 2021 (375ml)</i>	N/A	40

### BIANCHI / WHITES

Chardonnay, Alois Lageder "Terra Alpina", Vignetti delle Dolomiti IGT <i>Alto Adige 2022</i>	18	87
Grillo, Tenuta Regaleali, "Cavallo delle Fate", <i>Sicilia DOC 2021</i>	18	87
Pinot Grigio, Nec Otium di Jacopo, <i>Friuli Doc 2022</i>	14	67
Verdicchio, Az. Agricola Santa Barbara "Pignocco" Castelli di Jesi DOC <i>Marche 2022</i>	15	72

### ROSATO / ROSÉ

Nerello Mascalese, Tenuta Gorgi Tondi "Rosa dei Vent" Terre Siciliane IGT <i>Sicilia 2022</i>	16	77
Montepulciano, Cataldi Madonna, "Malandrino" Cerasuolo d'Abruzzo DOC <i>2020</i>	17	82

### ROSSI / REDS

Cabernet Sauvignon/Merlot/Montepulciano, Argillae "Sinuoso" <i>Umbria Rosso IGT 2020</i>	18	87
Frapatto, Santa Tresa "Rina Russo" <i>Terre Sicilliane IGT 2022</i>	14	67
Nebbiolo, Tre Pile "Carlin" Langhe Doc <i>2022</i>	19	82
Nero D'Avola, Feudo Maccari "Nere" <i>Sicilia DOC 2019</i>	18	87
Sangiovese, Piancornello "Rogheti" <i>Toscana IGT 2021</i>	18	87

## BOTTLED BEER

Birra Lucana, Blonde Lager, <i>Basilicata, Italy</i>	8	New Trail, "Lazy River" Pilsner, PA	9
Sam Smith, Oatmeal Stout, <i>England</i>	10	Half Acre, "Tome" Hazy Pale Ale, Illinois 16oz	11
Neshaminy Creek, "Countyline" IPA, PA	9	Brooklyn Brewery, "SFX" Non-Alcoholic, NY	8

## NON ALCOHOLIC

### 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

Brooklyn Brewery, "SFX" Non-Alcoholic, NY 8