

C I C C A L A

A N T I P A S T I

POLPETTE AL SUGO 15
Neapolitan-style meatballs, in San Marzano tomato sauce with basil and Parmigiano

FRITTO MISTO 18
Fried calamari, shrimp, and summer vegetables with charred lemon

FIORI DI ZUCCA 16
Fried ricotta-stuffed squash blossoms with San Marzano tomato sauce

Antipasto Misto Della Casa
A tablescape of assorted salumi, cheeses, and traditional southern Italian antipasti for the table 21 pp
2 person minimum
full table participation required

INSALATA DI RUCOLA 16
Baby arugula salad with gorgonzola, candied walnuts, and roasted peach vinaigrette

CRUDO DI TONNO 22
Tuna crudo with seabbeans, lemon, and colatura di alici

CAPRESE DI BURRATA 18
Local Pugliese-style burrata, with heirloom tomatoes, cucumber, basil, oregano, and extra virgin olive oil

POLPO ALLE BRACE 19
Grilled octopus salad with frisée lettuce, chickpeas, and lemon-caper salsa verde

P R I M I

CAVATELLI AL SUGO 19
Cavatelli with pork sugo and Parmigiano Reggiano

LINGUINE ALLO SGOGLIO 22
Linguine with mussels, clams, calamari, and rock shrimp

CAPPELLACCI DI GRANCHI 28
Cappellacci with Maryland blue crab and New Jersey sweet corn

CHITARRA ALLA NERANO 19
Chitarra with zucchini pesto and shaved caciocavallo

ANELLINI ALLA PECORARA 19
Anellini with summer vegetable ragu and sheep's milk ricotta

RAVIOLI ALLA NORMA 19
Eggplant-filled ravioli with Piennolo Del Vesuvio tomatoes, basil and stracciatella

S E C O N D I

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

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

COSTATA DI MANZO PER DUE 125
Char-grilled beef ribeye for two, grilled asparagus, bagna cauda, Parmigiano Reggiano DOP

PESCE SPADA 45
Grilled swordfish fillet, Sicilian pistachio salsa verde, shaved fennel and orange salad

POLLO ALLO SCARPARIELLO 35
Roasted half chicken, pork sausage, hot and sweet pickled peppers, rosemary

C O N T O R N I

ASPARAGI 12
Charred asparagus in "bagna cauda"

PATTATE AL FORNO 12
Roasted rosemary potatoes

SPINACI IN PADELLA 12
Sautéed baby spinach, garlic

PIPI E PATATE 12
Potatoes and fried sweet peppers

FAGIOLI ALL'UCELLETTA 12
Cannellini beans, rosemary

FRIGGITELLI 12
Fried sweet peppers, cherry tomato

AGOSTO 2024

Dinner



C I C C A L A

C O C K T A I L S

SICILIAN SOUR

Amaro Averna, Bourbon, Lemon, Egg White 18

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

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 16

808 UPSHUR ST

High West Double Rye, Sfumato, Luigi Francoli, Bitters 17

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

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

BIANCHI / WHITES

| | | |
|---|----|----|
| Pinot Grigio, Nec Otium di Jacopo, <i>Friuli</i> DOC 2022 | 13 | 62 |
| Carricante/Catarratto, Palmento Costanzo Etna Bianco <i>Sicily</i> DOC 2021 | 19 | 92 |
| Falanghina, Terre Stregate "Svelato", <i>Campania</i> DOC 2021 | 15 | 72 |
| Chardonnay, Castelfeder "Doss" <i>Alto Adige</i> DOC 2022 | 18 | 87 |

ROSATO / ROSÉ

| | | |
|---|----|----|
| Corvina blend, Marchesini Family Chiaretto di Bardolino Classico <i>Veneto</i> DOC 2022 | 15 | 72 |
| Montepulciano, Cataldi Madonna, "Malandrino" Cerasuolo d'Abruzzo DOC 2020 | 19 | 92 |

ROSSI / REDS

| | | |
|---|----|----|
| Frapatto, Santa Tresa "Rina Russo" Terre Siciliane IGT 2022 | 15 | 72 |
| Barbera, Mauro Molino Barbera d'Alba Doc <i>Piemonte</i> 2022 | 16 | 77 |
| Nebbiolo, Massimo Rivetti LangheDoc <i>Piemonte</i> 2022 | 19 | 92 |
| Sangiovese, Piancornello "Rogheti" Toscana IGT 2021 | 19 | 92 |
| Cabernet Sauvignon/Merlot/Montepulciano, Argillae "Sinuoso" Umbria Rosso IGT 2020 | 19 | 92 |

B O T T L E D B E E R

| | | | |
|--|----|--|----|
| Birra Lucana, Blonde Lager, <i>Basilicata, Italy</i> | 10 | 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 | 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