

C I C C A L A

A N T I P A S T I

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

SCAMPI IN PADELLA 20
Pan-roasted prawns, cannellini
beans, peperone crusco IGP

FIORI DI ZUCCA 18
Fried ricotta-stuffed squash
blossoms, San Marzano
tomatoes 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 DI RUCOLA 18
Baby arugula salad,
local strawberries, Gorgonzola
dolce DOP, candied walnuts,
primitivo vinaigrette

MELANZANE ALLA PARMIGIANA 20
Roasted organic eggplant, San
Marzano tomatoes DOP, basil,
buffalo mozzarella, Parmigiano

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

POLPO ALLE BRACE 20
Grilled octopus, frisée lettuce,
chickpeas, 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

CAVATELLI ASPARAGI E GAMBERI 27
Cavatelli, local asparagus, head-on
prawns, garlic, white wine, parsley,
Piennolo del Vesuvio tomatoes DOP

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

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

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

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”

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 SCARPARELLO 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
Sauteed 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



MAY 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 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, Luigi Francoli, Bitters 18

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 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, Castelfeder "Doss" Alto Adige Doc 2022	18	87
Greco Bianco, Ippolito 1845 "Mare Chiaro" Calabria Bianco DOC, <i>Calabria 2022</i>	15	72
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

Corvina blend, Marchesini Family Chiaretto di Bardolino Classico Doc <i>Veneto 2022</i>	16	77
Montepulciano, Cataldi Madonna, "Malandrino" Cerasuolo d'Abruzzo DOC 2020	17	82

ROSSI / REDS

Cabernet Sauvignon/Merlot/Montepulciano, Argillae "Sinuoso" <i>Umbria Rosso IGT 2020</i>	18	87
Frapatto, Santa Tresa "Rina Russo Terre Siciliane IGT 2022	14	67
Nebbiolo, Massimo Rivetti Langhe Doc <i>Piemonte 2022</i>	19	92
Barbera, Mauro Molino Barbera d'Alba Doc <i>Piemonte 2022</i>	16	77
Sangiovese, Piancornello "Rogheti" <i>Toscana IGT 2021</i>	18	87

B O T T L E D B E E R

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	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