

C I C C A L A

A N T I P A S T I

POLPETTE AL SUGO 17
Neapolitan-style meatballs, in San Marzano tomato sauce with basil and Parmigiano

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

INSALATA BIBITA 21
Bibb lettuce, roasted peaches, crispy prosciutto

Antipasto Misto Della Casa

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

INSALATA DI RUCOLA 18
Baby arugula salad with gorgonzola, candied walnuts, and summer berries vinaigrette

FIORE DI ZUCCA 18
Fried ricotta-stuffed squash blossoms

BURRATA IN CIALLEDDA 24
Pugliese-style burrata with a “panzanella” of cherry tomaotes, cucumbers, red onion and basil

P R I M I

CAVATELLI AL SUGO 19
Cavatelli with pork sugo and Parmigiano Reggiano

SCIALATELLI ALLA SORRENTINA 23
Amalfi-style fettuccine with eggplant, San Marzano tomatoes DOP, and smoked provola

RAVIOLI ALLO SCOGLIO 22
Lemon and ricotta filled ravioli with clams, shrimp calamari and Piennolo del Vesuvio tomatoes DOP

PACCHERI AL RAGU DI POLIPO 24
Paccheri with slow-cooked octopus ragu in San Marzano tomatoes DOP, olives, and capers

PAPPARDELLE AL RAGU 21
Wide ribbon pasta with wild boar ragu and Parmigiano Reggiano DOP

TAGLIATELLE AL PESTO 19
Hand-cut tagliatelle, basil pesto, stracciatella

S E C O N D I

CAREE D’AGNELLO 47
Marsala-glazed lamb chops with summer greens, cucumbers, red onion and charred lemon

ORATA ALLA GRIGLIA 55
Char-grilled whole Mediterranean Dorade with wilted spinach and lemon

TAGLIATA DI MANZO 60
Char-grilled NY strip with roasted summer squash and mint

SPIGOLA IN PADELLA 45
Pan-roasted striped bass fillet with tomato-cucumber gazpacho and charred cubanelle peppers

POLLO ALLA DIAVOLA 35
Char-grilled chicken “under a brick” with summer salad of green beans, potatoes and basil pesto

C O N T O R N I

INSALATA GENOVESE 12
Green beans, potatoes, basil pesto

PATTATE AL FORNO 12
Roasted rosemary potatoes

SPINACI IN PADELLA 12
Sauteed baby spinach, garlic

ZUCCHINE IN PADELLA 12
Pan-roasted summer squash with mint

FAGIOLI ALL’UCELLETTA 12
Cannellini beans, rosemary

FRIGGITELLI 12
Fried sweet peppers, cherry tomato

SETTEMBRE 2025

Dinner



CICCALA

C O C K T A I L S			
COCKTAILS	APEROL SPRITZ	17	
	Aperol, Prosecco, Orange		
	OAXACA NEGRONI	19	
	Mezcal, Vermouth Rouge, Campari		
COCKTAILS	MIDNIGHT IN ALBA	19	
	Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters		
	CIRNECO DELL' ETNA	16	
	Vodka, Hibiscus, Grapefruit, Rosemary		
COCKTAILS	HUGO SPRITZ	17	
	Elderflower Liqueur, Prosecco, Lemon, Mint		
	SAN MARTINO	16	
	George Dickel Rye, Laphroaig, Lapsang tea, Bitters, Orange		
COCKTAILS	808 UPSHUR ST	17	
	High West Double Rye, Sfumato, Luigi Francoli, Bitter		
	THE BEE STING	16	
	Beefeater gin, lemon, Calabrese pepper-infused honey		

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			
	Cortese, Stefano Massone “Masera” Gavi Docg, <i>Piemonte</i> 2024	15	72
	Verdicchio, Santa Barbara Castelli di Jesi Doc, <i>Marche</i> 2024	13	62
	Grechetto/Procanico/Malvasia, Argillae Orvieto Classico Superiore Doc <i>Umbria</i> 2022	18	87
BIANCHI / WHITES	Chardonnay, Trefethen “Estate” Oak Knoll Napa Valley <i>California</i> 2022	18	87
ROSATO / ROSÉ			
	Nerello Mascalese, Tenuta Regaleali “Le Rose” Terre Siciliane IGT <i>Sicilia</i> 2024	14	67
ROSSI / REDS			
	Frapatto, Santa Tresa “Rina Russa” Terre Siciliane IGT <i>Sicilia</i> 2022	15	72
	Barbera, Mauro Molino Barbera d’Alba Doc <i>Piemonte</i> 2022	16	77
	Nebbiolo, Massimo Rivetti Langhe Doc <i>Piemonte</i> 2022	19	92
ROSSI / REDS	Sangiovese, San Felo “Lampo” Morellino di Scansano Docg, <i>Toscana</i> 2023	17	82
	Cabernet Sauvignon/Merlot/Montepulciano, Argillae “Sinuoso” Umbria Rosso IGT 2020	19	92

B O T T L E D B E E R			
BOTTLED BEER	Birra Lucana, Blonde Lager, <i>Basilicata, Italy</i>	9	
	Sam Smith, Oatmeal Stout, <i>England</i>	10	
	Half Acre “Bodem”, IPA, <i>Illinois</i>	9	
	Von Trapp Bohemian Pilsner, <i>Vermont</i>	8	
BOTTLED BEER	Tonewood “Fuego” Hazy IPA, <i>New Jersey</i>	9	
	Bitburger o.o Pilsner Non-Alcoholic	8	

N O N A L C O H O L I C			
NON-ALCOHOLIC	SICILIAN SUNRISE		
	Blood orange, clementine juice, Sparkling Limonata	9	
	MOSTO-COLA	12	
	Presidium Mosto Cotto, lemon, juniper berry, mint		
NON-ALCOHOLIC	SPRITZ ZERO	14	
	Sanbitter, club soda, orange		
	CRODINO SPRITZ	10	
	Crodino Aperitivo Non Alcolico “Biondo”, <i>Italy</i>		
NON-ALCOHOLIC	San Pellegrino Sparkling Limonata, <i>Italy</i>	5	
	San Pellegrino Sparkling Aranciata Rossa, <i>Italy</i>	5	
	San Pellegrino Sparkling Aranciata, <i>Italy</i>	5	
	Bitburger o.o Pilsner Non-Alcoholic	8	