

CICALA

A N T I P A S T I

POLPETTE DI MELANZANE 16

Eggplant “polpette”,
San Marzano tomatoes DOP,
basil, shaved smoked scamorza

TARTAR DI MANZO 19

Beef tartar, caper vinaigrette,
Parmigiano Reggiano, roasted
bone marrow bruschetta

BURRATA PUGLIESE 18

Imported Pugliese burrata,
heirloom tomatoes, cucumber,
red onion, basil

Affettato Misto

Assortment of house-cured salumi,
cheese and traditional southern
Italian antipasti for the table 45

INSALATA DI RUCOLA 16

Arugula, lemon vinaigrette, shaved
Parmigiano Reggiano

CRUDO DI TONNO 20

Yellowfin tuna crudo,
tomato vinaigrette, fennel,
colatura di alici, olive oil crackers

P R I M I

GNOCCHI AL RAGU 24

Potato gnocchi, dry-aged PA beef ragu,
Parmigiano Reggiano

SHĒTRIDHLAT ARBĒRESHĒ 24

Hand-pulled single strand pasta,
lightly spicy Calabrese pork ragu,
pecorino Sardo

CAPPELLACCI AI FIORI 25

Zucchine and ricotta filled cappellacci,
squash blossoms, Parmigiano Reggiano

TAGLIATELLE AL LIMONE 26

Tagliatelle, Baja bay scallops,
cured lemon, colatura di alici,
Parmigiano Reggiano

RAVIOLI ALLA NORMA 25

Smoked eggplant and ricotta filled
ravioli, cherry tomatoes, stracciatella,
oregano

FREGNACC' ALL'ABRUZZESE 25

“Handkerchief-style” pasta,
braised lamb shoulder ragu,
pecorino del parco

S E C O N D I

AGNELLO IN PADELLA 46

Roasted lamb rack, Sicilian
eggplant caponata, mint, pine nuts,
mosto cotto vinaigrette

SPIGOLA STRIATA 43

Char-grilled striped bass fillet,
poached lobster, mussels,
saffron “brodo”

ARROSTO DI MAIALE 43

Roasted Berkshire pork loin,
summer vegetables, pickled green
tomatoes, salumi jus

TAGLIATA DI MANZO 46

Pan-roasted beef strip loin,
“Robuchon-style” potatoes,
maitake mushroom, red wine jus

FUNGHI MAITAKE ARROSTI 32

Pan-roasted maitake mushrooms,
farro, cipollini onions

PESCE DEL GIORNO 43

Whole-roasted Mediterranean
seabass in “acqua pazza”, capers,
castelvetro olives, garlic, cherry
tomatoes



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.

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

SETTEMBRE
2022

Dinner

CICCALA

COCKTAILS

SICILIAN SOUR

Amaro Averna, Bourbon, Lemon, Egg White 15

ENZO AND HIS DONKEYS FROM RAITO

Sobieski Vodka, Peach-Rosemary Simple Syrup, Ginger Beer 16

MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters 16

IT HAPPENED IN MONTEREY

Aperol, Mezcal, Prosecco, Grapefruit 16

THE PLEASURE CLUB OF FIUMEDINISI

Bluecoat Barrel-Aged Gin, Dolin Dry, Blood Orange, Clementine, Egg White 16

SAN MARTINO

George Dickel Rye, Laphroaig, Lapsang tea, Bitters, Orange 18

808 UPSHUR ST

Widow Jane Rye, Sfumato, Ciclista, Bitters 17

THE MALOCCHIO TEST

Titos Vodka, Lemon Juice, Basil, Basil Infused Oil 17

WINE BY THE GLASS

FRIZZANTE / SPARKLING

	GLASS	BOTTLE
Glera, Rocchina Brut Prosecco Treviso DOC, <i>Veneto</i> NV	13	62
Chardonnay, A. Margaine "Cuvee Traditionelle" Brut Champagne NV (375ml)	N/A	78

BIANCHI / WHITES

Verdicchio, Az. Agricola Santa Barbara "Pignocco" Verdicchio Castelli di Jesi DOC, <i>Marche</i> 2020	15	72
Carricante/Catarratto, Palmento Costanzo Etna Bianco DOC, <i>Sicilia</i> 2019	19	92
Greco Bianco, Ippolito 1845, "Mare Chiaro", <i>Ciro</i> DOC, <i>Calabria</i> , 2021	16	77
Chardonnay, Alois Lageder Alto-Adige DOC 2020	18	87
Sauvignon Blanc, Cantina Tramin Alto-Adige DOC 2020	16	77

ROSATO / ROSÉ

Montepulciano, Cataldi Madonna "Malandrino" Cerasuolo d'Abruzzo DOC 2020	17	82
Grenache/Syrah, Saveurs du Temps Costieres de Nimes AOC, <i>France</i> 2021	12	57

ROSSI / REDS

Aglianico, Macarico "Macari" Aglianico del Vulture DOC, <i>Basilicata</i> 2019	15	72
Frapatto, Santa Tresa "Rina Russa" Terre Siciliane IGT 2019	14	67
Nebbiolo, Giovanni Rosso Langhe DOC, <i>Piemonte</i> 2019	22	106
Cabernet/Merlot, Casali di Bibbiano "Argante" Toscana IGT 2012	20	97
Barbera, Azienda Agricola Pace Barbera d'Alba DOC, <i>Piemonte</i> , 2019	15	72
Sangiovese/Colorino, Podere Il Palazzino Chianti Classico "Argentina" DOCG, <i>Toscana</i> 2017	19	92

BOTTLED BEER

Birra Lucana Lager, <i>Italy</i>	7	Victory "Golden Monkey" Belgian Tripel, <i>PA</i>	9
Troeg "Troegenator" Double Bock, <i>PA</i>	8	New Trail "Lazy River" Pilsner, <i>PA</i>	8
Neshaminy Creek "Countyline" IPA, <i>PA</i>	8	Half Acre "Tome" Hazy Pale Ale, <i>Illinois</i> 16oz	11
		Bitburger Drive "Non Alcoholic", <i>Germany</i>	8

NON ALCOHOLIC

SICILIAN SUNRISE Blood orange, clementine juice, Sparkling Limonata	9	San Pellegrino Sparkling Limonata, <i>Italy</i>	5
MOSTO-COLA Presidium Mosto Cotto, lemon, juniper berry, mint	12	San Pellegrino Sparkling Aranciata Rossa, <i>Italy</i>	5
		San Pellegrino Sparkling Aranciata, <i>Italy</i>	5