

# C I C C A L L A

## A N T I P A S T I

### **BURRATA ALLA PRIMAVERA** 21

Local “pugliese style” burrata with early spring vegetables, mint, and crispy guanciale vinaigrette

### **INSALATA DEA VERDE** 21

Spring chickories salad, with radishes, peas, charred asparagus and green goddess dressing

### **INSALATA DI RUCOLA** 19

Baby arugula salad with candied walnuts, crumbled gorgonzola and roasted pear vinaigrette

### **CARPACCIO DI MANZO** 24

Beef carpaccio, charred ramps, marinated pears, shaved pecorino

### **POLPETTE AL SUGO** 18

Neapolitan-style meatballs, in San Marzano tomato sauce

### *Antipasto Misto Della Casa*

A tablescape of assorted salumi, cheeses, and traditional southern Italian antipasti for the table

21 per guest

2 person minimum  
full table participation required

## P R I M I

### **CAVATELLI AL SUGO DI SALSICCIA CALABRESE** 25

House-made cavatelli with “Calabrese style” sausages slow cooked in San Marzano tomatoes

### **RAVIOLI FARCITI DI BRASATO AL BURRO E TARTUFO NERO** 55

Slow-cooked beef short rib-filled ravioli with butter, thyme, and shaved black truffles from Norcia

### **PAPPARDELLE AL RAGU DI CINGHIALE** 24

Wide ribbon pasta with wild boar ragu and 24 month Parmigiano Reggiano DOP

### **TAGLIOLINI AI GRANCHI E POMODORINI DEL PIENNOLO DEL VESUVIO** 29

Hand-cut tagliolini with back-fin blue crab and Piennolo del vesuvio tomatoes DOP

### **TORTELLONI ALLA VIGNAROLA** 25

Spinach and ricotta filled tortelloni with spring vegetables, butter, mint, and orange zest

## S E C O N D I

### **COSTOLETTA DI MAIALE IN PEPERONATA** 47

Pan-roasted bone-in heritage pork chop stuffed with seasoned breadcrumbs and Parmigiano Reggiano DOP served with vinegar peppers and rosemary jus

### **TAGLIATA DI MANZO** 65

Char-grilled organic PA grass-fed NY strip with roasted rosemary potatoes

### **BRASATO AL BAROLO** 55

Slow-cooked beef short ribs in Barolo with polenta and seasonal root vegetables

### **POLLO AL MATTONE** 45

Char-grilled chicken “under a brick” with green beans, potatoes and basil pesto

### **BRANZINO ALLA GRIGLIA** 55

Char-grilled whole Mediterranean sea bass with wilted spinach and lemon

## C O N T O R N I

### **PATATE AL FORNO** 12

Roasted rosemary potatoes

### **SPINACI IN PADELLA** 12

Sauteed baby spinach, garlic

### **FAGIOLI ALL'UCELLETTA** 12

Cannellini beans, rosemary

### **ASPARAGI GRIGLIATI** 12

Char-grilled asparagus

PRIMAVERA 2026

*Dinner*



# C I C C A L A

## C O C K T A I L S

<b>APEROL SPRITZ</b> Aperol, Prosecco, Orange	17	<b>HUGO SPRITZ</b> Elderflower Liqueur, Prosecco, Lemon, Mint	17
<b>OAXACA NEGRONI</b> Mezcal, Vermouth Rouge, Campari	19	<b>SAN MARTINO</b> George Dickel Rye, Laphroaig, Lapsang tea, Bitters, Orange	16
<b>MIDNIGHT IN ALBA</b> Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostura Bitters	19	<b>808 UPSHUR ST</b> High West Double Rye, Sfumato, Luigi Francoli, Bitters	17
<b>CIRNECO DELL' ETNA</b> Vodka, Hibiscus, Grapefruit, Rosemary	16	<b>THE BEE STING</b> Beefeater gin, lemon, Calabrese pepper-infused honey	16

## W I N E B Y T H E G L A S S

	GLASS	BOTTLE
<b>FRIZZANTE / SPARKLING</b>		
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 2021</i> (375ml)	N/A	40
<b>BIANCHI / WHITES</b>		
Cortese, Stefano Massone "Masera" Gavi Docg, <i>Piemonte 2024</i>	15	72
Vernaccia, La Lastra Vernaccia di San Gimignano Docg, <i>Toscana 2023</i>	19	92
Grechetto/Procanico/Malvasia, Argillae Orvieto Classico Superiore Doc <i>Umbria 2022</i>	18	87
Chardonnay, Castelfeder "Doss" <i>Alto Adige 2024</i>	20	97
<b>ROSATO / ROSÉ</b>		
Nerello Mascalese, Tenuta Regaleali "Le Rose" Terre Siciliane IGT <i>Sicilia 2024</i>	14	67
<b>ROSSI / REDS</b>		
Frapatto, Santa Tresa "Rina Russa" Terre Siciliane IGT <i>Sicilia 2023</i>	15	72
Barbera, Mauro Molino Barbera d'Alba Doc <i>Piemonte 2024</i>	16	77
Nebbiolo, Albino Rocca Langhe Doc <i>Piemonte 2024</i>	21	102
Sangiovese, Fattoria San Felo "Lampo" Morellino di Scansano Docg <i>Tuscany 2022</i>	17	82
Cabernet Sauvignon/Merlot/Montepulciano, Argillae "Sinuoso" Umbria Rosso IGT <i>2022</i>	19	92

## B O T T L E D B E E R

Birra Lucana, Blonde Lager, <i>Basilicata, Italy</i>	9	Von Trapp Bohemian Pilsner, <i>Vermont</i>	8
Sam Smith, Oatmeal Stout, <i>England</i>	10	Tonewood "Fuego" Hazy IPA, <i>New Jersey</i>	9
Half Acre "Bodem", IPA, <i>Illinois</i>	9	Bitburger o.o Pilsner Non-Alcoholic	8

## N O N A L C O H O L I C

<b>SICILIAN SUNRISE</b> Blood orange, clementine juice, Sparkling Limonata	9	<b>CRODINO SPRITZ</b> Crodino Aperitivo Non Alcolico "Biondo", <i>Italy</i>	10
<b>MOSTO-COLA</b> Presidium Mosto Cotto, lemon, juniper berry, mint	12	San Pellegrino Sparkling Limonata, <i>Italy</i>	5
<b>SPRITZ ZERO</b> Sanbitter, club soda, orange	14	San Pellegrino Sparkling Aranciata Rossa, <i>Italy</i>	5
		San Pellegrino Sparkling Aranciata, <i>Italy</i>	5
		Bitburger o.o Pilsner Non-Alcoholic	8