

CICALA

A N T I P A S T I

Antipasto Misto Del Mare

Assortment of raw oysters, shrimp cocktail, poached lobster, tuna crudo, and traditional seafood antipasto for the table 26pp
2 person minimum, full table participation required

Antipasto Misto Della Terra

Assortment of house-cured salumi, cheeses and traditional southern Italian antipasti for the table 21pp
2 person minimum, full table participation required

POLPETTE DI MELANZANE 18

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

BURRATA PUGLIESE 19

Local Pugliese-style burrata,
gem lettuce, red grapes,
pistachio-clementine vinaigrette

TARTAR DI MANZO 20

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

P R I M I

LASAGNA AL FORNO 27

Lasagne, beef ragù alla bolognese,
black Perigord truffle, bêcheval,
Parmigiano Reggiano

SHËTRIDHLAT ARBËRESHË 27

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

TORTELLI DI ZUCCA 26

Roasted butternut squash filled
tortelli, brown butter, sage,
Parmigiano Reggiano, hazelnuts

SPAGHETTI ALL'ASTICE 28

Artisinal spaghetti, Maine lobster,
Piennolo del Vesuvio tomatoes DOP,
grano arso taralli

FETTUCCINE AI FUNGHI 25

Fettuccine, local mushroom ragu,
Marsala, Parmigiano Reggiano

FREGNACC' ALL'ABRUZZESE 27

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

S E C O N D I

AGNELLO IN PADELLA 47

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

POLLO ARROSTO 42

whole-roasted PA Amish chicken,
chanterelle mushrooms, celery
root, Vin Santo D.O.C.

ORATA INTERA 65

Whole-roasted Mediterranean
Dorade, fingerling potatoes,
leeks, Hackleback Caviar

COSTOLETTA DI MANZO 95

Roasted ribeye for two,
grilled radicchio, bagna cauda,
Parmigiano Reggiano

FUNGHI MAITAKE ARROSTI 34

Pan-roasted maitake mushrooms,
farro, cipollini onions

SOGLIOLA ALLA MUGNAIA 75

Whole-roasted Dover Sole, radish,
capers, Prosecco D.O.C.



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!

GENNAIO 2022

Dinner

CICCALA

COCKTAILS

SICILIAN SOUR

Amaro Averna, Bourbon, Lemon, Egg White 16

MELOGRANO COSMO

Titos Vodka, Pomegranate, Triple sec, Lemon 18

MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters 17

OAXACA NEGRONI

Union Uno Mezcal, Punt E Mez, Campari 18

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 BEE STING

Beefeater gin, lemon, Calabrese pepper-infused honey 18

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 |
| Moscato Bianco, Cerretto Moscato D'Asti Docg, <i>Piemonte</i> (375ml) | N/A | 40 |

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 |
|--|----|----|

ROSSI / REDS

| | | |
|---|----|-----|
| Nero d'avola, Tenuta Regaleali "Lamuri", <i>Sicilia</i> DOC 2018 | 18 | 87 |
| 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> | 8 | New Trail "Lazy River" Pilsner, <i>PA</i> | 8 |
| Troeg "Troegenator" Double Bock, <i>PA</i> | 8 | Half Acre "Tome" Hazy Pale Ale, <i>Illinois</i> 16oz | 11 |
| Neshaminy Creek "Countyline" IPA, <i>PA</i> | 8 | Bitburger Drive "Non Alcoholic", <i>Germany</i> | 8 |

NON ALCOHOLIC

SICILIAN SUNRISE

Blood orange, clementine juice, Sparkling Limonata 9

MOSTO-COLA

Presidium Mosto Cotto, lemon, juniper berry, mint 12

San Pellegrino Sparkling Limonata, *Italy* 5

San Pellegrino Sparkling Aranciata Rossa, *Italy* 5

San Pellegrino Sparkling Aranciata, *Italy* 5