

C I C C A L A

A N T I P A S T I

POLPETTE AL SUGO 15
Neapolitan-style meatballs, in San Marzano tomato sauce with basil and Parmigiano

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

BURRATA ALLA PRIMAVERA 18
Local Pugliese-style burrata, spring peas, mint, crispy pancetta vinaigrette

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

Antipasto Misto Del Mare
Seafood tower of assorted raw bar and seafood cocktail items

PIATTO CLASSICO 95

Serves 1-3

PIATTO GRANDE 145

Serves 4-6

INSALATA DI RUCOLA 17
Baby arugula salad with gorgonzola, candied walnuts, and strawberry vinaigrette

CRUDO DI TONNO 22
Tuna crudo with seabans, lemon, and colatura di alici

ASTICE IN CIALLEDDA 24
Maine lobster “panzanella”, cherry tomaotes, cucumbers, red onion, basil, stracciatella

P R I M I

CAVATELLI AL SUGO 19
Cavatelli with pork sugo and Parmigiano Reggiano

CASONCELLI ALLA PRIMAVERA 22
Taleggio and mushroom filled casoncelli, fava beans, mint

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

TROCCOLI ALLA TRAPANESE 23
“Guitar-cut” spaghetti with Trapanese style pesto and bluefin tuna

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

CICERI E TRIA 19
Short tagliatelle with chickpea ragu, ‘nduja, and clams

S E C O N D I

CAREE D'AGNELLO 47
Marsala-glazed lamb chops with spring peas and thumbellina carrots

BISTECCA ALLA FIORENTINA 125
Char-grilled beef porterhouse for two, with roasted potatoes and rosemary

SGOMBRO SULLE BRACE 45
Charcoal-grilled mackerel fillet with castelvetro olive and arugula salsa

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

SPIZZADDEDDU DI POLLO 35
Pan-roasted half chicken with braised artichokes and potatoes

C O N T O R N I

ASPARAGI 12
Grilled asparagus in “bagna cauda”

VIGNAIOLA 12
Spring vegetable medley

PATTATE AL FORNO 12
Roasted rosemary potatoes

FAGIOLI ALL'UCELLETTA 12
Cannellini beans, rosemary

SPINACI IN PADELLA 12
Sauteed baby spinach, garlic

FRIGGITELLI 12
Fried sweet peppers, cherry tomato

MARZO 2025

Dinner



C I C C A L A

C O C K T A I L S

APEROL SPRITZ Aperol, Prosecco, Orange	17	HUGO SPRITZ Elderflower Liqueur, Prosecco, Lemon, Mint	17
OAXACA NEGRONI Mezcal, Vermouth Rouge, Campari	19	SAN MARTINO George Dickel Rye, Laphroaig, Lapsang tea, Bitters, Orange	16
MIDNIGHT IN ALBA Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostura Bitters	19	808 UPSHUR ST High West Double Rye, Sfumato, Luigi Francoli, Bitter	16
CIRNECO DELL' ETNA Vodka, Hibiscus, Grapefruit, Rosemary	16	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

	GLASS	BOTTLE
FRIZZANTE / SPARKLING		
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> 2023	15	72
Vernaccia, La Lastra Vernaccia di San Gimignano Docg, <i>Tuscany</i> 2023	19	92
Grechetto/Procanico/Malvasia, Argillae Orvieto Classico Superiore Doc <i>Umbria</i> 2022	18	87
Chardonnay, Castelfeder "Doss" <i>Alto Adige</i> Doc 2022	18	87
ROSATO / ROSÉ		
Corvina blend, Marchesini Family Chiaretto di Bardolino Classico Doc <i>Veneto</i> 2022	15	72
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
Sangiovese, Avignonesi, Rosso di Montepulciano, <i>Toscana</i> Doc 2021	17	82
Cabernet Sauvignon/Merlot/Montepulciano, Argillae "Sinuoso" <i>Umbria</i> Rosso IGT 2020	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

SICILIAN SUNRISE Blood orange, clementine juice, Sparkling Limonata	9	CRODINO SPRITZ Crodino Aperitivo Non Alcolico "Biondo", <i>Italy</i>	10
MOSTO-COLA Presidium Mosto Cotto, lemon, juniper berry, mint	12	San Pellegrino Sparkling Limonata, <i>Italy</i>	5
SPRITZ ZERO 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