

CICALA

A N T I P A S T I

FIORI DI ZUCCA 17
Fried squash blossoms,
ricotta di bufala, San Marzano
tomatoes DOP

Antipasto Misto Della Casa
A tablescape of assorted salumi, cheeses,
and traditional southern Italian antipasti
for the table 24pp
2 person minimum
full table participation required

INSALATA D'ESTATE 18
Mixed summer lettuces, grilled
zucchini, cherry tomatoes,
shaved Parmigiano Reggiano,
citrus vinaigrette

POLPETTE DI MELANZANE 18
Eggplant "polpette",
San Marzano tomatoes DOP,
basil, shaved smoked scamorza

BURRATA PUGLIESE 19
Local Pugliese-style burrata,
heirloom tomatoes, basil, red
onions, cucumber, oregano

POLPO ALLE BRACE 20
Charred octopus, chickpeas,
lemon, capers, parsley

P R I M I

LASAGNA AL FORNO 27
Lasagne, beef ragù alla bolognese,
béchamel, Parmigiano Reggiano

LUNETTE AI FUNGHI 27
Pecorino-filled lunette, mixed wild
mushrooms, Marsala, mint

TAGLIATELLE AL LIMONE 27
"Ribbon-shaped" pasta, Gulf Coast
shrimp, Sorrento lemons IGT, butter,
Parmigiano Reggiano

ANELLINI ALLA PECORARA 27
Hand-formed "rings", zucchini,
eggplant, red bell peppers, basil
San Marzano tomatoes DOP,
sheep's milk ricotta

CICERI E TRIA 28
Short fettuccine, chickpea ragù,
Manila clams, rosemary,
"pasta fritta"

FREGNACC' ALL'ABRUZZESE 27
"Handkerchief-style" pasta,
braised lamb shoulder ragu,
Pecorino Sardo

S E C O N D I

AGNELLO IN PADELLA 47
Roasted lamb rack, Sicilian
eggplant caponata, mint,
pine nuts, mosto cotto vinaigrette

BISTECCA ALLA FIORENTINA 95
Roasted porterhouse for two,
grilled radicchio, bagna cauda,
Parmigiano Reggiano

MELANZANE ALLA PARMIGIANA 45
Roasted organic eggplant,
San Marzano tomatoes DOP,
basil, buffalo mozzarella,
Parmigiano Reggiano

ORATA IN ACQUA PAZZA 55
Whole-roasted Mediterranean
Dorade, cherry tomatoes, garlic,
olives, capers, white wine, parsley

POLLO ALLA NERETESE 55
Whole-roasted chicken for two,
fingerling potato and green bean
salad, basil pesto



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.

AGOSTO 2023

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

Dinner

CICCALA

COCKTAILS

SICILIAN SOUR

Amaro Averna, Bourbon, Lemon, Egg White 16

CALABREEZE 75

Italicus bergamot liqueur, dry vermouth, prosecco, club soda, olives 16

MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostura Bitters 18

POMPELMOJITO

Don Q rum, grapefruit, lime, basil, "oleo saccharum" 17

THE PLEASURE CLUB OF FIUMEDINISI

Bluecoat Barrel-Aged Gin, Dolin Dry, Blood Orange, Clementine, Egg White 17

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
Moscato Bianco, Cerretto Moscato D'Asti DOCG, <i>Piemonte</i> 2021 (375ml)	N/A	40

BIANCHI / WHITES

Chardonnay, Alois Lageder "Terra Alpina", Vignetti delle Dolomiti IGT, <i>Alto Adige</i> 2020	18	87
Grillo, Tenuta Regaleali, "Cavallo delle Fate", Sicilia DOC, <i>Sicilia</i> 2021	19	92
Greco di Tufo, Donna Paolina, Greco di Tufo DOCG, <i>Campania</i> 2021	17	83
Pinot Bianco, Cantina Terlan "Tradition", Alto Adige Doc 2021	15	72
Verdicchio, Az. Agricola Santa Barbara "Pignocco" Castelli di Jesi DOC, <i>Marche</i> 2021	15	72

ROSATO / ROSÉ

Nerello Mascalese, Tenuta Gorgi Tondi, "Rosa dei Venti", Terre Siciliane IGP <i>Sicilia</i> 2022	16	77
Montepulciano d'Abruzzo, Cataldi Madonna, "Malandrino", Cerasuolo d'Abruzzo, <i>Abruzzo</i> DOC 2020	17	82

ROSSI / REDS

Cab. Sauvignon/Merlot/Montepulciano d'Abruzzo, Argillae "Sinuoso" Umbria Rosso IGT <i>Umbria</i> 2020	18	87
Frapatto, Santa Tresa, "Rina Russa" Terre Siciliane IGT 2019	14	67
Nebbiolo, Giovanni Rosso, Langhe DOC, <i>Piemonte</i> 2019	22	106
Sangiovese, Piancornello "Rogheti" Toscana IGT 2020	18	87

BOTTLED BEER

Birra Lucana, Blonde Lager, <i>Basilicata, Italy</i>	8	New Trail, "Lazy River", Pilsner, PA	8
Sam Smith, Oatmeal Stout, <i>England</i>	9	Half Acre, "Tome" Hazy Pale Ale, Illinois 16oz	11
Neshaminy Creek, "Countyline" IPA, PA	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