

CICALA

A N T I P A S T I

SCRIPELLE 'MBUSSE 17
Parmigiano Reggiano DOP-
filled crepes, chicken “brodo”,
extra virgin olive oil

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 INVERNALE 18
Trevisano radicchio salad,
Gorgonzola dolce DOP,
honey-crisp apples, candied
walnut vinaigrette

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

BURRATA PUGLIESE 19
Local Pugliese-style burrata,
Sicilian citrus salad, red onion,
black olives, toasted pistachios

CALAMARI ALLE BRACE 20
Grilled calamari, frisée lettuce,
lemon-caper salsa verde

P R I M I

CREPPE AL FORNO 30
Slow-cooked rabbit-filled crepes,
bèchamel, Parmigiano Reggiano DOP,
black truffle jus

RAVIOLI DI CASTAGNE 27
Chestnut-filled ravioli,
wild mushroom ragu, thyme,
Parmigiano Reggiano DOP

TAGLIOLINO AL TARTUFO 55
Thin “ribbon-shaped” pasta,
butter, sage, Parmigiano Reggiano DOP,
shaved fresh black Perigord truffles

ORECCHIETTE CON CIME DI RAPA 27
“Ear-shaped” pasta, anchovy,
broccoli rabe, peperone crusco IGP,
crushed grano arso taralli,
Parmigiano Reggiano DOP

PASTA PATATE E PROVOLA 26
Mixed short pastas, potatoes,
tomato “brodo”, smoked provola

PAPPARDELLE AL RAGU DI CINGHIALE 28
Wide “ribbon-shaped” pasta,
wild boar ragu, Parmigiano Reggiano DOP

S E C O N D I

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

BISTECCA ALLA FIORENTINA 125
Char-grilled beef ribeye for
two, grilled radicchio, bagna
cauda, Parmigiano Reggiano
DOP

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

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

POLLO ALLA CASALINGA 55
Whole-roasted chicken for two,
potatoes, carrots, red onions,
rosemary, chicken jus



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.

GENNAIO 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

C O C K T A I L S

SICILIAN SOUR

Amaro Averna, Bourbon, Lemon, Egg White 18

OAXACA NEGRONI

Mezcal, Vermouth Rouge, Campari 17

MIDNIGHT IN ALBA

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

CIRNECO DELL' ETNA

Vodka, Hibiscus, Grapefruit, Rosemary 16

THE PLEASURE CLUB OF FIUMEDINISI

Bluecoat Barrel-Aged Gin, Dolin Dry, Blood Orange, Clementine, Egg White 18

SAN MARTINO

George Dickel Rye, Laphroaig, Lapsang tea, Bitters, Orange 17

808 UPSHUR ST

High West Double Rye, Sfumato, Ciclista, Bitters 18

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

FRIZZANTE / SPARKLING

	GLASS	BOTTLE
Glera, Rocchina Brut Prosecco Treviso DOC, <i>Veneto NV</i>	13	62
Moscato Bianco, Cerretto Moscato D'Asti DOCG <i>Piemonte 2021 (375ml)</i>	N/A	40

BIANCHI / WHITES

Chardonnay, Alois Lageder "Terra Alpina", Vignetti delle Dolomiti IGT <i>Alto Adige 2022</i>	18	87
Grillo, Tenuta Regaleali, "Cavallo delle Fate", <i>Sicilia DOC 2021</i>	18	92
Pinot Grigio, Nec Otium di Jacopo, <i>Friuli Doc 2022</i>	14	67
Verdicchio, Az. Agricola Santa Barbara "Pignocco" Castelli di Jesi DOC <i>Marche 2022</i>	15	72

ROSATO / ROSÉ

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

ROSSI / REDS

Cabernet Sauvignon/Merlot/Montepulciano, Argillae "Sinuoso" <i>Umbria Rosso IGT 2020</i>	18	87
Frapatto, Feudo Santa Tresa "Rina Russo" <i>Terre Sicilliane IGT 2021/2022</i>	14	67
Nebbiolo, Giovanni Rosso Langhe DOC <i>Piemonte 2019</i>	22	106
Nero D'Avola, Feudo Maccari "Nere" <i>Sicilia DOC 2019</i>	18	87
Sangiovese, Piancornello "Rogheti" <i>Toscana IGT 2021</i>	18	87

B O T T L E D B E E R

Birra Lucana, Blonde Lager, <i>Basilicata, Italy</i>	8	New Trail, "Lazy River" Pilsner, PA	9
Sam Smith, Oatmeal Stout, <i>England</i>	10	Half Acre, "Tome" Hazy Pale Ale, Illinois 16oz	11
Neshaminy Creek, "Countyline" IPA, PA	9	Brooklyn Brewery, "SFX" Non-Alcoholic, NY	8

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

SICILIAN SUNRISE

Blood orange, clementine juice, Sparkling Limonata 9

MOSTO-COLA

Presidium Mosto Cotto, lemon, juniper berry, mint 12

SPRITZ ZERO

Sanbitter, club soda, orange 14

San Pellegrino Sparkling Limonata, *Italy* 5

San Pellegrino Sparkling Aranciata Rossa, *Italy* 5

San Pellegrino Sparkling Aranciata, *Italy* 5

Crodino Aperitivo Non Alcolico "Biondo", *Italy* 8

Brooklyn Brewery, "SFX" Non-Alcoholic, NY 8