

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 summer vegetables with charred lemon

BURRATA E MELONE 18
Local Pugliese-style burrata, with summer melons and mint

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 summer berries vinaigrette

CRUDO DI TONNO 22
Tuna crudo with seabbeans, 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

SPAGHETTI AI RICCI DI MARE 25
Squid ink spaghetti with sea urchin, fermented long hot peppers and piennolo del vesuvio tomatoes DOP

RAVIOLI AL PESTO 21
Ricotta-filled ravioli with pistachio pesto, zucchini and stracciatella

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

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

SCIALATIELLI ALLO SCOGLIO 24
Amalfi-style fettuccine with clams, shrimp, calamari and piennolo del vesuvio tomatoes DOP

S E C O N D I

COSTOLETTA DI MAIALE 47
Bone-in pork chop “alla milanese” with summer greens, cucumbers, tomatoes, red onion and charred lemon

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

BISTECCA ALLA FIORENTINA 125
Char-grilled beef porterhouse for two, with roasted summer squash and mint

SPIGOLA IN PADELLA 45
Pan-roasted striped bass fillet with tomato-cucumber gazpacho and charred cubanelle peppers

POLLO AL MATTONE 35
Char-grilled chicken “under a brick” with summer salad of green beans, potatoes and basil pesto

C O N T O R N I

INSALATA GENOVESE 12
Green beans, potatoes, basil pesto

PATATE AL FORNO 12
Roasted rosemary potatoes

SPINACI IN PADELLA 12
Sauteed baby spinach, garlic

ZUCCHINE IN PADELLA 12
Pan-roasted summer squash with mint

FAGIOLI ALL’UCELLETTA 12
Cannellini beans, rosemary

FRIGGITELLI 12
Fried sweet peppers, cherry tomato

GIUGNO 2025

Dinner



CICCALA

C O C K T A I L S

APEROL SPRITZ

Aperol, Prosecco, Orange

17

OAXACA NEGRONI

Mezcal, Vermouth Rouge, Campari

19

MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostura Bitters

19

CIRNECO DELL' ETNA

Vodka, Hibiscus, Grapefruit, Rosemary

16

HUGO SPRITZ

Elderflower Liqueur, Prosecco, Lemon, Mint

17

SAN MARTINO

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

16

808 UPSHUR ST

High West Double Rye, Sfumato, Luigi Francoli, Bitter

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

Glera, Rocchina Brut Prosecco Treviso *Veneto* DOC NV

GLASS

BOTTLE

13

62

Glera/Pinot Noir, Acinum Prosecco “Millesimato” Rosé *Veneto* DOC NV

13

62

Moscato Bianco, Cerretto Moscato D’Asti DOCG *Piemonte* 2021 (375ml)

N/A

40

BIANCHI / WHITES

Cortese, Stefano Massone “Masera” Gavi Docg, *Piemonte* 2023

15

72

Vernaccia, La Lastra Vernaccia di San Gimignano Docg, *Tuscany* 2023

19

92

Grechetto/Procanico/Malvasia, Argillae Orvieto Classico Superiore Doc *Umbria* 2022

18

87

Chardonnay, Castelfeder “Doss” *Alto Adige* Doc 2022

18

87

ROSATO / ROSÉ

Nerello Mascalese, Tenuta Regaleali “Le Rose” Terre Siciliane IGT *Sicilia* 2024

14

67

ROSSI / REDS

Frapatto, Santa Tresa “Rina Russa” Terre Siciliane IGT *Sicilia* 2022

15

72

Barbera, Mauro Molino Barbera d’Alba Doc *Piemonte* 2022

16

77

Nebbiolo, Massimo Rivetti Langhe Doc *Piemonte* 2022

19

92

Sangiovese, Avignonesi, Rosso di Montepulciano, Toscana Doc 2021

17

82

Cabernet Sauvignon/Merlot/Montepulciano, Argillae “Sinuoso” Umbria Rosso IGT 2020

19

92

B O T T L E D B E E R

Birra Lucana, Blonde Lager, *Basilicata, Italy*

9

Sam Smith, Oatmeal Stout, *England*

10

Half Acre “Bodem”, IPA, *Illinois*

9

Von Trapp Bohemian Pilsner, *Vermont*

8

Tonewood “Fuego” Hazy IPA, *New Jersey*

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

MOSTO-COLA

Presidium Mosto Cotto, lemon, juniper berry, mint

12

SPRITZ ZERO

Sanbitter, club soda, orange

14

CRODINO SPRITZ

Crodino Aperitivo Non Alcolico “Biondo”, *Italy*

10

San Pellegrino Sparkling Limonata, *Italy*

5

San Pellegrino Sparkling Aranciata Rossa, *Italy*

5

San Pellegrino Sparkling Aranciata, *Italy*

5

Bitburger o.o Pilsner Non-Alcoholic

8