

# CICALA

## A N T I P A S T I

### POLPETTE DI MELANZANE 16

Eggplant “polpette”,  
San Marzano tomatoes D.O.P., basil,  
shaved juniper smoked ricotta

### TARTAR DI MANZO 19

Beef tartar, fava beans, lemon,  
Pecorino sardo, ramp leaves

### CAPRESE ALLA PRIMAVERA 18

Imported Pugliese burrata,  
English peas, crispy guanciale  
vinaigrette, mint

### *Affettato Misto*

Assortment of house-cured salumi,  
cheese and traditional southern  
Italian antipasti for the table 45

### INSALATA DI CICORIA 19

Mix of spring chicories, local  
apples, gorgonzola, candied  
walnuts, walnut vinaigrette

### ASPARAGI GRIGLIATI 19

Char-grilled asparagus,  
“bagna cauda”, pan-fried  
breadcrumbs, grated bottarga

## P R I M I

### GNOCCHI AL RAGU 24

Potato gnocchi, dry-aged PA beef ragu,  
Parmigiano Reggiano

### MACCHERONI ALLA MUGNAIA 24

Hand-pulled single strand pasta,  
wild boar ragu, Parmigiano Reggiano

### LASAGNE AL FORNO 24

Baked lasagna, mushroom ragu “alla  
cacciatore”, San Marzano tomatoes  
D.O.P., mozzarella, ricotta

### LINGUINE ALLE VONGOLE 26

Linguine di Gragnano, manilla clams,  
garlic, peperoncini, white wine, parsley,  
crushed fennel seed taralli

### TORTELLI ALL'AGLIO ORSO 25

Charred ramp and ricotta di bufala-  
filled tortelli, butter, ramps,  
Parmigiano Reggiano

### FREGNACC' ALL'ABRUZZESE 25

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

## S E C O N D I

### AGNELLO IN PADELLA 46

pan-roasted lamb saddle, Sicilian  
eggplant caponata, mint, pine nuts,  
mosto cotto vinaigrette

### PESCE SPADA 40

Char-grilled swordfish fillet,  
spicy cauliflower ragu, castelvetra-  
no olives, lemon, fennel soffritto

### FILETTO AL SALTIMBOCCA 43

Prosciutto-wrapped pork tenderloin,  
braised savoy cabbage, Marsala jus

### TAGLIATA DI MANZO 46

Pan-roasted dry aged PA beef strip  
loin, “Robuchon-style” potatoes,  
royal trumpet mushrooms,  
rosemary jus

### CAVOLFIORRE ARROSTO 32

Saffron-roasted cauliflower,  
chickpea puree, golden raisins,  
pinenuts, agro-dolce glaze

### PESCE DEL GIORNO 43

Whole-roasted Mediterranean  
seabass in “acqua pazza”,  
olives, capers, garlic,  
Piennolo Del Vesuvio tomatoes D.O.P.



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!

APRILE  
2022

*Dinner*

# C I C C A L A

## C O C K T A I L S

### SICILIAN SOUR

Amaro Averna, Bourbon, Lemon, Egg White 15

### LOVE LETTERS FROM BRAZIL

Vodka, House Made Passionfruit Puree, Angostora Bitters 16

### MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters 16

### IT HAPPENED IN MONTEREY

Aperol, Mezcal, Prosecco, Grapefruit 16

### 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, Lillet, Sfumato, Bitters 17

### PASSAGIATA WITH ISABELLA

Mezcal, Coffee Liqueur, Creme de Cacao, Orgeat 18

## W I N E B Y T H E G L A S S

### FRIZZANTE / SPARKLING

	GLASS	BOTTLE
Glera, Acinum, Extra Dry Prosecco D.O.C., Veneto, NV	12	54
Chardonnay, A. Margarine "Cuvee Traditionnelle" Brut Champagne NV	N/A	78

### BIANCHI / WHITES

Vermentino, Aia Vecchia Toscana IGT 2020	13	62
Greco Bianco, Ippolito 1845 "Mare Chiaro" Ciro Bianco Doc, Calabria 2019	16	77
Cortese, Terre di Stefano Massone "Masera" Gavi Docg, Piemonte 2019	14	67
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
Grenache/Syrah, Saveurs du Temps Costieres de Nimes Aoc, France 2020	12	57

### ROSSI / REDS

Aglianico, Macarico "Macari" Aglianico del Vulture Doc, Basilicata 2019	15	72
Frapatto, Santa Tresa "Rina Russa" Terre Siciliane IGT 2019	14	67
Nebbiolo, Giovanni Rosso, Langhe Doc, Piemonte 2019	22	106
Cabernet/Merlot, Casali di Bibbiano, "Argante" Toscana IGT 2012	20	97
Barbera, Walter Massa "Fuso" Piemonte Doc 2018	15	72
Sangiovese/Colorino, Torre A Cona Chianti Colli Fiorentini Docg Toscana 2016	19	92

## B O T T L E D B E E R

Birra Lucana Lager, Italy	7	Krombacher Pilsner, Germany	9
Troeg "Troegenator" Double Bock, PA	8	New Trail "Lazy River" Pilsner, PA	8
Neshaminy Creek "Countyline" IPA, PA	8	Bitburger Drive "Non Alcoholic", Germany	8
Victory "Golden Monkey" Belgian Tripel, PA	9		

## 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

San Pellegrino Sparkling Limonata, Italy 5

San Pellegrino Sparkling Aranciata Rossa, Italy 5

San Pellegrino Sparkling Aranciata, Italy 5