

# CICCALA

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## *Pre-theater Prix Fixe*

**\$70 PER PERSON**

### *A N T I P A S T I*

#### **INSALATA D'AUTUNNO**

Autumn chicory salad, local apples, gorgonzola, candied walnuts, walnut vinaigrette

#### **MINISTRA DI CECI**

“Marchegiana-style” chick pea soup, swisschard, tomato “brodo”, extra virgin olive oil

#### **CAPPESSANTE IN PADELLA**

Pan-roasted scallops, salsify puree, Granny Smith apple “sott’olio”

### *S E C O N D I*

#### **GNOCCHI ALLA SORRENTINA**

Potato gnocchi, San Marzano tomatoes D.O.P., basil, mozzarella di bufala

#### **CARAMELLE DI ZUCCA**

Roasted autumn squash-filled caramelle, brown butter, sage, Parmigiano Reggiano, crushed amaretti cookies

#### **STINCO D'AGNELLO**

Braised lamb shank, couscous “alla trapanese”, pomegranate, pistacchip di Bronte D.O.P., mint

#### **IPPOGLOSO**

Pan-roasted halibut fillet, sunchoke puree, Romanesco cauliflower, saffron sauce

### *D O L C I*

#### **GELATO ASSORTITI**

Assortment of house-made gelati and sorbetti

#### **TORTA DI MELE EBRAICA**

Roman-Jewish olive oil apple cake, butter streusel, cinnamon gelato