

# CICALA

## A N T I P A S T I

### SCRIPELLE 'MBUSSE 17

Parmigiano Reggiano-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 AUTUNNALE 18

Trevigiano 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, black truffle

### TORTELLI DI ZUCCA 27

Butternut squash-filled tortelli, brown butter, sage, toasted hazelnut, crushed amaretti

### SAGNE E FAGIOLI 27

Short fettuccine, sweet peppers, Borlotti beans, peperone crusco IGP, pork “brodo”

### ORECCHIETTE CON CIME DI RAPA 27

“Ear-shaped” pasta, anchovy, broccoli rabe, peperone crusco IGP, crushed grano arso taralli, Parmigiano Reggiano

### LINGUINE ALLA LUCIANA 28

Linguine, braised baby octopus, San Marzano tomatoes DOP, olives, capers

### PAPPARDELLE AL RAGU DI CINGHIALE 28

Wide “ribbon-shaped” pasta, wild boar ragu, Parmigiano Reggiano

## 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 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.

OCTOBRE 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 17

### CALABREEZE 75

Italicus Bergamot Liquore, Dry Vermouth, Prosecco, Club Soda, Olives 16

### MIDNIGHT IN ALBA

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

### CAPO D'ORSO

Vodka, Peach-Basil "Oleo Saccharum", Rosemary, Soda and Cranberry 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 16

## WINE BY THE GLASS

### FRIZZANTE / SPARKLING

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

### BIANCHI / WHITES

Chardonnay, Alois Lageder "Terra Alpina", Vignetti delle Dolomiti IGT Alto Adige 2020	18	87
Grillo, Tenuta Regaleali, "Cavallo delle Fate", Sicilia DOC 2021	19	92
Greco di Tufo, Donna Paolina Greco di Tufo DOCG, Campania 2021	17	83
Pinot Grigio, Nec Otium di Jacopo Friuli Doc 2022	14	67
Verdicchio, Az. Agricola Santa Barbara "Pignocco" Castelli di Jesi DOC Marche 2021	15	72

### ROSATO / ROSÉ

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

### ROSSI / REDS

Cabernet Sauvignon/Merlot/Montepulciano, Argillae "Sinuoso" Umbria Rosso IGT 2020	18	87
Nerello Mascalese, Tenuta Tascante "Ghiaia Nera" Etna Rosso Doc 2020	20	74
Nebbiolo, Giovanni Rosso Langhe DOC Piemonte 2019	22	106
Montepulciano, Valle Tritana Montepulciano d'Abruzzo Doc 2020	14	67
Sangiovese, Piancornello "Rogheti" Toscana IGT 2021	18	87

## BOTTLED BEER

Birra Lucana, Blonde Lager, Basilicata, Italy	8	New Trail, "Lazy River", Pilsner, PA	8
Sam Smith, Oatmeal Stout, England	9	Half Acre, "Tome" Hazy Pale Ale, Illinois 16oz	11
Neshaminy Creek, "Countyline" IPA, PA	8	Bitburger Drive, "Non Alcoholic", Germany	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