

CICALA

A N T I P A S T I

POLPETTE DI MELANZANE 16

Eggplant “polpette”,
San Marzano tomatoes DOP,
basil, shaved smoked scamorza

TARTAR DI MANZO 19

Beef tartar, fava beans, lemon,
Pecorino sardo, celery 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 RUCOLA 19

Arugula, baby artichokes,
lemon vinaigrette, shaved
Parmigiano Reggiano

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,
“ragu all’amatriciana” of guanciale,
San Marzano tomatoes DOP,
Pecorino Sardo

LASAGNE AL FORNO 24

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

TAGLIATELLE AL LIMONE 26

Tagliatelle, Baja bay scallops,
Sorrento lemon IGP, colatura di alici,
butter, Parmigiano Reggiano

RAVIOLI ALLA NORMA 25

Smoked eggplant and ricotta filled
ravioli, cherry tomatoes, stracciatella,
oregano

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 chop, Sicilian
eggplant caponata, mint, pine nuts,
mosto cotto vinaigrette

SPIGOLA STRIATA 43

Char-grilled striped bass fillet,
poached lobster, mussels,
saffron “brodo”

FILETTO AL SALTIMBOCCA 43

Prosciutto-wrapped pork tenderloin,
braised baby artichokes, potatoes,
carrots

TAGLIATA DI MANZO 46

Pan-roasted beef strip loin,
“Robuchon-style” potatoes,
maitake mushrooms, rosemary jus

FUNGHI MAITAKE ARROSTI 32

Pan-roasted maitake mushrooms,
farro, spring onions

PESCE DEL GIORNO 43

Whole-roasted Mediterranean
seabass in “acqua pazza”,
olives, capers, garlic,
Piennolo Del Vesuvio tomatoes DOP



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!

GIUGNO
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, Passionfruit, 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

VECCHIO AMICO

Rye, Amaro Arancia, Ginger syrup, lemon bitters 18

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</i> NV	13	62
Chardonnay, A. Margarine "Cuvee Traditionnelle" Brut Champagne NV	N/A	78

BIANCHI / WHITES

Verdicchio, Az. Agricola Santa Barbara "Pignocco" Verdicchio Castelli di Jesi DOC, <i>Marche</i> 2020	15	72
Carricante/Catarratto, Palmento Costanzo Etna Bianco DOC, <i>Sicilia</i> 2019	19	92
Falaghina, Terre Stregate "Svelato" Falaghina Sannio DOC, <i>Campania</i> 2019	15	72
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, <i>France</i> 2020	12	57

ROSSI / REDS

Aglianico, Macarico "Macari" Aglianico del Vulture DOC, <i>Basilicata</i> 2019	15	72
Frapatto, Santa Tresa "Rina Russa" Terre Siciliane IGT 2019	14	67
Nebbiolo, Giovanni Rosso Langhe DOC, <i>Piemonte</i> 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, <i>Toscana</i> 2016	19	92

B O T T L E D B E E R

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

San Pellegrino Sparkling Limonata, *Italy* 5

San Pellegrino Sparkling Aranciata Rossa, *Italy* 5

San Pellegrino Sparkling Aranciata, *Italy* 5