

CICALA

A N T I P A S T I

SCRIPELLE 'MBUSSE 17

Parmigiano Reggiano DOP-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

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

CREPILLE AL FORNO 30

Slow-cooked rabbit-filled crepes, bèchamel, Parmigiano Reggiano DOP, black truffle jus

TORTELLI DI ZUCCA 27

Butternut squash-filled tortelli, butter, sage, toasted hazelnuts, crushed amaretti cookies

SAGNE E FAGIOLI 27

Short fettuccine, slow-cooked borlotti beans, peperone crusco di Senise IGP, pork “brodo”

ORECCHIETTE CON CIME DI RAPA 27

Hand-formed orecchiette, broccoli rabe pesto, anchovy, peperone crusco di Senise IGP, crushed grano arso taralli

LINGUINE ALLA LUCIANA 28

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

PAPPARDELLE AL RAGU DI CINGHIALE 28

Wide ribbon-shaped pasta, wild boar ragu, San Marzano tomatoes DOP, Parmigiano Reggiano DOP

S E C O N D I

AGNELLO IN PADELLA 47

Roasted rack of lamb, Sicilian eggplant caponata, mint, pine nuts, “mosto cotto”

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, mozzarella di bufala DOP, Parmigiano Reggiano DOP

ORATA IN ACQUA PAZZA 55

Whole-roasted Mediterranean Dorade, cherry tomatoes, garlic, olives, capers, white wine, parsley

POLLO ALLA CASALINGA 55

Whole-roasted Amish 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.

DICEMBRE 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 18

OAXACA NEGRONI

Mezcal, Vermouth Rouge, Campari 16

MIDNIGHT IN ALBA

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

CIRNECO DELL' ETNA

Vodka, Hibiscus, Grapefruit, Rosemary 17

THE PLEASURE CLUB OF FIUMEDINISI

Bluecoat Barrel-Aged Gin, Dolin Dry, Blood Orange, Clementine, Egg White 18

SAN MARTINO

George Dickel Rye, Laphroaig, Lapsang tea, Bitters, Orange 17

808 UPSHUR ST

Widow Jane Rye, Sfumato, Ciclista, Bitters 18

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

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, La Staffa Castelli di Jesi Classico 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	19	92
Nebbiolo, Giovanni Rosso Langhe DOC Piemonte 2019	22	106
Nero D'Avola, Tenuta Regaleali "Lamuri" Sicilia DOC 2018	18	87
Sangiovese, Piancornello "Rogheti" Toscana IGT 2021	18	87

BOTTLED BEER

Birra Lucana, Blonde Lager, Basilicata, Italy	8	New Trail, "Lazy River" Pilsner, PA	9
Sam Smith, Oatmeal Stout, England	10	Half Acre, "Tome" Hazy Pale Ale, Illinois 16oz	11
Neshaminy Creek, "Countyline" IPA, PA	9	Brooklyn Brewery, "SFX" Non-Alcoholic, NY	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