

CICALA

Antipasto Misto

Assortment of house-cured salumi, cheeses and traditional southern Italian antipasti for the table 18pp
2 person minimum, full table participation required

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, caper vinaigrette,
Parmigiano Reggiano, roasted
bone marrow bruschetta

BURRATA PUGLIESE 18

Imported Pugliese burrata,
hearts of romaine, red grapes,
pistachio-clementine vinaigrette

POLPO ALLE BRACE 18

Charred octopus,
pan-fried fingerling potatoes,
arugula-lemon pesto

CAPOCOLLO E PERE 17

House-cured capocollo, arugula,
pears, Fiore Sardo D.O.P.,
Barolo vinaigrette

CRUDO DI TONNO 20

Yellowfin tuna crudo,
Piennolo del Vesuvio tomatoes D.O.P.,
basil, colatura di alici di Cetara,
olive oil crackers

P R I M I

PAPPARDELLE AL RAGU D'ANATRA 26

Pappardelle, slow cooked duck ragu,
foie gras butter, Parmigiano Reggiano

SHËTRIDHLAT ARBËRESHË 25

Hand-pulled single strand pasta,
lightly spicy Calabrese pork ragu,
pecorino Sardo

TORTELLI DI ZUCCA 25

Roasted butternut squash filled
tortelli, brown butter, sage,
Parmigiano Reggiano, hazelnuts

CALAMARATA DI GRAGNANO 24

Calamari-shaped pasta, broccoli di
Cicco, peperone crusco di Senise IGP,
bottarga

FETTUCCINE AI FUNGHI 28

Fettuccine, matsutake mushrooms,
colatura di alici di Cetara,
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 47

Roasted lamb rack, Sicilian
eggplant caponata, mint, pine nuts,
mosto cotto vinaigrette

SPIGOLA STRIATA 45

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

ARROSTO DI MAIALE 55

Roasted Mangalista pork chop,
turnips, cabbage “ai crauti”, salumi
jus

TAGLIATA DI MANZO 52

Pan-roasted beef strip loin,
“Robuchon-style” potatoes,
maitake mushroom, red wine jus

FUNGHI MAITAKE ARROSTI 32

Pan-roasted maitake mushrooms,
farro, cipollini onions

PESCE DEL GIORNO 45

Whole-roasted Mediterranean seabass
in “acqua pazza”, olives, capers, olive,
cherry tomatoes



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!

NOVEMBRE
2022

Dinner

CICCALA

COCKTAILS

SICILIAN SOUR

Amaro Averna, Bourbon, Lemon, Egg White 16

ENZO AND HIS DONKEYS FROM RAITO

Sobieski Vodka, Pear Simple Syrup, Ginger Beer 16

MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters 17

OAXACA NEGRONI

Union Uno Mezcal, Punt E Mez, Campari 18

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, Sfumato, Ciclista, Bitters 17

THE BEE STING

Beefeater gin, lemon, Calabrese pepper-infused honey 18

WINE BY THE GLASS

FRIZZANTE / SPARKLING

	GLASS	BOTTLE
Glera, Rocchina Brut Prosecco Treviso DOC, <i>Veneto</i> NV	13	62
Chardonnay, A. Margaine "Cuvee Traditionelle" Brut Champagne NV (375ml)	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
Greco Bianco, Ippolito 1845, "Mare Chiaro", <i>Ciro</i> DOC, <i>Calabria</i> , 2021	16	77
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
--	----	----

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, Azienda Agricola Pace Barbera d'Alba DOC, <i>Piemonte</i> , 2019	15	72
Sangiovese/Colorino, Podere Il Palazzino Chianti Classico "Argentina" DOCG, <i>Toscana</i> 2017	19	92

BOTTLED BEER

Birra Lucana Lager, <i>Italy</i>	8	New Trail "Lazy River" Pilsner, <i>PA</i>	8
Troeg "Troegenator" Double Bock, <i>PA</i>	8	Half Acre "Tome" Hazy Pale Ale, <i>Illinois</i> 16oz	11
Neshaminy Creek "Countyline" IPA, <i>PA</i>	8	Bitburger Drive "Non Alcoholic", <i>Germany</i>	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