

# C I C C A L A

## A N T I P A S T I

**BURRATA ESTIVA** 21

Imported pugliese burrata with radicchio, apples, and toasted pistachios

**SALSICCIA E PEPERONE** 21

Roasted house-made Italian sausage with heirloom peppers and onions over polenta

**INSALATA DI RUCOLA** 19

Baby arugula salad with candied walnuts, crumbled gorgonzola and roasted pear vinaigrette

**FIORI DI ZUCCA IN PASTELLA** 18

Ricotta-stuffed pumpkin blossoms fried “zeppulelle” style

**POLPETTE AL SUGO** 18

Neapolitan-style meatballs, in San Marzano tomato sauce

*Antipasto Misto Della Casa*

A tablescape of assorted salumi, cheeses, and traditional southern Italian antipasti for the table  
21 per guest

2 person minimum  
full table participation required

## P R I M I

**CAVATELLI AL SUGO DI SALSICCIA CALABRESE** 25

House-made cavatelli with “Calabrese style” sausages slow cooked in San Marzano tomatoes

**TAGLIATELLE DI CASTAGNE AL RAGU DI CORTILE** 26

Chestnut tagliatelle with “barnyard” ragu of chicken, turkey, rabbit, and pheasant

**PAPPARDELLE AL RAGU DI CINGHIALE** 25

Wide ribbon pasta with wild boar ragu and 24 month Parmigiano Reggiano DOP

**TAGLIOLINI AL RAGU D’AGNELLO** 29

Hand-cut tagliolini with slow-cooked lamb shoulder ragu with pecorino

**TORTELLI RIPIENO DI ZUCCA** 25

Pumpkin-filled tortelli with brown butter, sage, and toasted hazelnuts

**RAVIOLI RIPIENO DI STRACOTTO DI MANZO** 24

Braised short rib-filled ravioli with butter, sage, and brasato jus

## S E C O N D I

**COSTOLETTA DI MAIALE IN PEPERONATA** 47

Pan-roasted bone-in heritage pork chop stuffed with seasoned breadcrumbs and Parmigiano Reggiano DOP served with vinegar peppers and rosemary jus

**TAGLIATA DI MANZO** 65

Char-grilled organic PA grass-fed NY strip with pickled green peppercorns and rosemary

**BRASATO AL BAROLO** 55

Slow-cooked beef short ribs in Barolo with polenta and seasonal root vegetables

**POLLO AL MATTONE** 45

Pan-roasted chicken “under a brick” with artichokes, carrots, and potatoes with rosemary jus

**BRANZINO ALLA GRIGLIA** 55

Char-grilled whole Mediterranean sea bass with wilted spinach and lemon

## C O N T O R N I

**PATATE AL FORNO** 12

Roasted rosemary potatoes

**SPINACI IN PADELLA** 12

Sauteed baby spinach, garlic

**FAGIOLI ALL’UCELLETTA** 12

Cannellini beans, rosemary

**VERDURE IN STAGIONE** 12

Autumn vegetable medley

AUTUNNO 2026

*Dinner*



# CICCALA

## COCKTAILS

### APEROL SPRITZ

Aperol, Prosecco, Orange

17

### OAXACA NEGRONI

Mezcal, Vermouth Rouge, Campari

19

### MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters

19

### CIRNECO DELL' ETNA

Vodka, Hibiscus, Grapefruit, Rosemary

16

### HUGO SPRITZ

Elderflower Liqueur, Prosecco, Lemon, Mint

17

### SAN MARTINO

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

16

### 808 UPSHUR ST

High West Double Rye, Sfumato, Luigi Francoli, Bitters

17

### THE BEE STING

Beefeater gin, lemon, Calabrese pepper-infused honey

16

## WINE BY THE GLASS

### FRIZZANTE /SPARKLING

Glera, Rocchina Brut Prosecco Treviso *Veneto* DOC NV

GLASS

BOTTLE

14

67

Glera/Pinot Noir, Acinum Prosecco “Millesimato” Rosé *Veneto* DOC NV

13

62

Moscato Bianco, Cerretto Moscato D’Asti DOCG *Piemonte* 2021 (375ml)

N/A

40

### BIANCHI / WHITES

Cortese, Stefano Massone “Masera” Gavi Docg, *Piemonte* 2024

15

72

Vernaccia, La Lastra Vernaccia di San Gimignano Docg, *Toscana* 2023

19

92

Grechetto/Procanico/Malvasia, Argillae Orvieto Classico Superiore Doc *Umbria* 2022

18

87

Chardonnay, Castelfeder “Doss” *Alto Adige* 2024

20

97

### ROSATO / ROSÉ

Corvina,/Corvinone,/Rondinella, Marchesini Chiaretto di Bardolino Doc *Veneto* 2022

14

67

### ROSSI / REDS

Frapatto, Santa Tresa “Rina Russa” Terre Siciliane IGT *Sicilia* 2023

15

72

Barbera, Mauro Molino Barbera d’Alba Doc *Piemonte* 2024

16

77

Nebbiolo, Albino Rocca Langhe Doc *Piemonte* 2024

21

102

Sangiovese, Fattoria San Felo “Lampo” Morellino di Scansano Docg *Tuscany* 2022

17

82

Cabernet Sauvignon/Merlot/Montepulciano, Argillae “Sinuoso” Umbria Rosso IGT 2022

19

92

## BOTTLED BEER

Manabrea, Blonde Lager, *Piemonte, Italy*

9

Birra Lucana Lager, *Basilicata, Italy*

9

Sam Smith, Oatmeal Stout, *England*

10

Talea “Fresh Coast”, IPA, *New York*

9

Von Trapp Bohemian Pilsner, *Vermont*

8

Tonewood ”Fuego” Hazy IPA, *New Jersey*

9

Bitburger o.o Pilsner Non-Alcoholic

8

## NON ALCOHOLIC

### SICILIAN SUNRISE

Blood orange, clementine juice, Sparkling Limonata

9

### MOSTO-COLA

Presidium Mosto Cotto, lemon, juniper berry, mint

12

### SPRITZ ZERO

Sanbitter, club soda, orange

14

### CRODINO SPRITZ

Crodino Aperitivo Non Alcolico “Biondo”, *Italy*

10

San Pellegrino Sparkling Limonata, *Italy*

5

San Pellegrino Sparkling Aranciata Rossa, *Italy*

5

San Pellegrino Sparkling Aranciata, *Italy*

5

Bitburger o.o Pilsner Non-Alcoholic

8