

C I C C A L L A

A N T I P A S T I

POLPETTE AL SUGO 15
Neapolitan-style meatballs, in San Marzano tomato sauce with basil and Parmigiano

FRITTO MISTO 18
Fried calamari, shrimp, and autumn vegetables with charred lemon

FIORI DI ZUCCA 16
Fried ricotta-stuffed pumpkin blossoms with San Marzano tomato sauce

Antipasto Misto Della Casa
A tablescape of assorted salumi, cheeses, and traditional southern Italian antipasti for the table 21 pp
2 person minimum
full table participation required

INSALATA DI RUCOLA 17
Baby arugula salad with gorgonzola, candied walnuts, and roasted pear vinaigrette

CRUDO DI TONNO 22
Tuna crudo with seabans, lemon, and colatura di alici

BURRATA PUGLIESE 18
Local Pugliese-style burrata with little gems salad, grapes and balsamic vinaigrette

POLPO ALLE BRACE 19
Grilled octopus with “patatas bravas”, chickpeas and ‘nduja-tomato vinaigrette

P R I M I

CAVATELLI AL SUGO 19
Cavatelli with pork sugo and Parmigiano Reggiano

LINGUINE ALLO SGOGLIO 23
Linguine with mussels, clams, calamari, and rock shrimp

TAGLIATELLE AI FUNGHI 22
Tagliatelle with wild mushroom ragu and Parmigiano Reggiano DOP

CHITARRA ALLE CASTAGNE 21
Chestnut tagliolini with “hunter’s style” rabbit ragu, chestnuts and Parmigiano Reggiano DOP

ANELLINI ALLA PECORARA 19
Anellini with summer vegetable ragu and sheep’s milk ricotta

CAPPELLACCI DI ZUCCA 19
Roasted butternut squash-filled cappellacci, brown butter, sage, toasted hazelnuts, Parmigiano Reggiano DOP

S E C O N D I

STINCO D’AGNELLO 47
Braised lamb shank with trapanese-style cous cous, pomegranate and toasted pistachios

ORATA IN ACQUA PAZZA 55
Whole-roasted Mediterranean Dorade, cherry tomatoes, garlic, olives, capers, white wine, parsley

COSTATA DI MANZO PER DUE 125
Char-grilled beef ribeye for two, with grilled asparagus, “bagna cauda” and shaved Parmigiano Reggiano DOP

PESCE SPADA 45
Grilled swordfish fillet with Sicilian pistachio salsa verde, shaved fennel and orange salad

SPIZZADDEDDU DI POLLO 35
Pan-roasted half chicken with braised artichokes and potatoes

C O N T O R N I

ASPARAGI 12
Charred asparagus in “bagna cauda”

PATTATE AL FORNO 12
Roasted rosemary potatoes

SPINACI IN PADELLA 12
Sauteed baby spinach, garlic

PIPI E PATATE 12
Potatoes and fried sweet peppers

FAGIOLI ALL’UCELLETTA 12
Cannellini beans, rosemary

FRIGGITELLI 12
Fried sweet peppers, cherry tomato

OTTOBRE 2024

Dinner



C I C C A L A

C O C K T A I L S

APEROL SPRITZ Aperol, Prosecco, Orange	17	HUGO SPRITZI Elderflower Liqueur, Prosecco, Mint	18
OAXACA NEGRONI Mezcal, Vermouth Rouge, Campari	19	SAN MARTINO George Dickel Rye, Laphroaig, Lapsang tea, Bitters, Orange	16
MIDNIGHT IN ALBA Woodford Reserve, Sibona Amaro, Cocoa Bitters, Angostora Bitters	19	808 UPSHUR ST High West Double Rye, Sfumato, Luigi Francoli, Bittèr	16
CIRNECO DELL' ETNA Vodka, Hibiscus, Grapefruit, Rosemary	16	THE BEE STING Beefeater gin, lemon, Calabrese pepper-infused honey	16

W I N E B Y T H E G L A S S

	GLASS	BOTTLE
FRIZZANTE / SPARKLING		
Glera, Rocchina Brut Prosecco Treviso <i>Veneto</i> DOC NV	13	62
Glera/Pinot Noir, Acinum Prosecco "Millesimato" Rosé <i>Veneto</i> DOC NV	13	62
Moscato Bianco, Cerretto Moscato D'Asti DOCG <i>Piemonte</i> 2021 (375ml)	N/A	40
BIANCHI / WHITES		
Pinot Grigio, Nec Otium di Jacopo, <i>Friuli</i> DOC 2022	13	62
Verdicchio di Castelli di Jesi Riserva, La Staffa "Rincrocca", <i>Marche</i> DOCG 2018	16	77
Falaghina, Terre Stregate "Svelato", <i>Campania</i> DOC 2021	15	72
Chardonnay, Castelfeder "Doss" <i>Alto Adige</i> DOC 2022	18	87
ROSATO / ROSÉ		
Corvina blend, Marchesini Family Chiaretto di Bardolino Classico <i>Veneto</i> DOC 2022	15	72
Montepulciano, Cataldi Madonna, "Malandrino" Cerasuolo d'Abruzzo DOC 2020	19	92
ROSSI / REDS		
Frapatto, Santa Tresa "Rina Russo" Terre Siciliane IGT 2022	15	72
Barbera, Mauro Molino Barbera d'Alba Doc <i>Piemonte</i> 2022	16	77
Nebbiolo, Massimo Rivetti LangheDoc <i>Piemonte</i> 2022	19	92
Sangiovese, Il Vino di Erika, Toscana IGT 2023	19	92
Cabernet Sauvignon/Merlot/Montepulciano, Argillae "Sinuoso" Umbria Rosso IGT 2020	19	92

B O T T L E D B E E R

Birra Lucana, Blonde Lager, <i>Basilicata, Italy</i>	9	Von Trapp Bohemian Pilsner, <i>Vermont</i>	8
Sam Smith, Oatmeal Stout, <i>England</i>	10	Tonewood "Fuego" Hazy IPA, <i>New Jersey</i>	9
Half Acre "Bodem", IPA, <i>Illinois</i>	9	Bitburger o.o Pilsner Non-Alcoholic	8

N O N A L C O H O L I C

SICILIAN SUNRISE Blood orange, clementine juice, Sparkling Limonata	9	CRODINO SPRITZ Crodino Aperitivo Non Alcolico "Biondo", <i>Italy</i>	10
MOSTO-COLA Presidium Mosto Cotto, lemon, juniper berry, mint	12	San Pellegrino Sparkling Limonata, <i>Italy</i>	5
SPRITZ ZERO Sanbitter, club soda, orange	14	San Pellegrino Sparkling Aranciata Rossa, <i>Italy</i>	5
		San Pellegrino Sparkling Aranciata, <i>Italy</i>	5
		Bitburger o.o Pilsner Non-Alcoholic	8