

# CICALA

## A N T I P A S T I

### **POLPETTE DI MELANZANE** 15

Eggplant “polpette”,  
San Marzano tomatoes D.O.P., basil,  
shaved juniper smoked ricotta

### **FRITTO MISTO** 20

Mix fry of calamari, shrimp,  
cauliflower, and halibut croquettes,  
spicy olive-caper-butter sauce

### **COTECHINO** 18

House-made cotechino,  
lentil-chestnut ragu, shaved black  
burgundy truffles

### **BARBABIETOLE AFFUMICATE** 18

Smoked baby beets, roasted  
heirloom carrots, Robiola di Capra,  
taron

### *Affettato Misto*

Assortment of house-cured salumi  
and traditional southern Italian  
antipasti for the table 38

### **CARPACCIO DI TONNO** 19

Tuna carpaccio, buffalo mozzarella,  
peperoni cruschi D.O.P., Olio Verde,  
pickled caper leaves

### **INSALATA D'AUTUNNO** 19

Mix of autumn chicories, local  
apples, gorgonzola, candied  
walnuts, walnut vinaigrette

### **CAPESANTE IN PADELLA** 19

Pan-roasted scallops, salsify puree,  
Granny Smith apple “sott’olio”

### **FORMAGGI ASSORTITI** 18

Assortment of artisanal  
southern Italian cheeses, honey,  
nuts, berries

## P R I M I

### **GNOCCHI AL RAGU** 20

Potato gnocchi, wild boar ragu,  
Parmigiano Reggiano

### **TAGLIATELLE AL TARTUFO** 35

Tagliatelle, butter, sage,  
Parmigiano Reggiano, fresh shaved  
burgundy black truffles

### **BUSIATE ALLA SICILIANA** 22

Sicilian-style fusili,  
pistacchio di Bronte D.O.P. ,  
gulf coast shrimp, lemon

### **SCRIPPELLE AL FORNO** 21

Baked ricotta-filled crepes,  
traditional abruzzese lamb ragu,  
pecorino sardo

### **CARMELLE DI ZUCCA** 21

Roasted autumn squash-filled caramelle,  
brown butter, sage, Parmigiano  
Reggiano, crushed amaretti cookies

### **ZITI ALLA GENOVESE** 20

Ziti di Gragnano, “Genovese-style”  
rabbit ragu, caramelized onions,  
Parmigiano Reggiano

## S E C O N D I

### **STINCO D'AGNELLO** 42

Braised lamb shank, couscous “alla  
trapanese”, pomegranate,  
pistacchio di Bronte D.O.P., mint

### **PESCE DEL GIORNO** 38

Whole-roasted Mediterranean  
seabass in “acqua pazza”,  
olives, capers, garlic, Piennolo Del  
Vesuvio tomatoes D.O.P.

### **COSTOLETTA DI MAIALE** 40

Apple cider-brined pork chop,  
rosemary-roasted apples,  
toasted hazelnuts

### **PETTO D'ANATRA** 43

Pan-roasted duck breast,  
charred radicchio, poached pears,  
balsamic “sugo”

### **IPPOGLOSO** 42

Pan-roasted halibut fillet,  
sunchoke puree, Romanesco  
cauliflower, saffron sauce

### **CONIGLIO IN PORCHETTA** 39

Roasted “porchetta-style” rabbit,  
rabbit sausage, wild mushrooms,  
rosemary 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 familiar 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  
2021

*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

### IL NOCETTO

George Dickel Sour Mash Rye, Rapa Giovanni  
Nocino, Cocoa Bitters, Walnut 16

### MIDNIGHT IN ALBA

Woodford Reserve, Sibona Amaro,  
Cocoa Bitters, Angostora Bitters 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

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

GLASS BOTTLE

### FRIZZANTE / SPARKLING

Glera, Acinum, Extra Dry Prosecco D.O.C., Veneto, NV 12 48  
Chardonnay, A. Margarine "Cuvee Traditionnelle" Brut Champagne NV N/A 78

### BIANCHI / WHITES

Vermentino, Aia Vecchia, Vermentino Toscana IGT, Toscana, 2020 13 62  
Greco Bianco, Ippolito 1845, Ciro Bianco D.O.C., Calabria, 2019 16 77  
Cortese, "La Terre di Stefano Massone" Vignetto Masera, Gavi D.O.C.G., Piemonte, 2019 14 67  
Ribolla Gialla, Sturm, Collio Doc, Friuli-Venezia-Giulia, 2019 18 87  
Sauvignon Blanc, Cantina Tramin, Alto-Adige, 2020 16 77

### ROSATO / ROSÉ

Montepulciano, "Malandrino", Cataldi Madonn, Cerasuolo d'Abruzzo D.O.C., Abruzzo 2020 16 77

### ROSSI / REDS

Pinot Nero, Marinushof, Südtriol-Alto Vinshgau D.O.C., 2018 24 98  
Corvina blend, Le Salette, Ripasso della Valpolicella Classico, "Il Progni" D.O.C. Veneto, 2017 20 85  
Cannonau Nepente Riserva, Cantina Gostolai, Cannonau di Sardegna D.O.C., Olienas, Sardegna, 2011 22 90  
Frapatto blend "Rina Russa", Santa Teresa, Terre Siciliane I.G.T., Sicilia, 2019 12 50  
\* Nebbiolo, Poderi Colla, Nebbiolo d'Alba D.O.C., Piemonte, 2018 22 90

\* Coravin Pour

## B E E R B O T T L E S

Birrificio Le Baladin "Isaac" Witbier, Italy 14

Birra Lucana, Lagar, Basilicata, Italy 7

Krombacher, Pilsner, Germany 9

Deschutes "Fresh Squeezed" IPA, Oregon 9

Maine Beer Company, "Peeper" Pale Ale 14

Heineken o.o. Non-Alcoholic, The Netherlands 6

## 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 Clementina, Italy 5