

CICALA

DAL NOSTRO SALUMIFICIO

PANCETTA 11

'NDUJA 13

CAPOCOLLO 15

PROSCIUTTO 18

Affettato Misto

Assortment of salumi, traditional antipasti, and sott'olio items 36

BURRATA 14

Imported pugliese burrata, extra virgin olive oil, trapanese sea salt

FORMAGGI ASSORTITI 15

Assortment of artisanal southern Italian cheeses

ANTIPASTI

POLPETTE DI MELANZANE 12

Eggplant “polpette”, San Marzano tomatoes, basil, shaved juniper-smoked ricotta

SGOMBRO ALLE BRACE 14

Coal-grilled Spanish mackerel, “fico d’india”, charred cactus leaf

CARPACCIO DI TONNO 16

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

ZUPPA DI LENTICHE 18

Lentil and chestnut soup, shaved black Perigord truffle

INSALATA DI CASTELFRANCO 15

Hierloom chicory salad, sliced apples, toasted walnuts, shaved caciocavallo di padollica, Negroamaro vinaigrette

CARCIOFI BRASATI 15

Braised artichoke hearts, winter vegetable “vignarola”, breadcrumbs, Parmigiano Reggiano

PRIMI

TORTELLI AI FUNGHI 17

Marsala-braised mushroom tortelli, roasted chanterelles, butter, thyme, Parmigiano Reggiano

PACCHERI 18

Scorpionfish ragu, garlic, parsley, white wine, Piennolo Del Vesuvio tomatoes D.O.P., “olio santo”

TAGLIATELLE 45

Butter “di bufala”, sage, caciocavallo di padollica, shaved black Perigord truffle

MACCHERONI ALLA MUGNAIA 17

Garlic, extra virgin olive oil, dried peperoni cruschi D.O.P., pecorino

GNOCCHI ALL'AQUILANA 19

Abruzzese-style gnocchi, house-made pork sausage, saffron, cremini mushrooms, black Perigord truffle

FAZZOLETTI SARDI 18

braised lamb shoulder ragu, San Marzano tomatoes, pecorino canestrato

SECONDI

PESCE SPADA 28

Grilled swordfish, capers, pistachio pesto, eggplant caponata

COUS COUS ALLA TRAPANESE 29

“Brodetto” of assorted Mediterranean fish and shellfish, trapanese style cous cous

AGNELLO SCOTTADITTO 32

Coal-grilled lamb, black Pugliese chick peas, carrot puree, mint, honey-orange glaze

FILETTO ALLA SCABIN 38

PA grass-fed beef tenderloin, fennel seed taralli crust, potato puree, marsala reduction



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.

This restaurant is proud to serve authentic family recipes rooted in the folklore and traditions of Italy’s Southern regions.

benvenuti e buon appetito!

**GENNAIO
2020**

Dinner

C I C C A L A

C O C K T A I L S

NEGRONI SBAGLIATO Rum, Campari, Amara d'Arancio	14	THE PLEASURE CLUB OF FIUMEDINISI Bluecoat Barrel-aged, Dolin Dry, Simple Blood Orange Clementine, Egg White	14
TOMATO & FENNEL TANGO Moletto Gin, Chopin Vodka, Lillet, Orange Bitters, Fennel	16	PEAR-POMEGRANATE BELLINI Grappa Pear-Pomegranate puree, Vodka, Prosecco	13
808 UPSHUR ST Widow Jane Rye, Dell'Etna, Sfumato, Bitters	17	DRINKING WITH SHEPHERDS Johnny Walker Red, Angostura bitters, Mosto cotto	15

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

	GLASS	BOTTLE
FRIZZANTE /SPARKLING		
Glera, Zardetto "Zefiro Brut" Prosecco Doc, <i>Veneto NV</i>	14	67
Lambrusco, Lini 910 "Labrusca" Lambrusco Rosso IGT, <i>Emilia Romagna NV</i>	16	77
BIANCHI / WHITES		
Pinot Grigio, Cantina Riff "Progetto Lageder" Delle Venezie Doc, <i>Veneto 2018</i>	11	52
Chardonnay, Tormaresca Puglia IGT 2017	13	62
Vermentino, Argiolas "Costamolino" Vermentino di Sardegna Doc 2018	15	72
Falanghina, Cantine Astroni "Colle Imperatrice" Campi Flegrei Doc, <i>Campania 2018</i>	14	67
Garganega, Balestri Valda Soave Classico Doc, <i>Veneto 2018</i>	15	72
ROSATO		
Montepulciano, Cantina Frentana "Terre Valse" Cerasuolo d'Abruzzo Doc 2018	13	62
ROSSI /REDS		
Nero d'Avola, Planeta "La Segreta" Sicilia Doc 2016	13	62
Negroamaro, Tenute Rubino "Virgilius" Brindisi Rosso Doc, <i>Puglia 2018</i>	14	67
Montepulciano, De Angelis Montepulciano d'Abruzzo Doc 2018	12	56
Sangiovese, Tenuta San Vito Chianti Docg, <i>Tuscany 2017</i>	14	67
Nebbiolo, Luca Bosio Nebbiolo d'Alba Doc 2017 * <i>Coravin System</i>	18	87

B E E R B O T T L E S

Birrificio del Ducato "Via Emilia" Lager, <i>Italy</i>	14	Dogfish Head "Namaste" Belgian Wheat Ale, <i>PA</i>	6
Birrificio del Ducato "Torrente" Beglion Pale Ale, <i>Italy</i>	13	SlyFox "SRT" Pale Ale, <i>PA</i>	5
Birrificio Almond 22 "Remartello" Hoppy Lager, <i>Italy</i>	20	Cape May IPA, <i>PA</i>	6
Birreria Le Baladin "Nazionale" Pale Ale, <i>Italy</i>	13	Sierra Nevada "Oltra Vez" Berliner Weisse	8
Birreria Le Baladin "Isaac" Belgian Wheat Ale, <i>Italy</i>	13	SlyFox "Pikeland Pils" Pilsner, <i>PA</i>	5
Birreria Le Baladin "Sidro" Cider, <i>Italy</i>	16	2SP "Baby Bob" Stout, <i>PA</i>	9
Moretti "La Rossa" Double Bock, <i>Italy</i>	7	Heineken o.o. Non-Alcoholic, <i>The Netherlands</i>	5
Birra Lucana Lager, <i>Basilicata, Italy</i>	6		

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

SICILIAN SUNRISE Blood orange, clementine juice, Sparkling Limonata	9	San Pellegrino Sparkling Limonata, <i>Italy</i>	5
MOSTO-COLA Presidium Mosto Cotto, lemon zest, juniper berry, mint	12	San Pellegrino Sparkling Aranciata Rossa, <i>Italy</i>	5
		San Pellegrino Sprkling Clementina, <i>Italy</i>	5