

# CICCIA' S CONCEPT

## Assisted Service

Order and pay at the counter. At any point during the meal, if you would like to place an additional order (dessert, more beverages etc.) please feel free to ask the assistance of our servers.

## SOFT DRINKS

Coke, Diet Coke 3

Italian Sparkling Lemonade 3.<sup>80</sup>

Italian Sparkling Aranciata 3.<sup>80</sup>

Ice tea 3

Sparkling water 5.<sup>75</sup>



## BEERS

### bottles

Dolomiti Pilsner - Italy 6.<sup>50</sup>

Dolomiti - Amber Ale - Italy 6.<sup>50</sup>

Birra dell'Eremo, Pale Ale  
Italy, (16 oz) 10.<sup>80</sup>

Lindemans, Framboise,  
Raspberry Lambic Beer,  
Belgium. 6.<sup>50</sup>

Thorn, Barrio Lager 6.<sup>50</sup>

### on tap - \$6.<sup>50</sup>

IPA, Delicious Stone

Societe IPA, Pupil

Blonde Ale, Venice Duck

## COFFEE

Espresso 3

Americano 3.<sup>50</sup>

Cappuccino 5

Hot Tea 4

Corkage Fee \$15 bottle (750ml)

## HOUSE WINES

Glass Caraffe

Sauvignon Blanc, New Zealand ( <i>fresh zesty flavor</i> ) .....	6. <sup>50</sup>	26. <sup>50</sup>
Cab Sauvignon, California ( <i>rich, spicy, black cherry</i> ).....	7. <sup>80</sup>	28. <sup>50</sup>
Pinot Grigio, Stemmari, Sicilia ( <i>dry fruity</i> ) .....	7. <sup>50</sup>	26. <sup>50</sup>

## BUBBLES

Glass Bottle

Prosecco, Le Contesse, NV Veneto ( <i>delicate, beautifully perfumed</i> ) .....	8	29. <sup>50</sup>
Blanc de Blanc, Ferrari Brut, NV Trentino ( <i>ripe golden apples, wild flowers</i> ).....		39
Brut Rose, Lamberti, NV Veneto ( <i>rose petals and bananas</i> ) .....	7. <sup>80</sup>	29. <sup>50</sup>
Moscato D'Asti, Marengo, Piemonte ( <i>Sweet and Fruity</i> ) .....	7. <sup>80</sup>	29

## WHITES

Chardonnay, <b>CICCIA</b> Veneto ( <i>medium body, ripe fruit and citrus</i> ) .....	8	34
Pinot grigio, Livio Felluga, Doc, Friuli ( <i>full body, Citrus/Peach</i> ) .....		39
Vermentino, Sella & Mosca, Sardegna ( <i>crisp/dry/citrus notes</i> ) .....	7. <sup>80</sup>	29
Gavi di Gavi Docg, Villa Sparina, Piemonte ( <i>Gentle body, citrus/pear</i> ).....	8. <sup>80</sup>	32

## REDS

Rosso Riserva, <b>CICCIA</b> Veneto ( <i>rich, spicy, black cherry</i> ) .....	9. <sup>50</sup>	33
Sangiovese, Frescobaldi "Remole" Toscana ( <i>medium body, dry</i> ) .....	8	28. <sup>50</sup>
Chianti Riserva, Nipozzano, Toscana ( <i>full body, cherry</i> ) .....	10. <sup>50</sup>	41
Merlot, Cusumano, Sicilia ( <i>medium body, dark cherry</i> ) .....	7	23
Montepulciano Docg, Illico Riserva Abruzzi ( <i>full body, cloves, black currant</i> ) .....		39
Montepulciano Blend, Velenosi "Brecciarolo, Marche ( <i>full body, vanilla</i> ) .....		36. <sup>50</sup>
Pinot Noir, Sartori "Oltrepo Pavese", Lombardia ( <i>med. body, spices</i> ) .....	8	29
Cabernet Sauvignon, Justin, Paso Robles ( <i>full body, rich, cassis, plum, tobacco</i> ).....		51
Super-tuscan, Querciabella Mongrana, Toscana ( <i>medium body, organic, red fruit</i> ).....		38
Brunello di Montalcino, Col D'orcia, Toscana ( <i>full body, terragon, peppery</i> ).....		86
Dolcetto D'Alba, Pecchenino, Piemonte ( <i>light body, dry, slightly bitter</i> ).....		32
Barbera D'Alba, Marchesi di Barolo Ruvei, Piemonte ( <i>full body</i> ) .....	10. <sup>80</sup>	39. <sup>50</sup>
Nebbiolo Blend, Gaja "Sito Moresco", Piemonte ( <i>full body, fruity, dark fruit</i> ).....		88
Barolo, Marchesi di Barolo, Piemonte ( <i>full body, roasted hazelnuts, licorices, cacao</i> ) .....		91

## APPETIZERS \$10.<sup>50</sup>

**Prosciutto di Parma** - & Pineapple

**\*Tuna Tartare** - olives / tomato / celery root sauce & jalapeno.

**Mushroom Flan** - savory pecorino cheese crust.

**Fritto Misto** - fried calamari / shrimp / bass.

**Breaded Zucchini** - Mushroom & Piave Vecchio cheese.

### SIGNATURE XXL BOARDS

**Antipasto Misto** \$10 per person

Cheeses / cold cuts

*(minimum two people)*

**Vegetariano** \$10 per person

Vegetarian medley

## SALADS \$8

**Barley Salad** - quinoa / zucchini / almond / baked ricotta / olives / cranberry / lemon dressing.

**Roasted vegetable salad** - mixed leaf / turmeric shrimp / ginger & rice vinegar dressing.

**Tricolore salad** - kale / Brussels sprouts / cabbage / chili / candied pecan / mustard dressing.

**Mista** - mixed leafy greens / roots / orange / olives/almond / goat cheese / lemon dressing.

## PASTA \$14

Gluten free bread and pasta available (maccheroni, lemon fettuccine, spaghetti)

**Umbriaca** - red wine infused gemelli pasta / sausage / ricotta / shallot.

**Mafalde Ragu dell'Aia** - farm house white stew / chicken / rabbit / quail / duck.

**Pappardelle** - Tomato / mozzarella / basil / poblano pure.

### FILLED PASTA

**Bottoni** - prosciutto & potato filling / parmesan sauce / green peas / prosciutto.

**Ravioli** - braised beef / mixed mushroom / creamy marsala sauce

**Mezzaluna** - pear ravioli / gorgonzola & walnut sauce.

**Cappelli** - Celery root / brown butter / pancetta / pine nuts / balsamico.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have any food relate allergies /sensitivities, please notify us before placing an order. Please note that even if a particular item doesn't contain one of those allergens, it is possible that it has been prepared in the same kitchen, we cannot guarantee that cross-contact between those products will not occur.

**Spaghetti Pomodoro** - tomato sauce / fresh basil / ricotta & burrata cheese.

**Frutti di Mare** - seafood spaghetti mussel / clam / shrimp / bass / white wine / light tomato sauce.

**Orzotto** - pearl barley risotto with lobster & shrimp / tomato lobster bisque / basil pesto & burrata cheese.

**Sombreri** - sausage / saffron / delicate bell pepper sauce / mascarpone cheese.

**Fettuccine** - Bolognese sauce.

**Lasagna** - oven baked layer of pasta / Bolognese & béchamel / parmesan.

**Conchiglie** - provolone & piave vecchio / crispy zucchini / mint.

**Gnocchi al Pesto** - basil / pine nuts / pecorino & Parmesan cheese.

## MEATS & FISH

**Ciccio** - seared thinly sliced sirloin / tomato caper sauce. 17

**Pollo** - chicken roulade / kale / provolone. 19

**Branzino** - Mediterranean sea bass filet / white wine / truffle / fresh herbs. 21

**Milanese** - breaded / thinly pounded 12 oz bon-in veal chop / arugula / cherry tomato / balsamic dressing. 26

## SIDES \$6

**Peperonata di Nonna Elvira**  
Stewed bell pepper lightly seasoned with anchovies

**Roasted Potato**

**Truffle Mushrooms Seasonal Veggies**  
Brussels sprouts / kale / cherry tomatoes / currents / vinegar / capers

**Oven Roasted Vegetables**

## BAMBINI \$6

*10 and under*

Choose any pasta from the menu and choose one of the sauces here below:

**Bolognese**

**Pomodoro**

**Meatballs**

**Butter & Parmesan**