

APPETIZERS \$12

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
Cheese / cold cuts
(minimum two people)

Vegetariano \$10 per person
Vegetarian medley

SALADS \$8.⁸⁰

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 walnut / mustard dressing.

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

HOMEMADE PASTA \$16.²⁰

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

Ubbriaca - 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 bisque 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. 19.⁸⁰

Branzino - Mediterranean sea bass filet / white wine / truffle / fresh herbs. 27

Milanese - breaded / thinly pounded 12 oz bon-in veal chop / arugula / cherry tomato / lemon dressing. 29.⁷⁰

SIDES \$6.⁵⁰

Peperonata di Nonna Elvira
Stewed bell pepper lightly seasoned with anchovies

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

Roasted Potato

Oven Roasted Vegetables

BAMBINI \$6.⁸⁰

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

Bolognese

Meatballs

Pomodoro

Butter & Parmesan

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 4.¹⁰
- Italian Sparkling Aranciata 4.¹⁰
- Ice tea 3.²⁰
- Sparkling water 5.⁷⁵



BEERS

bottles

- Dolomiti Pilsner - Italy 7.¹⁰
- Dolomiti - Amber Ale - Italy 7.¹⁰
- Birra dell'Eremo, Pale Ale Italy, (16 oz) 10.⁹⁰
- Lindemans, Framboise, Raspberry Lambic Beer, Belgium. 6.⁵⁰
- Thorn, Barrio Lager 6.⁵⁰
- on tap - \$7.¹⁰
- IPA, Delicious Stone
- Societe IPA, Pupil
- Blonde Ale, Venice Duck

COFFEE

- Espresso 3
- Americana 3.⁵⁰
- Cappuccino 5
- Hot Tea 4

Cake Fee \$1.²⁰ per person
Corkage Fee \$15 bottle (750ml)

HOUSE WINES

	Glass	Caraffe
Sauvignon Blanc, New Zealand (<i>fresh zesty flavor</i>)	7. ⁵⁰	28
Cab Sauvignon, California (<i>rich, spicy, black cherry</i>)	8. ³⁰	29. ⁸⁰
Pinot Grigio, Stemmari, Sicilia (<i>dry, fruity</i>)	8. ¹⁰	28

BUBBLES

	Glass	Bottle
Prosecco, Le Contesse, NV Veneto (<i>delicate, beautifully perfumed</i>)	8. ⁹⁰	31
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>)	8. ³⁰	31
Moscato D'Asti, Marengo, Piemonte (<i>Sweet and Fruity</i>)	8. ³⁰	31

WHITES

Chardonnay, CICCIA Veneto (<i>medium body, ripe fruit and citrus</i>)	9	35
Pinot grigio, Livio Felluga, Doc, Friuli (<i>full body, Citrus, Peach</i>)		39
Vermentino, Sella & Mosca, Sardegna (<i>crisp, dry, citrus notes</i>)	8. ⁶⁰	32
Gavi di Gavi Docg, Villa Sparina, Piemonte (<i>Gentle body, citrus, pear</i>)	8. ⁸⁰	35

REDS

Rosso Riserva, CICCIA Veneto (<i>rich, spicy, black cherry</i>)	9. ⁵⁰	36
Sangiovese, Frescobaldi "Remole" Toscana (<i>medium body, dry</i>)	9	32
Chianti Riserva, Nipozzano, Toscana (<i>full body, cherry</i>)	11. ²⁰	42. ⁸⁰
Merlot, Cusumano, Sicilia (<i>medium body, dark cherry</i>)	8	29
Montepulciano Docg, Illico Riserva Abruzzi (<i>full body, cloves, black currant</i>)		39
Montepulciano Blend, Velenosi "Brecciarolo, Marche (<i>full body, vanilla</i>)		39
Pinot Noir, Sartori "Oltrepo Pavese", Lombardia (<i>med. body, spices</i>)	8. ⁶⁰	31
Cabernet Sauvignon, Justin, Paso Robles (<i>full body, rich, cassis, plum, tobacco</i>)		53
Super-tuscan, Querciabella Mongrana, Toscana (<i>medium body, organic, red fruit</i>)	39. ⁶⁰	
Brunello di Montalcino, Col D'orcia, Toscana (<i>full body, terragon, peppery</i>)		88
Dolcetto D'Alba, Pecchenino, Piemonte (<i>light body, dry, slightly bitter</i>)		33
Barbera D'Alba, Marchesi di Barolo Ruvei, Piemonte (<i>full body</i>)	10. ⁸⁰	41
Nebbiolo Blend, Gaja "Sito Moresco", Piemonte (<i>full body, fruity, dark fruit</i>)		89
Barolo, Marchesi di Barolo, Piemonte (<i>full body, roasted hazelnuts, licorices, cacao</i>)		93