



Ciccia Osteria offers the option to Split the total bill in maximum 3 transactions.

A 4% credit card fee will be applied to the check.

Corkage Fee \$20 bottle (750ml)  
 Cake Fee \$2 per person No  
 outside food or drinks allowed

## SOFT DRINKS

Coke, Diet Coke, Sprite 5 Ice tea 5  
 Italian Sparkling Lemonade 6.<sup>20</sup>  
 Italian Sparkling Aranciata 6.<sup>20</sup>  
 Italian Sparkling Mandarin 6.<sup>20</sup>  
 Sparkling water 6.<sup>75</sup>

## BEERS

### Bottles

Dolomiti Pilsner - Italy 9.<sup>15</sup>  
 Dolomiti - Amber Ale - Italy 9.<sup>15</sup>  
 Birra dell'Eremo, Pale Ale  
 Italy, (16 oz) 13.<sup>90</sup>  
 Lindemans, Framboise, Raspberry  
 Lambic Beer, Belgium. 8.<sup>90</sup>  
 Thorn, Barrio Lager 8.<sup>10</sup>

### On tap - \$9.<sup>30</sup>

IPA, Delicious Stone  
 Societe IPA, Pupil  
 Blonde Ale, Venice Duck

## COFFEE

Espresso 4.<sup>10</sup> Decaf Cappuccino 6.<sup>70</sup>  
 Decaf Espresso 4.<sup>65</sup> Hot Tea 4.<sup>30</sup>  
 Macchiato 4.<sup>65</sup> Latte 6.<sup>80</sup>  
 Americano 4.<sup>10</sup>  
 Cappuccino 6.<sup>50</sup>

## HOUSE WINES

5oz Glass Caraffe

Sauvignon Blanc, New Zealand (fresh zesty flavor) .....10.<sup>50</sup>..... 30  
 Pinot Grigio, Stemmari, Sicilia (dry, fruity) ..... 11.<sup>50</sup>..... 30  
 Cab Sauvignon, California (rich, spicy, black cherry) ..... 9.<sup>80</sup>.....30.<sup>80</sup>  
 Chianti Classico, San Antonio, Toscana/California (plums & cherries, well balanced) ..... 10.<sup>10</sup>..... 29  
 Meritage Rare Blend, California (Zinfandel, P. Verdot, Syrah, Merlot) ..... 11.<sup>10</sup>..... 31

## BUBBLES

Bottle

Prosecco, Le Contesse, NV Veneto (delicate, beautifully perfumed) .....11.<sup>90</sup>..... 36.<sup>60</sup>  
 Brut, Franciacorta, Bellavista, NV Lombardia (ripe golden apples, wild flowers) .....60.<sup>50</sup>  
 Spumante Rose, Lamberti, NV Veneto (rose petals and bananas) ..... 11.<sup>95</sup>..... 41.<sup>10</sup>  
 Moscato D'Asti, Marengo, Piemonte (Sweet and Fruity) .....11.<sup>95</sup>.....36.<sup>10</sup>

## WHITES

Chardonnay, CICCIA Veneto (medium body, ripe fruit and citrus) .....11.<sup>95</sup>..... 41  
 Pinot grigio, Livio Felluga, Doc, Friuli (full body, Citrus, Peach) .....51.<sup>20</sup>  
 Vermentino, Nuraghe Crabioni, Sardegna (crisp, dry, citrus notes) .....12.<sup>75</sup>..... 41.<sup>10</sup>  
 Gavi di Gavi Docg, Villa Sparina, Piemonte (Gentle body, citrus, pear) .....12.<sup>75</sup>.....41.<sup>10</sup>

## REDS

Rosso Riserva, CICCIA Veneto (rich, spicy, black cherry) .....13.<sup>90</sup>.....45.<sup>10</sup>  
 Sangiovese, Cecchi, Toscana IGT (medium body, dry) .....11.<sup>50</sup>.....35.<sup>10</sup>  
 Volio, Palazzo Nuovo Docg, Toscana(full body, cherry) .....15.<sup>90</sup>.....47.<sup>90</sup>  
 Merlot, Cusumano, Sicilia (medium body, dark cherry) .....10.<sup>30</sup>..... 34  
 Montepulciano Doc, Tritano (full body, cloves, black currant) .....12.<sup>10</sup>..... 45.<sup>10</sup>  
 Montepulciano Blend, Velenosi "Brecciarolo, Marche (full body, vanilla) ..... 42.<sup>95</sup>  
 Pinot Noir, Sartori "Oltrepo Pavese", Lombardia (med. body, spices) .....11.<sup>50</sup>.....35.<sup>10</sup>  
 Cabernet Sauvignon, Justin, Paso Robles (full body, rich, cassis, plum, tobacco) .....59.<sup>10</sup>  
 Super-tuscan, Querciabella Mongrana, Toscana (medium body, organic, red fruit) .....45.<sup>60</sup>  
 Brunello di Montalcino, Camigliano Toscana (full body, terragon, peppery) .....91.<sup>10</sup>  
 Docg Dogliani, Pecchenino, Piemonte (light body, dry, slightly bitter) .....37  
 Barbera D'Alba, Marchesi di Barolo Ruvei, Piemonte (full body) .....15.<sup>60</sup>.....51.<sup>10</sup>  
 Valtellina Superiore, Nino Negri "Quadrio" DOCG, Lombardia (full body) .....14.<sup>10</sup>.....43.<sup>60</sup>  
 Nebbiolo, Pio Cesare "Oltre" Piemonte (full body, fruity, dark fruit) .....93.<sup>10</sup>  
 Barolo, Marchesi di Barolo, Piemonte (full body, roasted hazelnuts, licorices, cacao)..... 94

## APPETIZERS \$14.<sup>90</sup>

**Prosciutto di Parma** - & Pineapple

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

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

**Breaded Zucchini** - Mushroom & piave vecchio cheese.

**Fritto Misto** - Fried calamari / shrimp / bass. 16.<sup>50</sup>

### SIGNATURE XXL BOARDS

**Antipasto Misto** \$13 per person  
Cheese / Cold cuts  
*(minimum two people)*

**Vegetariano** \$13 per person  
Vegetarian medley

## SALADS \$12.<sup>85</sup>

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

**Roasted vegetable salad**- Mixed leaf/ turmeric shrimp /ginger & rice vinegar dressing. 14.<sup>50</sup>

**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 \$22.<sup>80</sup>

**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.

### HOMEMADE 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. 24.<sup>25</sup>

**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. 26.

**Pollo** - Chicken roulade / kale / provolone. 25.<sup>50</sup>

**Branzino** - Mediterranean sea bass filet / white wine / truffle / fresh herbs. 30.<sup>80</sup>

**Milanese** - Breaded / thinly pounded 12 oz bon-in veal chop / arugula / cherry tomato / lemon dressing. 35

## SIDES \$13.<sup>10</sup>

**Peperonata di Nonna Elvira**  
Stewed bell Pepper lightly Seasoned with Anchovies

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

**Roasted Potatoes**

**Oven Roasted Vegetables**

**Truffle Mushrooms**

## BAMBINI \$12.<sup>50</sup>

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

**Bolognese**

**Meatballs**

**Pomodoro**

**Butter & Parmesan**