



Ciccìa 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 \$22 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 6.⁶⁰
- Italian Sparkling Aranciata 6.⁶⁰
- Italian Sparkling Mandarin 6.⁶⁰
- Sparkling water 6.⁸⁵

BEERS

Bottles

- Dolomiti, Pilsner - Italy 9.¹⁵
- Dolomiti, Amber Ale - Italy 9.¹⁵
- Birra Friuli, Lager - Italy 10.¹⁰
- Lindemans, Framboise, Raspberry
 Lambic Beer - Belgium \$8.⁹⁰
- Special N/A Beer - 9

On tap - \$9.³⁰

- IPA, Delicious Stone
- Societe IPA, Pupil
- Blond Ale, Salty Crew Coronado

COFFEE

- Espresso 4.¹⁰ Decaf Cappuccino 6.⁷⁰
- Decaf Espresso 4.⁶⁵ Hot Tea 4.³⁰
- Macchiato 4.⁶⁵ Latte 6.⁸⁰
- Americano 4.¹⁰
- Cappuccino 6.⁵⁰

HOUSE WINES

5oz Glass Caraffe

- Sauvignon Blanc, New Zealand (*fresh zesty flavor*)10.⁹⁰.....37.⁹⁰
- Pinot Grigio, Stemmari, Sicilia (*dry, fruity*) 11.⁹⁰..... 37.⁹⁰
- Cab Sauvignon, California (*rich, spicy, black cherry*)10.⁹⁰..... 37.⁹⁰
- Chianti Classico DOCG, Querceto, Toscana (*plums & cherries, well balanced*)11.¹⁰.....37.¹⁰
- Meritage Rare Blend, California (*Zinfandel, P. Verdot, Syrah, Merlot*)11.⁴⁰..... 36.⁸⁰
- Lagrein, Colterenzio, Alto Adige DOC (*dark-fruited, spicy, structured*).....11.⁹⁰.....39

BUBBLES & ROSE

Bottle

- Prosecco DOC, La Montelliana, Veneto (*delicate, beautifully perfumed*)13.⁴².....42
- Franciacorta Brut DOCG, Bellavista, NV Lombardia (*ripe golden apples, wild flowers*)71
- Rose IGT Tre Venezie, Cherubi, Friuli (*crisp, floral, mineral*)11.⁹⁵.....41.¹⁰
- Moscato D'Asti DOCG, Marengo, Piemonte (*Sweet and Fruity*)11.⁹⁵.....36.¹⁰

WHITES

- Bianco Toscana IGT,  Toscana (*medium body, ripe fruit and citrus*)13..... 46
- Pinot grigio Collio DOC, Vin Sclet, Friuli (*full body, Citrus, Peach*)51.²⁰
- Vermentino di Sardegna DOC, Nuraghe Crabioni, Sardegna (*crisp, dry, citrus notes*).....13.²⁵.....47.²⁰
- Gavi di Gavi DOCG, Villa Sparina, Piemonte (*Gentle body, citrus, pear*)13.⁷⁵.....42.¹⁰
- Falanghina DOC, Fontanavecchia, Campania (*fruity, floral, and herbal*).....12.⁹⁰..... 39

REDS

- Rosso Riserva IGT,  Toscana (*rich, spicy, black cherry*)14.....48
- Sangiovese IGT, Cecchi, Toscana (*medium body, dry*) 12.....38.¹⁰
- Chianti Riserva DOCG, Palazzo Nuovo, Toscana (*full body, cherry*) 15.⁹⁰..... 48.⁹⁰
- Nero d'Avola DOC, Villa Tonino, Sicilia (*juicy, ripe, smooth*).....10.⁹⁰.....35.⁵⁰
- Negroamaro IGT, Tenuta Viglione, Puglia (*smooth, fruity, easy-drinking*).....13.¹⁰.....46.¹⁰
- Montepulciano DOC, Valle Tritana, Abruzzo (*full body, cloves, black currant*) 13.¹⁰.....46.¹⁰
- Montepulciano Blend DOC, Velenosi "Brecciarolo", Marche (*full body, vanilla*)44.⁹⁵
- Pinot Noir IGT, Sartori "Oltrepo Pavese", Lombardia (*med. body, spices*)12.⁵⁰.....36.¹⁰
- Cabernet Sauvignon, Justin, Paso Robles (*full body, rich, cassis, plum, tobacco*) 64.⁹⁰
- Super-tuscan DOC, Querciabella Mongrana, Toscana (*medium body, organic, red fruit*)49.⁹⁰
- Brunello di Montalcino DOCG, Camigliano, Toscana (*full body, terragon, peppery*)94
- Dolcetto Dogliani DOCG, Pecchenino, Piemonte (*light body, dry, slightly bitter*).....37
- Barbera D'Alba DOC, Marchesi di Barolo Ruvei, Piemonte (*full body*)16.⁹⁰.....53.¹⁰
- Valtellina Superiore DOCG, Nino Negri "Quadrio", Lombardia (*full body*)14.¹⁰.....44.⁵⁰
- Nebbiolo Blend DOC, Pio Cesare "Oltre", Piemonte (*full body, fruity, dark fruit*)98.³⁰
- Barolo DOCG, Marchesi di Barolo, Piemonte (*full body, roasted hazelnuts, licorices, cacao*).....99.³⁰
- Amarone DOCG, David Sterza, Veneto (*rich, powerful, velvety*).....101

APPETIZERS \$16.90

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. 17.⁸⁰

SIGNATURE XXL BOARDS

Antipasto Misto \$13.⁹⁰ per person
Cheese / Cold cuts
(minimum two people)

Vegetariano \$13.⁹⁰ per person
Vegetarian medley

SALADS \$14.60

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

Roasted vegetable salad- Mixed leaf/ turmeric shrimp /ginger & rice vinegar dressing. 16.⁶⁰

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 \$23.85

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. 25.⁵⁰

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. 28.⁹⁰

Pollo - Chicken roulade / kale / provolone. 28.³⁰

Branzino - Mediterranean sea bass filet / white wine / truffle / fresh herbs. 32.⁶⁰

Milanese - Breaded / thinly pounded 12 oz bon-in veal chop / arugula / cherry tomato / lemon dressing. 38.¹⁰

SIDES \$13.10

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 \$12.50

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

Bolognese

Meatballs

Pomodoro

Butter & Parmesan