



Ciccía 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 5.³⁰ Ice tea 5.³⁰
Italian Sparkling Lemonade 6.⁹⁰
Italian Sparkling Aranciata 6.⁹⁰
Italian Sparkling Mandarin 6.⁹⁰
Sparkling water 7.¹⁵

BEERS

Bottles

Dolomiti, Pilsner - Italy 9.⁶⁵
Dolomiti, Amber Ale - Italy 9.⁶⁵
Birra Friuli, Lager - Italy 10.⁶⁰
Lindemans, Framboise, Raspberry
Lambic Beer - Belgium \$9.⁴⁰
Special N/A Beer - 9.⁵⁰

On tap - \$9.⁸⁰

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.....38.⁹⁰
Pinot Grigio, Stemmari, Sicilia (dry, fruity) 11.⁹⁰.....38.⁹⁰
Cab Sauvignon, California (rich, spicy, black cherry) 10.⁹⁰.....38.⁹⁰
Chianti Classico DOCG, Querceto, Toscana (plums & cherries, well balanced) 11.¹⁰.....38.¹⁰
Meritage Rare Blend, California (Zinfandel, P. Verdot, Syrah, Merlot) 11.⁴⁰.....37.⁸⁰
Lagrein, Colterenzio, Alto Adige DOC (dark-fruited, spicy, structured).....11.⁹⁰.....40

BUBBLES & ROSE

Bottle

Prosecco DOC, La Montelliana, Veneto (delicate, beautifully perfumed) 13.⁴².....43
Franciacorta Brut DOCG, Bellavista, NV Lombardia (ripe golden apples, wild flowers) 72
Rose IGT Tre Venezie, Cherubi, Friuli (crisp, floral, mineral) 11.⁹⁵.....42.¹⁰
Moscato D'Asti DOCG, Marengo, Piemonte (Sweet and Fruity) 11.⁹⁵.....37.¹⁰

WHITES

Bianco Toscana IGT, CICCIA Toscana (medium body, ripe fruit and citrus) 13.....47
Pinot grigio Collio DOC, Vin Sclet, Friuli (full body, Citrus, Peach) 52.²⁰
Vermentino di Sardegna DOC, Nuraghe Crabioni, Sardegna (crisp, dry, citrus notes).....13.²⁵.....48.²⁰
Gavi di Gavi DOCG, Villa Sparina, Piemonte (Gentle body, citrus, pear) 13.⁷⁵.....43.¹⁰
Falanghina DOC, Fontanavecchia, Campania (fruity, floral, and herbal).....12.⁹⁰.....40

REDS

Rosso Riserva IGT, CICCIA Toscana (rich, spicy, black cherry) 14.....49
Sangiovese IGT, Cecchi, Toscana (medium body, dry) 12.....39.¹⁰
Chianti Riserva DOCG, Palazzo Nuovo, Toscana (full body, cherry) 15.⁹⁰.....49.⁹⁰
Nero d'Avola DOC, Villa Tonino, Sicilia (juicy, ripe, smooth).....10.⁹⁰.....36.⁵⁰
Negroamaro IGT, Tenuta Viglione, Puglia (smooth, fruity, easy-drinking).....13.¹⁰.....47.¹⁰
Montepulciano DOC, Valle Tritana, Abruzzo (full body, cloves, black currant) 13.¹⁰.....47.¹⁰
Montepulciano Blend DOC, Velenosi "Brecciarolo", Marche (full body, vanilla) 45.⁹⁵
Pinot Noir IGT, Sartori "Oltrepo Pavese", Lombardia (med. body, spices) 12.⁵⁰.....37.¹⁰
Cabernet Sauvignon, Justin, Paso Robles (full body, rich, cassis, plum, tobacco) 65.⁹⁰
Super-tuscan DOC, Querciabella Mongrana, Toscana (medium body, organic, red fruit) 50.⁹⁰
Brunello di Montalcino DOCG, Camigliano, Toscana (full body, terragon, peppery) 95
Dolcetto Dogliani DOCG, Pecchenino, Piemonte (light body, dry, slightly bitter).....38
Barbera D'Alba DOC, Marchesi di Barolo Ruvei, Piemonte (full body) 16.⁹⁰.....54.¹⁰
Valtellina Superiore DOCG, Nino Negri "Quadrio", Lombardia (full body) 14.¹⁰.....45.⁵⁰
Nebbiolo Blend DOC, Pio Cesare "Oltre", Piemonte (full body, fruity, dark fruit) 99.³⁰
Barolo DOCG, Marchesi di Barolo, Piemonte (full body, roasted hazelnuts, licorices, cacao).....100.³⁰
Amarone DOCG, David Sterza, Veneto (rich, powerful, velvety).....101

APPETIZERS
\$17.00

- 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
\$14.90

- 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
\$23.95

- Umbria** - 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.
- 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.

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.
- 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.

*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.

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. 33.⁰⁰
- Milanese** - Breaded / thinly pounded 12 oz bon-in veal chop / arugula / cherry tomato / lemon dressing. 38.¹⁰

SIDES
\$13.70

- Peperonata di Nonna Elvira** Stewed bell Pepper lightly Seasoned with Anchovies
- Seasonal Veggies** Brussels sprouts/ kale / cherry tomatoes/ currents/ vinegar/ capers
- Oven Roasted Vegetables**
- Roasted Potatoes**
- Truffle Mushrooms**

BAMBINI
\$12.90

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

- Bolognese**
- Pomodoro**
- Meatballs**
- Butter & Parmesan**