

# CICALA

## DAL NOSTRO SALUMIFICIO

**PANCETTA** 10    **CAPOCOLLO** 12  
**TESTINA** 9  
**'NDUJA** 12

**PROSCIUTTO** 15

### *Affettato Misto*

Assortment of salumi  
and sott'olio items  
for the table 24

**TUNA-STUFFED  
CHERRY BOMB  
PEPPERS** 9

**PEPERONATA** 9

**EGGPLANT  
OREGANATA** 8

**FUNGHI  
SOTT'OLIO** 10

## A N T I P A S T I

### **POLPETTE DI MELANZANE** 12

Eggplant "polpette",  
San Marzano tomatoes, basil,  
shaved juniper-smoked ricotta

### **SGOMBRO ALLE BRACE** 12

Coal-grilled Spanish mackerel,  
fico d'india, charred cactus leaf

### **CARPACCIO DI TONNO** 10

Tuna carpaccio, buffalo mozzarella,  
peperoni cruschi D.O.P., Olio Verde

### **SCAROLE E FAGIOLI** 11

Escarole and cannellini bean soup,  
pork shoulder, rosemary, olio verde

### **ROSSO DI VENETO** 15

Sicilian-style citrus salad, shaved  
fennel, cracked olives, red onions,  
Negroamaro vinaigrette

### **BRUSCHETTA NERA** 15

Charred "pane nero", baccala  
montecato, castelvetro olives

## P R I M I

### **MACCHERONI AL FERRO** 15

Pork sugo "alla fiumedinisiana",  
fennel seeds, parmigiano reggiano

### **PACCHERI** 18

Scorpion fish ragu, garlic, parsley,  
white wine, Piennolo Del Vesuvio  
tomatoes

### **STRASCINATI DI GRANO ARSO** 15

Broccoli rabe, garlic,  
dried peperoni cruschi D.O.P.,  
"Molica di pane"

### **MACCHERONI ALLA MUGNAIA** 17

Garlic, extra virgin olive oil, dried  
peperoni cruschi D.O.P., pecorino

### **SPAGHETTI DI GRAGNANO** 19

Manilla clams, garlic, peperoncini,  
white wine, parsley, crushed tarrali

### **FAZZOLETTI SARDI** 18

braised lamb shoulder ragu, San  
Marzano tomatoes, pecorino

## P E S C E

### **PESCE SPADA** 26

Grilled swordfish, capers,  
pistachio pesto, caponata

### **TRIGLIE FRITTE** 18

Pan-fried red mullet,  
saffron, onions, zibibbo  
raisins, toasted pine nuts

## *Per la Tavola*

### **COUS COUS ALLA TRAPANESE** 65

"brodetto" of assorted  
Mediterranean fish and shellfish,  
trapanese style cous cous

### **POLENTONE** 55

Napoletano Ragu of Bracciole,  
sausage, meatballs, pork ribs,  
local corn polenta

## C A R N E

### **BOMBETTE** 25

Pugliese-style grilled veal bracciole  
and veal sausage, smoked mozzarella,  
fennel-blood orange vinaigrette

### **AGNELLO SCOTTADITTO** 24

Coal-grilled lamb chops,  
honey-orange glaze, rosemary,  
potatoes, carrots



Citrus symbolizes luxury in southern Italy, particularly in Sicily from where the Cicala family emigrated. In the case of our logo, it is a dedication to chef Joe Cicala's great-grandmother, Clementina. The snake represents Angizia, the pagan snake goddess of the Marsi tribe who inhabited Pastry Chef Angela Cicala's familiar region of Abruzzo.

This restaurant is proud to serve authentic family recipes rooted in the folklore and traditions of Italy's southern regions.

benvenuti e buon appetito!

**NOVEMBRE  
2019**

*Dinner*