

CICALA

DAL NOSTRO SALUMIFICIO

PANCETTA 10 **CAPOCOLLO** 12

'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

ANTIPASTI

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.,
pickled caper leaves

SCAROLE E FAGIOLI 11

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

INSALATA D'ARANCIA 15

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

BRUSCHETTA NERA 15

Charred "pane nero", baccala
montecato, castelvetro olives

PRIMI

MACCHERONI AL FERRO 15

Pork sugo "alla fiumedinisiana",
fennel seeds, Parmigiano Reggiano

PACCHERI 18

Red fish ragu, garlic, parsley,
white wine, Piennolo Del Vesuvio
tomatoes D.O.P., peperoncini

STRASCINATI DI GRANO ARSO 15

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

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

PESCE

PESCE SPADA 26

Grilled swordfish,
pistachio pesto,
eggplant caponata

TRIGLIE FRITTE 26

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

CARNE

BOMBETTE 26

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

AGNELLO SCOTTADITTO 31

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



Citrus is a symbol of luxury and hospitality 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