

IN ITALY WE ALWAYS SHARE

Many italians from the Mezzogiorno, southern Italy, migrated to America during the poverty. These working class heroes, known as italian americans, brought with them their love of food. To them, the dinner was the highlight of the day, usually surrounded by family and friends. Several dishes, few quality ingredients, served in the middle of the table to share. Some call it family style dinner, we call it Ciccio's.

START WITH ANTIPASTI

MOZZARELLA IN CARROZZA 200
Golden fried, buffalo mozzarella, pan carré, basil, 'njudà mayo
"There's a new OG grilled cheese in town"

NEW YORK BEEF TARTARE 195
Raw beef, summer salad, capers, mustard, calabrian chili aioli, parmesan cheese

SICILIAN ORANGE & FENNEL BURRATA 220
A whole buffalo burrata with orange, fennel, gaeta olives, olive oil, pistachios, basil

TUNA CARPACCIO 220
Raw tuna, fennel, green apple, rucola, roasted almonds, spicy salsa with lime, red grapefruit and orange

SCAMPI GAMBINO STYLE 200
Fried scampi, very angry marinara sauce, breadcrumbs, prezzemolo

FARMER'S BRUSCHETTA 180
Grilled country bread with stracciatella cheese, zucchini, tomato, tropea onion, basil

CICCIO'S
ANTIPASTO PLATTER

Carefully selected south italian cold-cuts, cheese and other antipasti, for the table to share

375

BETWEEN SOME MACARONI

RIGATON' ALLA VODKA 290
Marinara sauce, prosciutto, vodka, basil, garlic, calabrian chili, heavy cream (spicy)

CREAMY ORECCHIETTE
SALSICCIA & BROCCOLINI 275
Salsiccia sausage, broccolini, cauliflower florets, peas, rosemary, sage, garlic, romano cheese

LINGUINE SCAMPI FRÁ DIAVOLA 295
Shrimp scampi, marinara sauce, white wine, garlic, calabrian chili, prezzemolo

SPICY SPAGHETTONI VONGOLE 295
Clams, 'ndujà, cherry tomatoes, white wine, garlic, calabrian chili, prezzemolo

SPAGHETTONI MEATBALLS 285
Neapolitan style meatballs of beef, veal and salsiccia slowly brasied in red wine infused marinara sauce, basil, garlic, romano cheese

SPACCATELL' NORMA 285
Fried eggplant, marinara sauce, basil, garlic, calabrian chili, ricotta salata cheese

TORTELLINI AL
RAGU

Mozzarella, ricotta & scamorza cheese filled fresh pasta with slow-cooked ragu made with ground beef, marinara sauce, soffritto, white wine, garlic, parmesan

295

FOR MAIN **SECONDI**

LAMBCHOPS395
Grilled on the bone, garlic, rosemary,
lemon, mint gremolata

RIB-EYE**STYLE**

Grilled rib-eye tagliata, rucola,
datterini tomatoes, parmesan shavings,
sweet sicilian marsala wine sauce

395

CHICKEN PARM295
Chicken breast, parmesan & breadcrumbed,
oven gratinated with mozzarella cheese, basil,
oregano, garlic, marinara sauce

SICILIAN TUNA FISH325
Grilled, chunky tomato sauce, gaeta olives,
pantelleria capers, calabrian chili, white wine,
garlic, tropea onion, prezzemolo, mint

LUCA'S WHOLE
ROASTED BRANZINO350
Grilled whole sea bass, lemon stuffed,
sicilian salmoriglio sacue
Your waiter will happily debone it for you..

SCAMPI**SCAMPI**

Grilled jumbo scampi with lemon,
bomba di calabria sauce made with 'nduja,
artichoke, eggplant, roasted tomatoes,
olives, garlic, olive oil, calabrian chili

325

VEAL LEMON325
Veal escalopes, lemon from the amalfi coast,
prezzemolo, butter

WITH **CONTORNI**

BROCCOLI DIAVOLA70
Sautéed broccoli, garlic, olive oil,
calabrian chili (spicy)

EGGPLANT PARM80
Oven gratinated fried eggplant, mozzarella,
parmesan cheese, marinara sauce, basil

GRILLED CAPONATINA75
Grilled, seasonally picked veggies, olive oil,
rosemary, garlic, calabrian chili

CEASAR75
Tossed romaine salad, parmesan cheese,
classic cesar dressing

TUSCAN BAKED POTATO60
Baked, garlic, olive oil, rosemary, sage

TOMATO SALAD80
Tomatoes, red onion from tropea,
olive oil, basil

AND FINALLY **DOLCI**

SICILIAN CANNOLI75
Pastry tube, stuffed, ricotta cream, chocolate
chips, candied orange, pistachio nuts

MINI PISTACCHIO MAGNUM75
Pistachio ice cream popsicle, white chocolate,
strawberry, passion fruit

ESPRESSO CHEESECAKE95
Digestive cookies, cream cheese, espresso,
Borghetti liqueur, crispy raspberry crumble

AMALFI COAST LEMON SORBET95
Lemon sorbet, crispy amaretti biscuits

TIRAMISÚ

Classic tiramisú,
no explanation needed.

125

ITALO - AMERICANO DICTIONARY

SOFFRITTO – The trio, onion, carrot, celery
RIGATON' – Long tube shaped pasta
ORECCHIETTE – Ear-shaped pasta
SPACCAPELL' – Short, gentley curved pasta

PREZZEMOLO – Italian leaf parsley
CAPONATINA – Sicilian vegetables stew
MARINARA – Tomato, basil & oregano sauce
FRÁ DIAVOLA – "Devil brother", influenced by
the nickname of celebrated Italian guerilla/
bandit Michele Pezza

'NJUDÀ – Calabrian spicy salami
CANNOLI – Stuffed fried pastry tube
ROMANO – Pecorino cheese from Rome
LUCA'S WHOLE FISH – Who knows, knows..
SUNDAY GRAVY OR RED SAUCE – Slowly
brasied meat & red wine infused marinara sauce