

NYBROG.
Nº 21

CICCIO'S

ITALO-
AMERICANO

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"	TUNA CARPACCIO 220 Raw tuna, fennel, green apple, rucola, roasted almonds, spicy salsa with lime, red grapefruit and orange
NEW YORK BEEF TARTARE 195 Raw beef, summer salad, capers, mustard, calabrian chili aioli, parmesan cheese	SCAMPI GAMBINO STYLE 200 Fried scampi, very angry marinara sauce, breadcrumbs, prezzemolo
SICILIAN ORANGE & FENNEL BURRATA 220 A whole buffalo burrata with orange, fennel, gaeta olives, olive oil, pistachios, basil	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)	SPICY LINGUINE VONGOLE 295 Clams, 'ndujà, cherry tomatoes, white wine, garlic, calabrian chili, prezzemolo
CREAMY ORECCHIETTE SALSICCIA & BROCCOLINI 275 Salsiccia sausage, broccolini, cauliflower florets, peas, rosemary, sage, garlic, romano cheese	SPAGHETTI MEATBALLS 285 Neapolitan style meatballs of beef, veal and salsiccia slowly brasied in red wine infused marinara sauce, basil, garlic, romano cheese
LINGUINE SCAMPI FRÁ DIAVOLA 295 Shrimp scampi, marinara sauce, white wine, garlic, calabrian chili, prezzemolo	SPACCAPELL' 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

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

WE ARE A CASH FREE RESTAURANT

FOR MAIN SECONDI

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

395

CHICKEN PARM 295
Chicken breast, parmesan & breadcrumbed,
oven gratinated with mozzarella cheese, basil,
oregano, garlic, marinara sauce

SICILIAN TUNA FISH 325
Grilled, chunky tomato sauce, gaeta olives,
pantelleria capers, calabrian chili, white wine,
garlic, tropea onion, prezzemolo, mint

LUCA'S WHOLE
ROASTED BRANZINO 350
Grilled whole sea bass, lemon stuffed,
sicilian salmoriglio sauce
Your waiter will happily debone it for you..

SCAMPI or 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 LEMON 325
Veal escalopes, lemon from the amalfi coast,
prezzemolo, butter

RIB-EYE TAGLIATA STYLE

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

395

WITH CONTORNI

BROCCOLI DIAVOLA 70
Sautéed broccoli, garlic, olive oil,
calabrian chili (spicy)

GRILLED CAPONATINA 75
Grilled, seasonally picked veggies, olive oil,
rosemary, garlic, calabrian chili

TUSCAN BAKED POTATO 60
Baked, garlic, olive oil, rosemary, sage

EGGPLANT PARM 80
Oven gratinated fried eggplant, mozzarella,
parmesan cheese, marinara sauce, basil

CEASAR 75
Tossed romaine salad, parmesan cheese,
classic cesar dressing

TOMATO SALAD 80
Tomatoes, red onion from tropea,
olive oil, basil

AND FINALLY DOLCI

SICILIAN CANNOLI 75
Pastry tube, stuffed, ricotta cream, chocolate
chips, candied orange, pistachio nuts

ESPRESSO CHEESECAKE 95
Digestive cookies, cream cheese, espresso,
Borghetti liqueur, crispy raspberry crumble

MINI PISTACCHIO MAGNUM 75
Pistachio ice cream popsicle, white chocolate,
strawberry, passion fruit

AMALFI COAST LEMON SORBET 95
Lemon sorbet, crispy amaretti biscuits

TIRAMISÚ

Classic tiramisú,
no explanation needed.

125

ITALO - AMERICANO DICTIONARY

SCOPPIATA - Popped mussels
RIGATON' - Long tube shaped pasta
ORECCHIETTE - Ear-shaped pasta
SPACCAPELL' - Short, gently 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