NYBROG.
№ 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"

NEW YORK BEEF CRUDO 195
Raw beef, mâche salad, crispy onions, grated parmesan, chilli and lemon aioli

BURRATA & CAPONATINA 200
Whole burrata with caponatina of eggplant, celery, green olives, capers, tomato, raisins, roasted pine nuts

CREAMY SAFFRON ARANCINI 180
Golden fried, saffron, italian rice, slow-cooked meat ragu, mozzarella, breadcrumbs, marinara-basil dip

SCAMPI AOP 195
Sautéed shrimp scampi, garlic, calabrian chili, white wine, olive oil, prezzemolo, country bread

BRUSCHETTA SALSICCIA'S OWN 180
Grilled country bread, salsiccia sausage, rabe, buffalo ricotta, garlic, calabrian chili

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

LINGUINE SCAMPI FRÁ DIAVOLA 295
Shrimp scampi, marinara sauce, 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

BOMBARDONI ALFREDO STYLE 275
Creamy alfredo sauce, wild mushrooms, garlic, rosmary, prezzemolo, parmesan & caciocavallo cheese

SALSICCIA RAGU TORTELLONI
Mozzarella, ricotta & scamorza cheese filled fresh pasta with slow-cooked salsiccia ragu, marinara sauce, soffritto, white wine, garlic, parmesan cheese
295

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

WE ARE A CASH FREE RESTAURANT

FOR MAIN SECONDI

FRANCIS LAMB CHOPS 395
Grilled lamb chops on the bone, Francis Ford Coppola's cabernet sauvignon red wine sauce, split with sicilian salmoriglio herb dressing

RIB-EYE DIANE
Grilled rib-eye tagliata, wild mushrooms, red wine & cognac sauce, mustard, crispy tropea onion, prezzemolo
425

CHICKEN SINATRA 325
Roasted chicken breast, slowly braised cacciatore ragu on salsiccia, wild mushrooms, borettana onion, red wine, gaeta olives, sofritto, rosemary, sage

VEAL PARM 375
Veal escalope, gratinated with mozzarella, marinara sauce, parmesan cheese, basil, oregano, garlic, breadcrumbs

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

LUCA'S GRILLED BRANZINO
Grilled sea bass fillets, salsa verde made with lattuga, basil, prezzemolo, anchovies, garlic, olive oil, pickled cucumber, lemon
350

WITH CONTORNI

SPINACH & RABE FLORENTINE 90
Creamy sautéed spinach, rabe, butter, parmesan cheese

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

MUSHROOMS TRIFOLATI 80
Sautéed wild mushrooms, white wine, garlic, prezzemolo

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

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

SPICY GNOCCHI ALL'ASSASSINA 85
Potato gnocchi, arrabbiata marinara sauce, 'nduja, garlic, romano cheese

AND FINALLY DOLCI

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

MINI HAZELNUT MAGNUM 75
Hazelnut ice cream, dark chocolate, salted caramel crunch

THREE-LAYER CHOCOLATE CAKE 150
Dark chocolate, milk chocolate, oreo crumble, orange liqueur sauce

PISTACHIO PANNA COTTA 95
White chocolate and pistachio panna cotta, raspberry sauce, crumble

TIRAMISÚ
Classic tiramisú,
no explanation needed.
125

ITALO - AMERICANO DICTIONARY

SOFFRITTO – The trio - onion, carrot, celery
RIGATON' – Long tube shaped pasta
MEZZI BOMBARDONI – Half tube shaped pasta
RABE – Italian leafy greens, pleasantly bitter
PREZZEMOLO – Italian leaf parsley
CAPONATINA – Sicilian vegetables stew
MARINARA – Tomato, basil & oregano sauce
'NJUDÀ – Calabrian spicy salami
ALL'ASSASSINA – The assassin, very spicy
ARANCINI – Crispy Sicilian rice balls
CANNOLI – Stuffed fried pastry tube
ROMANO – Pecorino cheese from Rome
LUCA'S BRANZINO – Who knows, knows..
FRÁ DIAVOLA – "Devil brother", influenced by the nickname of celebrated Italian guerilla/bandit Michele Pezza

ISSUED BY CHEF MICHAEL SIMULA & CHEF MARCO BAUDONE

NO. 0048