

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

TOMATO & MOZZ
Whole buffalo mozzarella from Campania, cherry tomatoes, roasted Gaeta olives, olive oil, oregano, basil

220

FRIED PANZEROTT' NORMA
Stuffed & fried, eggplant, mozzarella, ricotta cheese, marinara sauce, parmesan cheese, basil

170

GARLIC SEA SCALLOPS
Sautéed sea scallops, garlic, white wine, butter, lemon, leaf parsley

200

SCAMPI GAMBINO STYLE
Fried scampi, very angry marinara sauce, breadcrumbs, lemon

200

PROSCIUTT' & MELON
Prosciutto Sant'Ilario 30 months, wrapped around cantalupe wedges

200

ROMAN BRUSCHETTA
Grilled country bread, datterini tomatoes, olive oil, garlic, basil, topped with sardelles

180

CICCIO'S CUTTING BOARD

Prosciutto, capocollo, salami, Gaeta olives, artichoke, provolone piccante, 'njuda crostini, focaccia (for 2 persons)
350

BETWEEN ~~SOME~~ MACARONI

RIGATON' ALLA VODKA
Marinara sauce, prosciutto, vodka, basil, garlic, hot red pepper, heavy cream (spicy)

290

RAVIOLI WITH CREAMY PINK MARINARA SAUCE
Stuffed, spinach, ricotta, parmesan, basil, marinara sauce, butter

285

ORECCHIETTE SALSICCIA & BROCCOLI
Italian style salsiccia sausage, broccoli, olive oil, garlic, red pepper, romano cheese

275

SPAGHETTI MEATBALLS
Old-country style meatballs slowly brasied in red wine infused marinara sauce (a.k.a. Sunday gravy), basil, garlic, romano cheese

275

SPICY LINGUINE VONGOLE
Clams, 'ndujà, cherry tomatoes, white wine, garlic, hot red pepper, leaf parsley

295

LINGUNIE SCAMPI ~~FRA~~ DIAVOLA

Shrimp scampi, marinara sauce, white wine, leaf parsley, garlic, hot red pepper (spicy)
285

PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS

WE ARE A CASH FREE RESTAURANT

FOR MAIN **SECONDI**

LAMBCHOPS
Grilled on the bone, garlic, rosemary,
red wine chianti sauce, mint gremolata

395

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

275

**T-BONE
FLORENTINE** STYLE

Grilled on the bone, rosemary,
olive oil, garlic, 1 kg
(for the table)
1350

TUNA FISH "PUTTANESCA"
Grilled, chunky tomato sauce, black Gaeta
olives, Pantelleria capers, garlic, red pepper,
leaf parsley, sardelle

295

LUCA'S WHOLE ROASTED
BRANZINO
Grilled sea bass, thyme & garlic stuffed,
leaf parsley, olive oil, lemon
Your waiter will happily debone it for you..

295

**SCAMPI
or SCAMPI**

Butterfly grilled scampi,
Sicilian salmoriglio sauce, garlic,
olive oil, red pepper, oregano,
leaf parsley, lemon
310

VEAL LEMON
Veal escalopes, lemon from the Amalfi coast,
leaf parsley, butter

295

WITH **CONTORNI**

BROCCOLI DIAVOLA
Sautéed broccoli, , garlic, olive oil,
calabrian hot red pepper (spicy)

70

LEMON SPINACH
Sautéed spinach, parmesan, olive oil,
garlic, lemon

70

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

65

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

75

HOUSE CHOPPED SALAD
Mixed leaf salad, house vinaigrette

70

CHERRY TOMATOES
Datterini tomatoes, calabrian Tropea red onion,
olive oil, basil

70

AND FINALLY DOLCI

VANILLA PANNA COTTA
Vanilla panna cotta, Sicilian marsala wine,
blackberry coulis

95

TORTA DELLA NONNA
Grandmother's cake, vanilla custard, pine nuts,
lemon zest, vanilla ice-cream

120

SICILIAN CANNOLI
Pastry tube, stuffed, ricotta cream,
pistachio nuts, chocolate

50

SPUMONI
Ice-cream, vanilla, pistachio, strawberry,
caramelized pecan nuts

95

CLASSIC **TIRAMISÚ**

Tiramisú
No explanation needed
120

ITALO - AMERICANO DICTIONARY

RIGATON' - Long tube shaped pasta
PANZEROTT' - Basiclly a fried calzone
PUTTANESCA - Quick sauce between tricks
ORECCHIETTE - Small ear-shaped pasta

'NJUDÀ - Calabrian spicy salami
PROSCIUTT' - Dry-cured ham from Parma
MARINARA - Tomato, basil & oregano sauce
FRÁ DIAVOLA - "Devil brother", influenced by
the nickname of celebrated Italian guerilla/
bandit Michele Pezza

SPUMONI - Three layers of ice-cream
CANNOLI - Stuffed fried pastry tube
ROMANO - Pecorino cheese from Rome
LUCA'S WHOLE FISH - Who knows, knows..
SUNDAY GRAVY - Slowly brasied meat & red
wine infused marinara sauce