

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

CREAMY SAFFRON ARANCINI
Golden fried, saffron, salsiccia ragu, italian rice, mozzarella, breadcrumbs, marinara-basil dip

180

CLAMS CASINO
Baked, scallops, pancetta, prezzemolo, garlic, Calabrian chili, breadcrumbs

200

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

195

NEW YORK BEEF TARTARE
Raw beef, winter salad, capers, mustard, lemon, Calabrian ailoi, parmesan cheese

195

EGGPLANT BRUSCHETTA
Fried eggplant, mixed forest mushrooms, romano cheese cream, garlic, prezzemolo

200

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
Marinara sauce, prosciutto, vodka, basil, garlic, Calabrian chili, heavy cream (spicy)

290

SPICY LINGUINE VONGOLE
Clams, 'ndujà, cherry tomatoes, white wine, garlic, Calabrian chili, prezzemolo

295

WILD BOAR PACCHERI
Wild boar ragu, red wine, marinara sauce, rosemary, sage, soffritto, gaeta olives, garlic, Calabrian chili, buffalo ricotta cream

285

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

275

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

290

LASAGNA VERDE
Fresh pasta, layered with green veggie ragu, rabe broccoli béchamel, baked tomato, basil, smoked scamorza cheese, parmesan cheese

285

SILKY LOBSTER
RAVIOLI

Lobster filled fresh pasta, bisque infused with garlic, butter, thyme, white wine, cognac, basil

395

FOR MAIN **SECONDI**

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

395

**T-BONE
FLORENTINE** STYLE

Grilled on the bone, rosemary,
olive oil, garlic, 1 kg
for the table to share
1350

CHICKEN SINATRA
Roasted chicken breast, slowly braised
Cacciatore ragu on salsiccia, borettana onion,
king oyster mushrooms, red wine, Gaeta olives,
brodo, marinara sauce, rosemary, sage

295

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

350

LUCA'S WHOLE ROASTED BRANZINO
Grilled whole sea bass, lemon stuffed,
Sicilian samoriglio sacue
Your waiter will happily debone it for you..

325

RIB-EYE DIANA

Rib-eye tagliata, forest mushrooms,
red wine & cognac sauce, mustard,
crispy tropea onion, prezzemolo

395

SICILIAN TUNA FISH
Grilled, chunky tomato sauce, Gaeta olives,
Pantelleria capers, Calabrian chili, white wine,
garlic, tropea onion, prezzemolo, mint

325

WITH **CONTORNI**

RABE BROCCOLI DIAVOLA
Sautéed wild broccoli, garlic, olive oil,
Calabrian chili (bitter & spicy)

75

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

75

GARLIC FAGIOLINI
Sautéed string beans, olive oil, garlic,
prezzemolo

70

CEASAR
Tossed romaine salad, parmesan cheese,
classic cesar dressing

70

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

65

FETTUCCINE ALFREDO
Fresh pasta, parmesan cheese,
salty butter, love

70

AND FINALLY **DOLCI**

CHOCOLATE CANNOLI
Pastry tube, stuffed, gianduja chocolate,
hasselnuts

75

TIRAMISÚ
Classic tiramisú,
no explanation needed..

125

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

95

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

95

SICILIAN **CASSATA**

Vanilla sponge, layered with sweet ricotta,
chocolate and candied orange filling,
covered with green marzipan, cherry on top

150

ITALO - AMERICANO DICTIONARY

RIGATON' - Long tube shaped pasta
ARANCINI - Fried sicilian stuffed rice ball
AOP - Aglio, olio & peperoncino sauce
'NJUDÀ - Calabrian spicy salami

PREZZEMOLO - Italian leaf parsley
CASSATA - Sicilian "Princess-cake"
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