

MONDAY-THURSDAY  
4:30PM-9:00PM

# CICCIO MIO

FRIDAY-SUNDAY  
12:00PM-9:00PM

## ANTIPASTI

<b>STUFFED ARTICHOKE</b> .....	<b>13.95</b>
parmesan-herb stuffing, tonnato sauce	
<b>PREMIUM BURRATA</b> 🍷.....	<b>16.95</b>
aged balsamic vinegar, olive oil	
<b>ROBIOLA</b> .....	<b>14.95</b>
cow & sheep cheese, phyllo, fig compote	
<b>MEATBALLS</b> .....	<b>14.95</b>
beef, pork, veal, parmesan, herbs	
<b>HOUSE SALAD</b> 🍷.....	<b>11.95</b>
baby lettuces, salami, shaved parmesan, olives, red wine vinaigrette	

## PRIMI

<b>ORECCHIETTE PUGLIESE</b> 🍷.....	<b>16.95</b>
spicy pork sausage, rapini, parmesan	
<b>BLACK TRUFFLE TORCHIO</b> 🍷.....	<b>19.95</b>
torchio pasta, black truffle, pecorino	
<b>LAMB SUGO GNOCCHI</b> 🍷.....	<b>19.95</b>
braised lamb, tomato, lemon & rosemary gremolata	
<b>LASAGNA BOLOGNESE ROTOLO</b> .....	<b>21.95</b>
rolled lasagna, parmesan, basil	
<b>POMODORO Y BASILICO</b> 🍷.....	<b>15.95</b>
triple barrel, cherry tomato, pecorino, fresh basil	
<b>SPICY VODKA RIGATONI</b> 🍷.....	<b>15.95</b>
vodka sauce, rigatoni	

## PANINI

<b>CHICKEN PARMESAN SANDWICH</b> .....	<b>15.95</b>
toasted ciabatta, fresh mozzarella, basil	
<b>SHAVED PRIME RIB SANDWICH</b> .....	<b>19.95</b>
swiss cheese, calabrian chile, giardiniera	
<b>CLASSIC ITALIAN SANDWICH</b> .....	<b>13.95</b>
mortadella, capicollo, prosciutto, provolone, lettuce, tomato	

## COCKTAILS

<b>APEROL SPRITZ</b> <b>13.95</b> aperol, prosecco, soda	<b>BELLA PUNCH</b> <b>14.95</b> vodka, cocchi rosa, st germain, lemon	<b>TUXEDO #1</b> <b>14.95</b> old tom gin, sherry, orange bitters
<b>BELLINI</b> <b>13.95</b> peach, prosecco	<b>TEQUILA MORO</b> <b>13.95</b> cio claro, blanco tequila, blood orange, lime	<b>DIRTY MARTINI</b> <b>14.95</b> vodka, olive brine, classic or gorgonzola olives
<b>WHITE NEGRONI</b> <b>14.95</b> gin, cocchi americano, chamomile	<b>BERGAMOT VESPER</b> <b>14.95</b> ginmare gin, vodka, italicus	<b>TORINO</b> <b>13.95</b> rye whiskey, grappa, cynar, bitters
<b>CICCIO OLD FASHIONED</b> 🍷 <b>14.95</b> rye whiskey, walnut, hazelnut, bitters	<b>MILANO COSMO</b> <b>14.95</b> citrus vodka, cointreau, campari, lemon	<b>BLACK MANHATTAN</b> <b>14.95</b> whiskey, sweet vermouth, amaro

## APERITIVI

<b>CARPANO ANTICA</b> <b>11.95</b> rich berry, vanilla, brown spice
<b>COCCHI ROSA</b> <b>10.95</b> raspberry, rose, ginger
<b>COCCHI AMERICANO</b> <b>10.95</b> lemon, thyme, sage
<b>CAPPELLETTI</b> <b>10.95</b> grapefruit, cinchona, rhubarb
<b>NONINO APERITIVO</b> <b>13.95</b> orange, chamomile, thyme



## AMARO SHAVED ICE 14

MELETTI, GASONI,  
AMARO NONINO

GENERAL MANAGER: DIANA BENANTI OPERATING PARTNER: TIM HAVIDIC 🍷 GLUTEN FREE OPTIONS AVAILABLE 🍷 CONTAINS NUTS

\*consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.  
please advise your server of any dietary restrictions or food allergies. not all ingredients are listed.