CICCIO MIO

A NICE ITALIAN RESTAURANT

APERITIVI

CARPANO ANTICA 11.50
rich berry, vanilla, brown spice

COCCHI ROSA 10.50
raspberry, rose, ginger

COCCHI AMERICANO 10.50
lemon, thyme, sage

CAPPELLETTI 10.50
grapefruit, cinchona, rhubarb

NONINO APERITIVO 13.50
orange, chamomile, thyme

COCKTAILS

APEROL SPRITZ 13.50
aperol, prosecco, soda

BERRY SPRITZ 13.50
creme de flora, lambrusco, prosecco

BELLINI 13.50
peach, prosecco

WHITE NEGRONI 14.50
gin, cocchi americano, chamomile

CICCIO OLD FASHIONED 14.50
rye whiskey, walnut, hazelnut, bitters

BELLA PUNCH 14.50
vodka, cocchi rosa, st germain, lemon

BERGAMOT VESPER 14.50
ginmare gin, vodka, italicus

MILANO COSMO 14.50
citrus vodka, cointreau, campari, lemon

TUXEDO #1 14.50
old tom gin, sherry, orange bitters

DIRTY MARTINI 14.50
vodka, olive brine, classic or gorgonzola olives

TORINO 13.50
rye whiskey, grappa, cynar, bitters

BLACK MANHATTAN 14.50
whiskey, sweet vermouth, amaro

SPIRIT FREE OPTIONS
available on the back

AMARO SHAVED ICE 14
CIO CIARO, CASONI, AMARO NONINO

ANTIPASTI

STUFFED ARTICHOKE 12.95
parmesan-herb stuffing, tonnato sauce

PREMIUM BURRATA 15.95
olive oil

ROBIOLA 12.95
cow & sheep cheese, phyllo, fig compote

PROSCIUTTO DI PARMA 14.95
aged 700 days

ARANCINI 9.95
saffron, mozzarella, calabrian chili aioli

MEATBALLS 12.95
beef, pork, veal, parmesan, herbs

HOT SOUP & HOUSE SALAD

HOUSE SALAD 10.95
baby lettuces, salami, shaved parmesan, olives, red wine vinaigrette

WEDDING SOUP 5.95
meatballs, parmesan, baby kale

PRIMI

ORECCHIETTE 16.95
spicy pork sausage, rapini, parmesan

TRUFFLE 21.95
fresh burgundy truffle, bucatini, pecorino

TORTELLINI Y ZUCCA 18.95
prosciutto tortellini, butternut squash puree, fried sage

BUCATINI PUTTANESCA 15.95
tomato, olives, capers, anchovy

VODKA 16.95
vodka sauce, rigatoni

LASAGNA BOLOGNESE ROTOLO 21.95
rolled lasagna, parmesan, basil

DI MARE

SKEWERED SWORDFISH 24.95
pickled peppers, baby artichoke, roasted onion, escarole

SALMON OREGANATA 25.95
brown butter, oregano, capers

SHRIMP SCAMPI 24.95
fennel pollen, calabrian chili, herbs

SECONDI

ROASTED CHICKEN MARSALA 24.95
half chicken, marsala sauce

CHICKEN PARMESAN 18.95
red sauce, mozzarella, basil

COAL FIRED RIBEYE 49.95
roasted garlic, fried rosemary

TO SHARE

BITTER RAPINI 9.95
broccolini, lemon, chili

SOFT POLENTA 10.95
olive oil, parmesan

VESUVIO POTATOES 10.95
chicken jus, garlic confit, oregano

ROASTED ACORN SQUASH 9.95
chestnut honey, brown butter, thyme

DOLCE

SOFT SERVE GELATO

FERRERO ROCHER

PAVLOVA

CANNOLI

OPERATING PARTNERS: ESTEBAN DUDLEY & TIM HAVIDIC

GLUTEN FREE OPTIONS AVAILABLE