

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 aversa, cherry tomatoes, roasted Gaeta olives, olive oil, oregano, basil	200	CRISPY EGGPLANT MEATBALLS Golden fried vegetarian stuffed meatballs, fior di latte mozzarella, oregano, basil, spicy marinara sauce	180
FRIED CALAMARI Spicy golden fried calamari, lemon, parsley leafs, calabrian hot pepper aioli.	195	SALSICCIA'S OWN Grilled crostini, crumbled italian style sausage, buffalo ricotta cheese, roasted bell peppers	180
		SHRIMP SCAMPI Sautéed scampi, garlic, hot pepper, white wine, olive oil, oregano, leaf parsley, country bread	195

### CICCIO'S A CUTTING BOARD

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

### BETWEEN SOME MACARONI

MAC'N CHEESE Four cheeses, heavy cream, black pepper, crushed walnuts	265	SPICY LINGUINE VONGOLE Clams, 'ndujà, cherry tomatoes, white wine, garlic, hot red pepper, leaf parsley	295
RIGATON' ALLA SONNY Spicy and very temperamental arrabbita sauce, Italian style hot salsiccia sausage, roasted bell peppers, calabrian hot pepper flakes (spicy)	260	WILD BOAR PACCHERI Wild boar ragout, chianti red wine, rosemary, gaeta olives, garlic, marinara sauce, red pepper, buffalo ricotta	285
RIGATON' ALLA VODKA Marinara sauce, prosciutto, vodka, basil, garlic, hot red pepper, heavy cream (spicy)	265		

### SPAGHETTI SHRIMP SCAMPI FRÀ DIAVOLA

Shrimp scampi, marinara sauce,  
white wine, leaf parsley, basil, 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

350

VEAL MARSALA 320  
Veal escalopes, sicilian marsala wine sauce,  
mushrooms, garlic, thyme, butter

CHICKEN PARM 285  
Chicken breast, parmesan & breadcrumbed,  
oven gratinated with mozzarella cheese, basil,  
oregano, garlic, marinara sauce

SCAMPI DI SCAMPI 295  
Grilled scampi, garlic, olive oil, red pepper,  
white wine, leaf parsley, oregano, lemon

WHOLE BRANZINO OREGANATA 285  
Grilled sea bass, oregano & garlic stuffed,  
leaf parsley, olive oil, lemon  
Your waiter will happily debone it for you..

### T-BONE FLORENTINE STYLE

Grilled on the bone, rosemary,  
olive oil, garlic, 1 kg  
(for 2 persons)  
1100

### TUNA FISH MANHATTAN CLAM CHOWDER

Grilled tuna fish, clams, cherry tomatoes,  
marinara sauce, hot pepper, garlic,  
leaf parsley  
295

## WITH CONTORNI

BROCCOLI DIAVOLA 70  
Sautéed broccoli, garlic, olive oil,  
calabrian hot red pepper (spicy)

70

SPINACH WITH PANGRATTATO 70  
Sautéed spinach, parmesan, breadcrumbs,  
olive oil, garlic, lemon

70

TUSCAN BAKED POTATO 65  
Baked, garlic, olive oil, rosemary, sage

65

EGGPLANT PARM 75  
Oven gratinated fried eggplant, mozzarella,  
parmesan, marinara sauce, basil

75

HOUSE CHOPPED SALAD 70  
Mixed leaf salad, house vinaigrette

70

MUSHROOMS TRIFOLATI 70  
Sautéed mushrooms, white wine,  
garlic, red pepper, leaf parsley

70

## AND FINALLY DOLCI

ZEPPOLE 65  
Fried pastry ball, stuffed, nutella cream,  
vanilla sugar

65

RICOTTA PINEAPPLE PIE 120  
Shortbread pie, ricotta, pineapple,  
vanilla, lemon zest

120

SICILIAN CANNOLI 50  
Pastry tube, stuffed, ricotta cream,  
pistachio nuts, chocolate

50

SPUMONI 95  
Ice-cream, vanilla, pistachio, strawberry,  
caramelized pecan nuts

95

### PISTACHIO PICK-ME-UP

Our version of tiramisù with pistachio  
100

ITALO - AMERICANO DICTIONARY

RIGATON' - Long tube shaped pasta  
PACCHERI - Large tube shaped pasta  
ARRABBIATA - Angry sauce. Spicy marinara  
CAPONATA - Sicilian-style vegetables stew

'NJUDÀ - Calabrian spicy salami  
ZEPPOLE - Italian type of donut  
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  
SALSICCIA'S OWN - Who knows, knows..  
SUNDAY GRAVY - Slowly brasied meat & red  
wine infused marinara sauce