



Antipasti

Caprese \$ 9

Fresh buffalo mozzarella cheese and ripe tomatoes with fresh basil and xv olive oil.

Bruschetta al Filetto di Pomodoro \$ 9-

Fresh chopped tomatoes and garlic over a toasted bread.

Bruschetta Mamma Mia \$ 13½-

Smoked salmon and gorgonzola cheese over toasted bread.

Cuori di Carciofi al Forno \$ 11-

Baked artichoke hearts with provolone cheese.

Asparagi alla Zingara \$ 12½-

Fresh asparagus steamed and baked with prosciutto di Parma chopped tomatoes and buffalo mozzarella cheese.

Antipasto Italiano \$ 13½-

Fresh buffalo mozzarella and tomatoes, grilled vegetables, bruschetta, prosciutto di Parma and assorted cheeses.

Capesante allo Zafferano \$ 14½ -

Jumbo scallops wrapped with prosciutto di Parma in a creamy saffron sauce, served on a bed of spinach.

Shrimp Margherita \$ 14½-

Sauteed shrimp in a creamy lobster sauce, served with polenta.

Carpaccio di Manzo \$ 13½-

Thinly sliced filet mignon topped with arugola, extra virgin olive oil, lemon juice, capers and shaved parmigiano.

Oysters Rockefeller \$ 14½-

baked oysters with bacon, spinach and parmigiano.

Calamari Fritti \$ 11½-

Deep fried calamari served with marinara sauce.

Calamari alla Sorrentina \$ 11½-

Sautéed baby calamari with garlic and white wine in a spicy tomato sauce.

Focaccina Gorgonzola e noci \$ 13½-

Stuffed pizza with mozzarella, gorgonzola cheese and walnuts.





Luncheon Special

Monday through Friday 12.00 am to 2.00 pm
Entrees are served with house salad or soup

This is a special offer and is not valid with any discount cards or other promotions

Zuppa & Insalata \$ 7

Soup of the day and choice of house or caesar salad

Zuppa & Insalata di Cesare con Calamari \$ 9

Soup of the day and traditional caesar salad topped with fried calamari

Spaghetti alla Checca \$ 9

Spaghetti noodles sauteed with fresh tomatoes garlic and olive oil

Spaghetti con Polpettine \$ 11

Spaghetti noodles sauteed in a marinara sauce and homemade meatballs

Rigatoni alla Bolognese \$ 11

Short tube pasta sauteed in our famous homemade meatsauce

Ravioli di Ricotta \$ 10

Homemade ravioli stuffed with fresh ricotta cheese and spinach, sauteed in a fresh tomato sauce.

Piccata di Pollo \$ 12

Chicken breast sauteed in a lemon and capers sauce with a touch of butter

Pollo al Marsala \$ 12

Chicken breast sauteed in a marsala wine sauce and mushroom

Pollo Parmigiana \$ 12

Breaded chicken breast baked with marinara sauce, eggplant and mozzarella cheese

Sea Bass Piccata \$ 12

Fresh local white sea bass sauteed in a lemon sauce with capers

Linguine con Gamberi \$ 12

Shrimp in a spicy tomato sauce over linguine

Cioppino alla Ponzese \$ 12

Combination of fresh seafood in a fresh tomato garlic sauce over linguine

Panino con Polpette \$ 11

Home baked bread with mozzarella cheese, meatballs and marinara sauce





Insalate e Zuppe

Fresca Verde \$ 7-

Mixed greens, tomatoes, radishes, carrots and cucumber tossed with homemade italian dressing.

Insalata Primavera \$ 9½-

Diced ripe tomatoes, red onions and black olives tossed with balsamic vinaigrette served with feta cheese and toasted bread.

Insalata al Portobello \$ 11½-

Spring mix, pecans and dried raspberry, topped with sliced Portobello mushroom in balsamic reduction dressing.

Insalata ai due formaggi \$ 12½-

Spring mix with walnuts and deep fried goat cheese tossed in a gorgonzola cheese dressing.

Insalata di Cesare \$ 8½-

Hearts of romaine with croutons and traditional caesar dressing and shaved parmigiano.

Insalata di Spinaci \$ 9½-

Baby spinach salad served with a raspberry balsamic vinaigrette and crispy pancetta.

Insalata di Cesare con Calamari or Pollo \$ 12½

Traditional Caesar salad topped with choice of fried calamari or chicken breast.

Insalata al Gorgonzola \$ 10½-

Spring mix, tomatoes, carrots, radishes, cucumbers, black olives tossed with a balsamic vinaigrette, served with crumbled gorgonzola cheese and toasted bread.

Insalata di Mele \$ 14½-

Spring mix topped with sweet goat cheese, grapes and pecans, tossed with a raspberry vinaigrette dressing served over a bed of apples and shrimp.

Insalata di Pere \$ 15½-

Grilled fresh pears, over a bed of rugola and fennel in a balsamic reduction dressing topped with shrimp and sea scallops.

Insalata di Mare \$ 17½-

Spring mix topped with fresh mussel, calamari, clams, scallops, salmon and shrimp, tossed in a lemon vinaigrette dressing.

Zuppa del Giorno \$ 5½-

Chef's soup of the day. Ask your server





La Pasta

Gluten free (\$3) and whole grain noodles available. Ask your server for details

Capellini al Pomodoro Fresco \$ 9½-

Angel hair pasta with garlic, olive oil and fresh chopped tomatoes.

Pennette alla Vodka \$ 12½- add chicken \$ 14½-

Short tube pasta in a creamy tomato vodka sauce.

Pennette dello Chef \$14½- add shrimp \$ 19½-

Short tube pasta sautéed in a gorgonzola cheese sauce with chicken & sundried tomato.

Linguine ai Due Golfi \$ 18½-

Tiger shrimp and minced crab meat in a garlic white wine sauce.

Rigatoni Salsiccia e Melanzane \$ 14½-

Italian sausages and eggplant in a tasty tomato sauce with a touch of cream.

Polenta alla Veneta \$ 15½-

Polenta topped with Italian sausages and meat ragu' sauce.

Spaghetti alla Carbonara \$ 12½-

Pancetta, egg yolk, cream, parmigiano and black pepper.

Farfalle alla Ponzese \$ 17½-

Bowtie pasta sautéed with smoked salmon shrimp and scallops in a creamy vodka sauce.

Linguine alla Sorrentina \$ 14½-

Baby calamari sautéed with white wine and garlic in a spicy tomato sauce.

Linguine alle Vongole \$ 15½-

Fresh clams in the shell sautéed with olive oil, garlic and white wine.

Linguine di Ercolano \$ 16½-

Jumbo shrimp in a spicy tomato sauce.

Linguine alla Pulcinella \$ 15½-

Grilled chicken tenders and artichoke hearts in a creamy tomato sauce.

Fettuccine Alfredo con Pollo \$ 15½- add shrimp \$ 19½-

Flat wide noodles sautéed in a classic Alfredo sauce and chicken.

Pappardelle Funghi & Salsiccia \$ 17½-

Large flat wide noodles sautéed in a creamy brandy sauce with wild and porcini mushroom and Italian sausage.





La Pasta

Tagliatelle Bolognese \$ 13½-

Flat noodles in a fresh meat sauce(ground veal, chicken and beef meats).

Tortino di Melanzane \$ 15½

Eggplant cake with fontina cheese and mozzarella in a brandy cream sauce, served with homemade cheese ravioli

Cannelloni \$ 15½-

Filled with chicken and veal meats, spinach and ricotta cheese, served with besciamella and bolognese sauce.

Lasagna al Forno \$ 15½-

Filled with ricotta cheese, bolognese sauce and besciamella, topped with mozzarella cheese.

Lasagna Napoletana alla Gaetano \$ 19½-

Filled with Sicilian ricotta, homemade meatballs, besciamella, parmigiano reggiano and marinara sauce, topped with mozzarella cheese.

Lasagna di Mare \$ 20-

Homemade Lasagna filled with shrimp, salmon, white seabass and crab meat with tomato sauce and topped with mozzarella cheese and tiger shrimp.

Spaghetti con Polpettine \$ 15½-

Fresh homemade Italian meatballs over spaghetti pasta in a tasty tomato sauce.

Spaghetti alla Puttanesca con Gamberi \$ 17½-

Spaghetti pasta sauteéd in a zesty tomato sauce with black olives capers and shrimp.

Penne Maria \$ 14½- add shrimp \$ 19½-

Whole grain short tube pasta with fresh vegetables and chicken in a garlic white wine sauce.

Ravioli di Ricotta al Pomodoro Fresco \$ 13½-

Cheese filled ravioli served in a fresh tomato sauce and basil.

Ravioli D'Aragosta \$ 20-

Lobster filled home made ravioli in a cognac sauce topped with a tiger shrimp.

Bandiera Italiana \$ 15½-

Sampler of gnocchi in a creamy gorgonzola pesto sauce, cheese ravioli in Alfredo sauce and meat cannelloni in a marinara sauce.

Gnocchi al Gorgonzola \$ 13½- add Pesto \$ 15-

Potato dumplings served with a gorgonzola cheese sauce and walnuts.





Poultry, Veal and Seafood.

All entrées are served with fresh vegetables and spaghetti aglio e olio. (Please no substitutions)

Il Pollo

All Dishes are prepared with boneless and skinless chicken breast.

Pollo Toscano \$ 18½-

Chicken breast topped with spinach and ricotta cheese in a creamy white wine sauce.

Pollo ai Fatti Nostri \$ 18½-

Chicken breast topped with asparagus, prosciutto and zucchini. Finished in a creamy cognac sauce.

Pollo al Marsala \$ 18½-

Sautéed chicken breast and mushrooms in a marsala wine sauce.

Pollo alla Parmigiana \$ 18½-

Breaded breast of chicken oven baked with eggplant, mozzarella cheese and marinara sauce.

Pollo e Salsiccia ai Ferri \$ 18½-

Grilled chicken breast and italian sausage served with a roasted garlic rosemary sauce.

Piccata di Pollo \$ 18½-

Pan seared chicken breast with capers in a lemon sauce.

Il Vitello

Scaloppine ai Funghi Porcini \$ 20-

Sautéed veal loin in a creamy brandy sauce with porcini mushroom.

Piccata di Vitello \$ 20-

Pan seared veal loin with capers in a lemon sauce.

Saltimbocca alla Romana \$ 20-

Veal scaloppine topped with prosciutto, sage and mozzarella in a white wine sauce.

Straccetti ai Carciofi \$ 20-

Veal loin sautéed in a white wine sauce with fresh tomatoe and artichokes.

Scaloppine al Marsala \$ 20-

Sautéed veal loin and mushrooms in a marsala wine sauce.

Vitello Parmigiana \$ 20-

Breaded veal oven baked with eggplant, mozzarella cheese and marinara sauce.





Make your own Italian Food

Buy our traditional sauce for your home event or dinner party

Alfredo Sauce

Marinara Sauce

Bolognese Sauce (Meat sauce)

Vodka Sauce

Pesto Sauce

Puttanesca Sauce

for 2-4 person \$ 8½

for 5-8 person \$ 15½

for 9-12 person \$ 24½

for 13-15 person \$ 29½

Pre cooked pasta (penne, rigatoni, spaghetti, linguine, angel hair)

for 2-4 person \$ 3½

for 5-7 person \$ 6½

for 8-12 person \$10½

Sauce and Pasta come with side of parmigian cheese, bread and salsa.



Ciccio's





Il Pesce

Gamberi & Scallops Spiedini \$ 20-

Jumbo shrimp and jumbo scallops kabob style grilled and finish in a garlic champagne sauce.

Scampi alla Puttanesca \$ 20-

Sautéed jumbo shrimp with garlic, white wine, black olives and capers.

Grigliata Mediterranea \$ 20-

Combination of a grilled jumbo prawns, fish, calamari and scallops, sautéed in a salmoriglio sauce.

Le Verdure

Vegetali alla Piastra \$ 14½-

Grilled eggplant, bellpepper, zucchini, red onion and polenta with wild mushroom.

Melanzane alla Parmigiana \$14½-

Roasted eggplant baked with mozzarella cheese and marinara sauce, served with a side of spaghetti marinara.

Spinaci Saltati \$ 7½-

Fresh spinach sautéed with butter and garlic.

Il Risotto

Risotto Primavera \$ 13½- add shrimp 18½-

Arborio rice with fresh vegetable with a touch of cream.

Risotto ai Funghi Porcini \$ 17½-

Arborio rice sautéed with porcini mushroom, Italian sausage and a touch of cream.

Risotto 101 \$ 18½-

Arborio rice sautéed with fresh chopped asparagus, black olives, smoked salmon and rock shrimp.





La Pizza

Pizza Margherita \$ 12½- add anchovies \$ 13½-

Tomato sauce, mozzarella cheese and basil.

Pizza Margherita alla Gaetano \$ 18½-

Fresh Tomato sauce, Buffalo mozzarella, Parmigiano Reggiano, XV Olive oil and basil.

Pizza Gamberi fra Diavolo \$ 18½-

Mozzarella cheese, chopped shrimp, spicy tomato sauce and basil.

Pizza BoscCoreale \$ 16½-

Mozzarella, gorgonzola cheese, fresh pear, onion and walnuts.

Pizza Spinaci & Salsiccia \$ 14½-

Fresh spinach, Italian sausages and mozzarella cheese.

Pizza Pepperoni \$ 14½-

Tomato sauce, mozzarella and pepperoni salami.

Pizza Vegetariana \$ 14½-

Tomato sauce, mozzarella, zucchini, eggplant and bell peppers.

Pizza ai Quattro Formaggi \$ 13½-

Mozzarella, taleggio, gorgonzola and parmigiano cheeses.

Pizza ai due Salami \$ 15½-

Tomato sauce, mozzarella, pepperoni and Italian salami .

Pizza Quattro Stagioni \$ 15½-

Tomato sauce, mozzarella, artichokes, mushroom and olives.

Pizza al Prosciutto \$ 19½-

Tomato sauce, mozzarella, arugola and prosciutto di Parma.

Pizza Sorrentina \$ 19½-

Calamari, clams, mussels, shrimp, tomatoes and mozzarella cheese.

Pizza al Filetto \$ 19½-

Filet mignon mozzarella and gorgonzola cheese.

Pizza Pollo e Caprino \$17½-

Chicken, bellpepper, goat cheese and mozzarella cheese.

Calzone Farcito \$ 14½-

Tomato sauce, mozzarella, pepperoni, mushroom and artichokes.

Calzone con Salsiccia \$ 14½-

Tomato sauce, mozzarella, Italian sausage and spinach.

Calzone con Gamberetti e Basilico \$ 15½-

Spicy tomato sauce, mozzarella, rock shrimp and fresh basil.





Bevande

**Chilled Juices, Milk \$ 3-
Pepsi, Diet Pepsi, 7UP \$ 3-
Shirley Temple, Roy Rogers \$ 3-
Dr. Pepper, Iced Tea \$ 3-
San Pellegrino, lg. \$ 7-, Panna, small, \$ 4½-**

Caffè

**House Blend coffee, Hot tea \$ 3-
Espresso \$ 3-
Cappuccino \$ 5-
CaffeLatte, Café au Lait \$ 5-
Mocha \$ 5-
Hot Chocolate \$ 5-**

Doubles add \$1.00

Birra

**Bud Light \$ 5-
Moretti Rossa (Italy, amber), Bit Burger (non-alcoholic)
Peroni \$ 5½-
Draft
Sierra Nevada, Stella Artois (Belgium),
Bud Light (wheat beer), \$ 6-**

All major credit cards accepted. No personal checks accepted.

A gratuity of 18% will be added for parties of 6 or more.

We don't mind sharing if you don't mind paying, Charge for sharing an entrée \$2.00.

Corkage fee for wine brought into the restaurant \$16.00 (\$20 in the bar area during live entertainment). Magnums are charged double.

A \$2.00 charge per person for cake brought into restaurant will apply in-house.

Any side order of sauce \$ 1-





Half portion of any pasta available for Children.

Ciccio's

