

OSTERIA CICHETTI

RISTORANTE. PIZZERIA. WINE BAR.

ANTIPASTO

MEATBALLS NAPOLI	\$6
SAUSAGE & PEPPERS	\$6.75
CALAMARI WITH PEPPERONCINI AIOLI & MARINARA	\$8.75
MUSSELS WHITE OR RED SAUCE	\$10
PAN-ROASTED CLAMS WHITE WINE, GARLIC, TOMATO & BASIL	\$10.5
MOZZARELLA EN CARROZZA	\$7
ARTICHOKE FRANCAISE	\$9
EGGPLANT PARMIGIANA	\$8.5
CARPACCIO BEEF OR TUNA	\$9
SHRIMP VENEZIA	\$10

COLD PLATES

SPREADS \$4/each

- WHITE BEAN
- SUNDRIED TOMATO
- ARTICHOKE & MARSCAPONE

BRUSCHETTE \$5/each

- TOMATO BASIL
- FENNEL & GOAT CHEESE
- MUSHROOM & TRUFFLE OIL

CICHETTI \$4/each

- BEET, WALNUT, RICOTTA SALATA
- PARMIGIANA ZUCCHINI
- STUFFED CHERRY PEPPERS
- WHITE ANCHOVY & CAPERS
- PROSCIUTTO WRAPPED MELON

FORMAGGI

- GORGONZOLA \$4
- GRANA PADANA \$6
- FONTINA \$4
- TALEGGIO \$5
- RICOTTA-SALATA \$5
- SHARP PROVOLONE \$5

SALLUMI

-PROSCIUTTO DI PARMA	\$6	
-MORTADELLA	\$4	\$4
-SOPRESSATA	\$4	
-SPECK		\$5
-CAPICCOLLA	\$5	

CHOICE
OF
THREE
\$11

CHOICE
OF
FIVE
\$18

PIZZERIA

\$11

MARGHERITA	MOZZARELLA, TOMATO & BASIL
PEPPERONI	PIZZAIOLI, MOZZARELLA
SAUSAGE	MOZZARELLA, FENNEL
QUATTRO FORMAGGI	MOZZARELLA, FONTINELLA, PARMIGIANA, FRESH MOZZARELLA
FUNGHI	ROASTED MUSHROOM, TALEGGIO
STAGIONI	TOMATO, MOZZARELLA, ARTICHOKE, ROASTED PEPPERS, ZUCCHINI, MUSHROOMS, PESTO
MELANZANE	GRILLED EGGPLANT, OVEN-ROASTED TOMATO, GOAT CHEESE
	\$12
PARMA	MOZZARELLA, TOMATO, ARUGULA, PROSCIUTTO
POLLO AL PESTO	CHICKEN, PESTO & RICOTTA
SOPRANO	MOZZARELLA, MEATBALLS, PIZZAIOLI
PERE AL GORGONZOLA	POACHED PEARS, WALNUTS, GORGONZOLA

SALADS

\$6

ROMAINE HEARTS
CAESAR DRESSING, CROUTONS
TRE COLORE
ARUGULA, ENDIVE, RADICCHIO, BALSAMIC VINAIGRETTE
SPINACH
PEARS, WALNUT, RICOTTA-SALATA, SHERRY VINAIGRETTE
ITALIAN
MIXED GREENS, FRESH MOZZ, ROASTED TOMATO, RED ONION, OLIVE, ROASTED RED PEPPER, CUCUMBER, PESTO VINAIGRETTE

CAPRISE	\$9
LOCAL TOMATO, FRESH MOZZARELLA & FRESH BASIL	

GENOVESE
ROMAINE, SOPRESSATA, SMOKED MOZZARELLA, ARTICHOKE, OLIVES, ROASTED PEPPER, FLATBREAD CROUTON, ITALIAN

PASTA

\$12

PENNE ALLA VODKA
PINK SAUCE

PAPARDALLE BOLOGNESE
WIDE FETTUCINE WITH MEAT SAUCE

AGNOLOTTI
RA VIOLI STUFFED WITH MUSHROOMS
IN MARSA LA SAUCE

AL PESTO
SHELL-SHAPED PASTA, SUN-DRIED TOMATO & LIGHT PESTO CREAM

LINGUINI & CLAMS
WHITE OR RED

TORTELLONI MICHELANGELO
PANCETTA, MUSHROOMS, PEAS
& SUN-DRIED TOMATOES, CREAM SAUCE

RIGATE MELANZANE
SHELL-SHAPED PASTA, EGGPLANT, FONTINA,
MOZZARELLA, POMODORO

LINGUINI CALABRESE
CHICKEN, BROCCOLI RABE & SUN-DRIED
TOMATO, WHITE WINE SAUCE

SPAGHETTI CICHETTI
MEATBALLS & ITALIAN SAUSAGE, POMODORO

LASAGNA
SAUSAGE, RICOTTA & MOZZARELLA

BUTTERNUT SQUASH RAVIOLI
SAGE & BROWN BUTTER

SPAGHETTI...\$11

CHOICE OF SAUCES...
**POMODORO, PUTTANESCA, CARBONARA,
AMATRICIANO, ARRABBIATA, AGLIO E OLIO**

**Whole wheat & gluten-free pastas available upon request*

◆◆RISOTTO◆◆

\$15

~SCALLOPS, PEAS & PANCETTA~
~SHRIMP, ASPARAGUS & SUNDRIED TOMATO~
~SAUSAGE, BROCCOLI RABE, GORGONZOLA~

SOUP

\$5

TOMATO BASIL
SOUP OF THE DAY

SPECIALTIES

\$16

CHICKEN FRANCAISE
EGG-BATTERED, LEMON, WHITE WINE & SPINACH

CHICKEN MARSALA
MUSHROOM, MARSALA & SPINACH

CHICKEN TUSCANY
STUFFED WITH COTECHINO, SPINACH & FONTINA

VEAL SALTIMBOCCA
PROSCIUTTO & SAGE, MOZZARELLA, SPINACH

VEAL PICCATA
LEMON, CAPERS & SPINACH

VEAL MARSALA
MUSHROOM, MARSALA & SPINACH

SHRIMP FRANCAISE
EGG BATTERED, LEMON, WHITE WINE

\$17

SKIRT STEAK VISUVIO
ROASTED POTATOES, GREEN BEANS
& CHIANTI BUTTER

FLOUNDER PICCATA
LEMON, CAPERBERRY & SPINACH

GRILLED SALMON
FREGULA, GREEN BEANS, LEMON VINAIGRETTE

\$18

ZUPPA DI PESCE
FISH, CLAM, SHRIMP, SCALLOP,
& CALAMARI IN RED BROTH

DAY FISH
FRESH DAILY

◆◆PARMIGIANA◆◆

CHICKEN \$14
VEAL \$16
EGGPLANT \$14
SERVED OVER SPAGHETTI

WINE BAR

WINE BY THE CARAFE
 QUARTINO 1/4L MEZZO 1/2L
 HOUSE RED & WHITE
 1/4L \$5 1/2L \$10 L \$20

BIANCO	1/4	1/2	BT L
PINOT GRIGIO Caposaldo	9	18	26
ORVIETO Antinori Campogrande	11	22	32
CHARDONNAY Cambria	13	26	38
CHARDONNAY Montevina	9	18	26
CHARDONNAY Matchbook	11	22	32
MOSCATO Torres	11	22	32
RIESLING Chateau Ste Michelle	8	16	23
SAUVIGNON BLANC Ponga	9	18	26
ROSSO			
CHIANTI Spalletti	11	22	32
CHIANTI La Maia Lina	10	20	29
CHIANTI CLASSICO Lamo le di Lamo le	13	26	38
PINOT NOIR Chalone	11	22	32
CABERNET SAUVIGNON Silver Palm	12	24	35
CABERNET-SANGIOVESE Bruni Poggio d'Elsa	10	20	29
PRIMITIVO Liveli	9	18	26
VALPOLICELLA Santi Ripasso	11	22	32
MONTEPULCIANO Masciarelli	9	18	26
MERLOT Pietra Santa	10	20	29
ROSE Banfi Centine	9	18	26
MALBEC Ruta 22	10	20	29
MATCHBOOK Tinto Rey	13	26	38



BOTTLED WINE



OUR WINES ARE LISTED BY FAMILIAR GRAPES & CLASSIC STYLES. WE OFFER ONLY THE BEST QUALITY OF WINES THAT ARE FOOD-FRIENDLY AND A GOOD

LIGHT BODY, TANGY FRUIT, TINGLY, LEAN

BIN #			
101	PINOT GRIGIO Stella, Umbria	22	
110	PG-SAUUV BLANC Due Uve, Italy	30	
111	PINOT GRIGIO Coppola Bianco, California	22	
103	VERDICCHIO Marchetti, Italy	32	
105	PINOT GRIGIO Bollini, Italy		

LIGHT BODY, CRANBERRY, CHERRY, SILKY

BIN #			
552	PINOT NOIR Sinskey Los Cameros, Napa	80	
555	PINOT NOIR Baileyana Grand Firepeak	55	
558	PINOT NOIR Fess Parker, Santa Barbara Cty	52	
560	PINOT NOIR Estancia Stonewall, SLH	45	
565	PINOT NOIR La Crema, Sonoma	50	
580	BLEND Cosentino The Med Red, Lodi	35	
585	PINOT NOIR Etude, Cameros, Napa	80	

SPARKLING

{LIGHT, SLIGHTLY SWEET, SOFT FRUIT}

MOSCATO Banfi Rosa Regale 187ml, Piedmont	10
SPARKLING Mumm Brut Prestige 187ml, CA	9
PROSECCO Anime Pink, Italy	32

BEER ON DRAFT

STELLA ARTOIS
 BROOKLYN BROWN ALE
 BLUEPOINT TOASTED LA GER
 SIERRA NEVADA PALE ALE
 PERONI
 BELL'S OBERON ALE

1125 MILITARY CUTOFF ROAD
 WILMINGTON, NORTH CAROLINA 28405
 910.256.7476

MEDIUM BODY, JUICY FRUIT, CRISP, BRIGHT

BIN #			
200	GA VI Banfi Principessa, Piedmont	30	
205	GA VI DI GA VI Brogolia, Piedmont	40	
250	SAUVIGNON BLANC Stag's Leap, Napa	75	
255	SAUVIGNON BLANC The Crossings	32	
280	RIESLING Bonny Doon, California	34	

MEDIUM BODY, RIPE BERRIES, PLUM, VELVETY, SUBTLE

BIN #			
680	MERLOT Markham, Napa	38	
685	MERLOT Provenance, Napa	55	
600	CHIANTI Frescobaldi Castiglioni, Tuscany	26	
610	CHIANTI CLASSICO Castello di Volpaia	46	
614	CHIANTI CLASSICO Felsina, Tuscany	52	
620	CHIANTI CLASSICO RISERVA Ruffino Gold	75	
622	CHIANTI CLASSICO RISERVA Monsanto	45	
640	MONTEPULCIANO Farnese, Tuscany	25	
642	MONTEPULCIANO Ronchi, Tuscany	22	
635	TOSCANA Banfi Centine	22	
661	BARBERA D'ASTI Chiarlo, Piedmont	28	

BEER IN BOTTLES

CASTELLO, ITALIA
 BUD
 BUD LIGHT
 MILLER LITE
 HEINEKEN
 SIERRA NEVADA KELLER-WEIS
 BECK'S N/A
 MICHELOB ULTRA
 COORS LIGHT
 AMSTEL LIGHT
 CORONA
 CORONA LIGHT
 LAGUNITAS IPA
 YUENGLING
 GUINNESS

FULL BODY, EXOTIC, INTENSE FRUIT, RICH, LUSCIOUS

BIN #			
300	CHARDONNAY Farnese, Farneto	22	
350	CHARDONNAY Sonoma-Cutrer, RR Ranches	40	
352	CHARDONNAY St. Francis, Sonoma	36	
355	CHARDONNAY Cakebread, Napa	80	
360	CHARDONNAY Steele Cuvée, California	36	
362	CHARDONNAY Simi, Russian River	50	

FULL BODY, OVER-RIPE BERRIES, CHEWY, STRUCTURE

BIN #			
790	CABERNET SAUVIGNON Villa Mt. Eden	28	
799	CABERNET Kenwood Jack London	65	
792	CABERNET SAUVIGNON Truth Lindsey's	48	
794	CABERNET Beringer, Knights Valley	48	
796	CABERNET SAUVIGNON Artesa, N-S	48	
743	CAB BLEND Argiano	42	
740	MONTEPULCIANO Zaccagnini, Tuscany	36	
779	GATTINARA Travignini	42	
770	BAROLO Dimiliano, Piedmont	75	
772	BAROLO Terlo Ravera, Piedmont	98	
778	BAROLO Pio Cesare, Piedmont	100	
723	BRUNELLO DIMONTALCINO, Ciacci	98	
741	MONTEPULCIANO Rivera Il Falcone, Tuscany	75	
798	SUPER TUSCAN Ferrari-Carano Siena, CA	32	
710	SUPER TUSCAN Ruffino Modus, Tuscany	50	
711	SUPER TUSCAN Brancia Tre, Tuscany	38	

MARTINI LIST

DEAN MARTINI

Ketel One Vodka
 Olive Juice
 Gorgonzola Stuffed Olives
 10.5

MANHATTAN

Woodford Reserve, Sweet Vermouth
 Angostura Bitters
 12

BLUEBERRY-CELLO

Stoli Blueberry &
 Caravella Limoncello
 Splash of Sour
 9.5

GODIVA CHOCOLATE

Stoli Vanilla, Godiva Liqueur
 & White Creme d' Cocoa
 9.5

METROPOLITAN

Stoli Razberry, Chambord,
 Fresh Lime Juice & Cranberry
 9.5

FRAGOLITA

Vodka, Strawberry &
 Fresh Basil Infusion
 9.5

PEPPERONCINI

Ketel One Vodka
 & Peppercini Juice
 9.5

WRIGHTSVILLE PEACH

Absolut Apeach, White Peach Puree
 Splash of OJ & Grenadine
 9.5

POMEGRANATE

Absolut Citron, Pama Liqueur,
 Fresh Lime Juice & Simple Syrup
 9.5

GIMLET

Tanqueray 10 & Fresh Squeezed
 Lime
 9.50
 10