

# OSTERIA CICCHETTI

RISTORANTE. PIZZERIA. WINE BAR.

## COLD PLATES

SPREADS	\$4
WHITE BEAN SUN-DRIED TOMATO ARTICHOKE-MARSCAPONE	
BRUSCHETTE	\$5
TOMATO-BASIL FENNEL RELISH-GOAT CHEESE MUSHROOM-TRUFFLE OIL	
CARPACCIO / CRUDI	\$9
TUNA-PEPERONATA BEEF WITH PARMIGANA REGGIANO BEEF WITH PARMIGANA REGGIANO TUNA-PEPERONATA	

## HOT PLATES

MEATBALLS NAPOLI	\$6
SAUSAGE & PEPPERS	\$6.75
CRISP CALAMARI	\$8.75
WITH PEPPERONCINI AIOLI	
PAN-ROASTED CLAMS	\$10.5
WHITE WINE, GARLIC, TOMATO & BASIL	
MOZZARELLA EN CARROZZA	\$7
FRIED MOZZARELLA	
ARTICHOKE	\$9
LEMON BUTTER SAUCE	
EGG-	

## SOUP

TOMATO BASIL  
SOUP OF THE DAY

## PIZZERIA \$11

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

## SALADS \$6

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

## PASTA \$12

PENNE ALLA VODKA PINK SAUCE
PAPARDALLE BOLOGNESE WIDE FETTUCINE WITH MEAT SAUCE
AGNOLOTTI RAVIOLI STUFFED WITH MUSHROOMS IN MARSALA 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
RIGATE MELANZANE SHELL-SHAPED PASTA, EGGPLANT, FONTINA, MOZZARELLA, POMODORO
LINGUINI CALABRESE CHICKEN, BROCCOLI RABE & SUN-DRIED TOMATO, WHITE WINE SAUCE
SPAGHETTI CICCHETTI 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◆◆ \$12

~WILD MUSHROOM~  
~SHRIMP, ASPARAGUS & SUNDRIED~  
~CHICKEN, GOAT CHEESE & CHERRY PEPPERS~

## SPECIALTIES \$16

CHICKEN FRANCAISE EGG-BATTERED, LEMON & WHITE WINE
CHICKEN MARSALA MUSHROOM, MARSALA & SPINACH
CHICKEN MILANESE ARUGULA, GRAPE TOMATOES & LEMON VINAIGRETTE
VEAL SALTIMBOCCA PROSCIUTTO & SAGE, MOZZARELLA, SPINACH
VEAL PICCATA LEMON, CAPERS & SPINACH
VEAL MARSALA MUSHROOM, MARSALA & SPINACH
SHRIMP SCAMPI OVER ANGEL HAIR

**\$17**

### SKIRT STEAK BALSAMICO

WILD MUSHROOM RISOTTO, GORGONZOLA, BALSAMIC JUS
FLOUNDER PICCATA LEMON, CAPERBERRY & SPINACH
GRILLED SALMON FREGULA, GREEN BEANS, LEMON VINAIGRETTE
ZUPPA DI PESCE FISH, CLAM, SHRIMP, SCALLOP, & CALAMARI IN RED BROTH

### ◆◆PARMIGIANA◆◆

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

DAY FISH  
FRESH DAILY

**\$18**

<b>ANTIPASTO</b>	
SCALLOP, CALAMARI & SHRIMP	5.
WHITE ANCHOVY, CROUTON, CAPERS	4.
ROASTED BRUSSEL SPROUTS, SWEET PEPPERS, BALSAMIC	4.
BEET, WALNUT, RICOTTA-SALATA	4.
PROVOLONE & PROSCIUTTO STUFFED CHERRY PEPPERS	4
BROCCOLI RABE	4.
ROASTED PEPPERS, CAPERS, LEMON OIL	4.
PARMIGIANA ZUCCHINI	3.
MOZZARELLA CAPRESE	4.
MARINATED ARTICHOKE SALAD	4.
WATERMELON, RICOTTA-SALATA, RED ONION	4
<b>OLIVES</b>	
CERIGNOLA <i>Sweet green olive, Puglia</i>	3.
CALABRESE <i>Spicy green olive, Calabria</i>	3.
SICILIAN BLACK OLIVE <i>Sicily</i>	3.
<b>FORMAGGI</b>	
GORGONZOLA <i>Cow's milk blue, Lombardy</i>	4.
GRANA PADANA <i>Cow's milk, Veneto</i>	6.
FONTINA <i>Cow's milk, Val d'Aosta</i>	4.
TALEGGIO <i>Cow's milk, sweet, mild, fruity, semi-soft, N. Italy</i>	5.
RICOTTA-SALATA <i>Sheep's milk, Sicily</i>	5.
<b>SALUMI</b>	
PROSCIUTTO DI PARMA <i>18 month,</i>	6.
MORTADELLA <i>Pork shoulder, pistachio</i>	4.
SOPRESSATA <i>Med-spiced salami</i>	4.
COPPA <i>Seas. rolled pork shoulder</i>	5.
SPECK <i>Smoked Prosciutto, Alto Adige</i>	5.
CAPICOLA <i>Spicy, pork shoulder</i>	5.

## WINE BAR

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

	1/4	1/2	BT L
<b>BIANCO</b>			
PINOT GRIGIO Caposaldo	10	20	29
ORVIETO Antinori Campogrande	10	20	29
BIANCO Terrazzo	8	16	23
CHARDONNAY Benzinger	12	24	35
CHARDONNAY Montevina	9	18	26
CHARDONNAY Cambria	13	26	38
MOSCATO Terra d'oro	12	24	35
RIESLING Chateau Ste Michelle	8	16	23
SAUVIGNON BLANC, Wild Rock	11	22	32
<b>ROSSO</b>			
CHIANTI Spalletti	11	22	32
CHIANTI Meritima	10	20	29
CHIANTI CLASSICO Lamole di Lamole	13	26	38
SANGIOVESE DiMajo Norante	8	16	23
PINOT NOIR Sartori	9	18	26
CABERNET-SANGIOVESE Bruni Poggio d'Elsa	10	20	29
ZINFANDEL Folie a Deux	11	22	32
VALPOLICELLA Corte Majoli Ripasso	11	22	32
MONTEPULCIANO Capestrano	9	18	26
MERLOT Lagaria	8	16	23
ROSE Banfi Centine	9	18	26



## 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

### PINOT GRIGIO

{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	
105	PINOT GRIGIO Bollini, Italy	35	

### PINOT NOIR

{LIGHT BODY, CRANBERRY, CHERRY, SILKY, BRIGHT}

BIN #			
552	PINOT NOIR Sinskey Los Cameros, Napa	72	
555	PINOT NOIR Baileyana Grand Firepeak	50	
558	PINOT NOIR Fess Parker, Santa Barbara Cty	48	
560	PINOT NOIR Estancia Stonewall, SLH	50	
580	BLEND Cosentino The Med Red, Lodi	35	

### 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  
 GUINNESS  
 YUENGLING  
 SIERRA NEVADA PALE ALE  
 PERONI  
 FAT TIRE

1125 MILITARY CUTOFF ROAD  
 WILMINGTON, NORTH CAROLINA 28405  
 910.256.7476

### SAUVIGNON BLANC

{MEDIUM BODY, JUICY FRUIT, CRISP, BRIGHT}

BIN #			
200	GA VI Banfi Principessa, Piedmont	26	
205	GA VI DI GA VI Broglia, Piedmont	40	
250	SAUVIGNON BLANC Stag's Leap, Napa	50	
255	SAUVIGNON BLANC The Crossings	30	
280	RIESLING Bonny Doon, California	26	

### MERLOT

{MEDIUM BODY, RIPE BERRIES, PLUM, VELVETY, SUBTLE}

BIN #			
680	MERLOT Markham, Napa	38	
685	MERLOT Provenance, Napa	55	
600	CHIANTI Frescobaldi Castiglioni, Tuscany	24	
610	CHIANTI CLASSICO Castello di Volpaia	44	
614	CHIANTI CLASSICO Felsina, Tuscany	52	
620	CHIANTI CLASSICO RISERVA Ruffino Gold	65	
622	CHIANTI CLASSICO RISERVA Monsanto	45	
640	MONTEPULCIANO Farnese, Tuscany	22	
642	MONTEPULCIANO Ronchi, Tuscany	22	
643	MONTEPULCIANO Masciarelli, Tuscany	24	
645	NERO D'AVOLA Santa Anastasia Passomaggio	45	
635	TOSCANA Banfi Centine	22	

### 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  
 LA GUNITAS IPA  
 BLUE POINT TOASTED LA-

### CHARDONNAY

{FULL BODY, EXOTIC, INTENSE FRUIT, RICH, LUSCIOUS}

BIN #			
300	CHARDONNAY Farnese, Farneto	22	
350	CHARDONNAY Sonoma-Cutrer, RR Ranches	35	
352	CHARDONNAY St. Francis, Sonoma	32	
355	CHARDONNAY Cakebread, Napa	80	
360	CHARDONNAY Steele Cuvée, California	36	
362	CHARDONNAY Simi, Russian River	45	

### CABERNET SAUVIGNON

{FULL BODY, OVER-RIPE BERRIES, CHEWY, STRUCTURED}

BIN #			
790	CABERNET SAUVIGNON Villa Mt. Eden	28	
799	CABERNET, Kenwood, Jack London	65	
792	CABERNET SAUVIGNON Truth Lindsey's	45	
796	CABERNET SAUVIGNON Artesa, N-S	45	
743	CAB BLEND Argiano	38	
702	TOSCANA Lucente	55	
740	MONTEPULCIANO Zaccagnini, Tuscany	36	
780	BOLGHERI Campo al Mare, Tuscany	58	
770	BAROLO Dimiliano, Piedmont	75	
772	BAROLO Terlo Ravera, Piedmont	98	
778	BAROLO Pio Cesare, Piedmont	98	
723	BRUNELLO DI MONTALCINO, Ciacci	98	
741	MONTEPULCIANO Rivera Il Falcone, Tuscany	72	
798	SUPER TUSCAN Ferrari-Carano Siena, CA	30	
710	SUPER TUSCAN Ruffino Modus, Tuscany	45	
711	SUPER TUSCAN Brancia Tre, Tuscany	35	