

SMALL PLATES

- Figs Stuffed with Gorgonzola wrapped in Prosciutto di Parma \$8
Golden Risotto Arancini with Sweet English Peas and Gaspacho \$8
Mussels Alla Tarantina Plum tomato broth \$9
Flash Fried Calamari and Zucchini with Spicy Plum Tomato Sauce \$9
Beef Carpaccio with Arugula and Parmegiano \$11
Beef Carpaccio with Mushrooms and Truffle Oil \$11
Artisanal Cheese Plate \$12
Fine Italian Charcuterie \$12
Blue Fin Tuna Tartar with Caper Citronette \$12

Cicchetteria | 19

on Rittenhouse

267 S. 19th Street, Philadelphia, PA 19103 o: 215.545.0441
www.cicchetteria19.com

We have created an exciting trendy Venetian inspired eating experience in the heart of Philadelphia's Rittenhouse Square.

Patron's can enjoy delectable Venetian inspired specialties paired with specialty wines and cocktails that will enhance your dining experience

REDS

- MARGHERITA
Fresh Mozzarella, Plum tomato, Basil \$12
Capricciosa Ham, Mushrooms, Artichoke, and Mozzarella \$14
POMODORO SPINACI - Spinach, Plum Tomato & Mozzarella \$13
FUNGHI & TARTUFO - Portabello, Goat Cheese & Truffle oil \$15
POLPETTE - Meatballs, Tomato, Mozzarella & Basil \$13
RUSTICA - Sweet Italian Sausage, Roasted Peppers, Onion & Mozzarella \$15
ORTOLANA
Eggplant, Zucchini, Spinach, Onion, Tomato, Basil & Mozzarella \$14
SALAME
Tomato, Salame, Mozzarella \$13

SALADS

- Mista - Mixed Greens, Pear Tomatoes, Feta with Balsamic Vinaigrette. \$8
Caesar Salad - Romaine Lettuce with Caesar Dressing. \$6
Di Vino - Spring Mix, Prosciutto, Avocado, Pine Nuts in a Balsamic Vinaigrette \$8
Caprese Fresh Mozzarella, Jersey Tomatoes, Basil \$8
Red Beets and Goat Cheese Salad \$7
Spinaci - Spinach with Cherry Tomato, Gorgonzola & Pine Nuts in a Strawberry Vinaigrette \$8
- Add Chicken \$3

PANINI

- Mortadella San Daniele, Fontina D.O.P, and Baby Mixed Greens \$8
Tuna, Mayonnaise, Carrots and Romaine Lettuce \$8
Prosciutto, Fresh Mozzarella, Tomato and Baby Arugula \$9
Eggplant, Zucchini, Roasted Red Peppers, Tomato and Basil \$8
Organic Grilled Chicken Breast, Baby Arugula, Sun Dried Tomato and Fontina \$9

FOCACCIA

- Tomato, Garlic, Onion, Basil \$5 Wild Mushroom \$5
Prosciutto di Parma \$5
Artichoke \$5 Eggplant \$5

WHITES

- SORRENTO - Prosciutto & Arugula, parmiggiano \$15
TARTUFO GORGONZOLA
Gorgonzola, Provolone, Parmiggiano, Mozzarella with White Truffle Oil \$15
QUATTRO FORMAGGI
Mozzarella, Gorgonzola, Parmegiano and Fontina \$15
COSIMO - Gorgonzola, Fig, Prosciutto & Arugula \$15
ITALIANA - Roasted Red Peppers, Spinach & Ricotta \$14
GIORGIO - Prosciutto, Mozzarella, Artichoke, Black Olives & Basil \$14
GREEK - Eggplant, Feta Cheese & Black Olives \$14
TRI COLORE
Mozzarella, Cherry Tomatoes, Parmegiano and Baby Arugula \$14
CHICKEN CEASAR SALAD
Romain lettuce, Diced Grilled Chicken & Parmiggiano in a Caesar Dressing \$15