



Ciccio Mio

Menu Prices — August 26, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
COAL ROASTED HALF CHICKEN slow roasted garlic, fried oregano, natural jus (made with ingredients that do not contain gluten)	\$38.99
SPICY VODKA RIGATONI vodka sauce, rigatoni	\$28.99
CHICKEN PARMESAN red sauce, fresh mozzarella, basil	\$38.99
GARLIC BREAD	\$5.99
ORECCHIETTE PUGLIESE spicy pork sausage, rapini, parmesan	\$28.99
HOUSE SALAD baby lettuces, salami, shaved parmesan, olives, red wine vinaigrette (made with ingredients that do not contain gluten)	\$20.99
BLACK TRUFFLE MAFALDINE mafaldine pasta, black truffle, pecorino	\$30.99
LASAGNA BOLOGNESE ROTOLO rolled lasagna, parmesan, basil	\$38.99
CAESAR SALAD romaine hearts, potato chips, parmesan (made with ingredients that do not contain gluten)	\$20.99
RICOTTA GNOCCHI pan seared with brown butter, fried sage, lemon	\$26.99
TIRAMISU espresso, lady fingers, mascarpone	\$17.99
TRUFFLE MOZZARELLA STICKS	\$26.99

Antipasti

ITEM	PRICE
HOUSE SALAD (Antipasti) baby lettuces, salami, shaved parmesan, olives, red wine vinaigrette (made with ingredients that do not contain gluten)	\$20.99
TRUFFLE MOZZARELLA STICKS (Antipasti)	\$26.99
CAESAR SALAD (Antipasti) romaine hearts, potato chips, parmesan (made with ingredients that do not contain gluten)	\$20.99
PREMIUM BURRATA housemade fougasse, olive oil & maldon salt	\$25.99
MEATBALLS beef, pork, veal, parmesan, herbs	\$20.99
GARLIC BREAD (Antipasti)	\$5.99
OLIVE FOCACCIA Olives, garlic, fennel pollen, whipped ricotta. Comes with 3 pieces.	\$20.99
RUSTIC FENNEL BREAD and GIARDINIERA marinated vegetables, aged balsamic vinegar, premium olive oil	\$10.99

Primi

ITEM	PRICE
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LASAGNA BOLOGNESE ROTOLO (Primi) rolled lasagna, parmesan, basil	\$38.99
BLACK TRUFFLE MAFALDINE (Primi) mafaldine pasta, black truffle, pecorino	\$30.99
RICOTTA GNOCCHI (Primi) pan seared with brown butter, fried sage, lemon	\$26.99
CREAMY RICOTTA PENNE spinach, garlic, parmesan	\$26.99
TAGLIATELLE CARBONARA guanciale, egg yolk confit, gorgonzola, hazelnuts (contains nuts)	\$28.99
STUFFED PAPPARDELLE whipped ricotta, sweet peas, lemon, mint	\$30.99
SPICY VODKA RIGATONI (Primi) vodka sauce, rigatoni	\$28.99
ORECCHIETTE PUGLIESE (Primi) spicy pork sausage, rapini, parmesan	\$28.99

Secondi

ITEM	PRICE
COAL ROASTED HALF CHICKEN (Secondi) slow roasted garlic, fried oregano, natural jus (made with ingredients that do not contain gluten)	\$38.99
COAL FIRED RIBEYE 16oz center cut, roasted garlic, rosemary butter (made with ingredients that do not contain gluten)	\$76.99
CHICKEN PARMESAN (Secondi) red sauce, fresh mozzarella, basil	\$38.99
GIANT PRAWN SCAMPI Fennel pollen, calabrian chile, lemon (made with ingredients that do not contain gluten)	\$50.99

Sides

ITEM	PRICE
FRIED ARTICHOKE artichoke hearts, caesar aioli	\$23.99
GRILLED ASPARAGUS parmesan, chives, lemon (made with ingredients that do not contain gluten)	\$17.99
MUSHROOM CARBONARA button mushroom, bacon, chives (made with ingredients that do not contain gluten)	\$15.99
VESUVIO POTATOES chicken jus, garlic confit, oregano (made with ingredients that do not contain gluten)	\$14.99
SOFT POLENTA olive oil, parmesan (made with ingredients that do not contain gluten)	\$14.99

Dolce

ITEM	PRICE
TIRAMISU (Dolce) espresso, lady fingers, mascarpone	\$17.99
CANNONCINI piedmont pastry cream, hot fudge (contains nuts)	\$15.99