SWEETS

CUPCAKES $2.5
Fresh, local and made from scratch.
Gluten friendly & vegan friendly
options available

COOKIES $2
Simply delicious, baked fresh daily

HAPPY HOUR

3 - 7PM DAILY*

*ENDS AT 5PM ON TACO TUESDAY

$3 BEERS
Modelo Especial
Bud Light

$4 HOUSE WINES

$3 MIMOSAS

$4 SANGRIA

TURN UP FOR BRUNCH

WEEKENDS
10AM - 3PM

CATER IN A CALI STATE OF MIND

checkout all of our
locations
cicciocali.com

@CICCIOCALI

DRANKS

BOTTLED WATER $2

SARATOGA SPRINGS® SPARKLING WATER $3

MOTHER KOMBUCHA $4

SEASONAL TEAS & FRESCAS $2.5
Ask for our current offerings

FOUNTAINHEAD CRAFT SODAS AND BEVERAGES $2
Made with real sugar.
Cola, Diet Cola, Black Cherry, Orange Cream, Root Beer, Lemon-Lime, Southern Sweet Tea, Lemonade

BEERS

CRAFT CANS $5

FOUNDERS SOLID GOLD
AMERICAN PREMIUM LAGER 4.4%
Crisp & light, lemon citrus and lightly floral hops

3 DAUGHTERS BEACH BLONDE ALE
AMERICAN BLONDE ALE 5.0%
Light hops & hint of citrus

FUNKY BUDDHA HOP GUN
IPA 7.0%
Floral and perfumy aroma with creamy toasted malts

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN
GERMAN STYLE WHEAT 5.2%
Aromas of bananas, citrus and cloves

3 DAUGHTERS ROD BENDER RED
AMERICAN AMBER/ RED ALE 5.9%
Caramel biscuit malt with light sweetness

COPPERTAIL NIGHT SWIM (BOTTLE)
ROBUST PORTER 6.2%
Dark and luxurious, rich & roasty with a hint of chocolate

DOMESTIC CANS $3.75

BUD LIGHT
4.2%

MICHELOB ULTRA
4.2%

MODELO ESPECIAL
4.4%

WINE

WHITE

CHARDONNAY $6
ZONIN WINEMAKERS COLLECTION, ITALY

SAUVIGNON BLANC $7 | 28
BOGLE VINEYARDS, CA

RED

MONTEPULCIANO D'ABRUZZO $6
ZONIN WINEMAKERS COLLECTION, ITALY

CABERNET SAUVIGNON $8 | 34
J. LOHR SEVEN OAKS, PASO ROBLES, CA

PINOT NOIR $7 | 30
10 SPAN VINEYARDS, CENTRAL COAST, CA

RED BLEND $7.5 | 30
BLACK INK, CALIFORNIA

COCKTAILS

SANGRIA $5
Homemade red or white

SLAM-GRIA $10
Giant glass of home-made red or white sangria

MIMOSA $4
Strawberry, peach or mango (+1)

MAX-MOSA $10
Don't ask questions, just do it

FROSÉ $7
A frozen blend of Rosé wine and fruit juice purées

FROSARITA $7
Frozen margarita. Ask for current offerings

BLOODY MARY $6
Wine based vodka, cracked black pepper and a splash of hot sauce garnished with a zesty rim and hot n' spicy pickled Extreme Bean

DF - NON-DAIRY FRIENDLY **GF** - GLUTEN FRIENDLY **V** - VEGAN FRIENDLY **ABF** - ANTI-BIOTIC FREE

Ciccio Cali is not a gluten free, dairy free, or vegan restaurant. Some items are prepared on shared equipment and cross contact may occur. We cannot guarantee all items for those who are highly sensitive. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

WEEKEND BRUNCH 10AM-3PM ST. PETE

BRUNCH FAVORITES

SAN FRAN PRETZEL FRENCH TOAST $8
Sweet cream cheese stuffed egg battered pretzel french toast topped with whipped cream and strawberries

POWER AVOCADO $8
Eggs scrambled with fresh spinach, topped with fresh sliced avocado and melted cheddar cheese on grilled sourdough. Your choice of home fries or fresh fruit.

THREE WHOLE WHEAT PANCAKES $8
Sweet Toppers: chocolate chips, blueberries, strawberries or bananas 50¢ each

EGG BASICS $7 DF
Two eggs any style and 7-grain toast. Your choice of Ciccio potatoes or fresh fruit and turkey sausage, bacon or ham.

KALE ME CRAZY HASH $8 GF
Two eggs served any style over potato, quinoa and kale hash with melted mozzarella

BIG HUNGRY $9
Two eggs any style, two pancakes and Ciccio potatoes. Your choice of applewood bacon, ham or turkey sausage

MUNCHIES

EDAMAME $4.5 DF

GARLIC LIME EDAMAME $5

SALSA & CHIPS $3 DF

GUACAMOLE & CHIPS $7 DF
Add salsa +$1

TRADITIONAL HUMMUS $6 GF DF
Garbanzo Beans, red pepper tappenade
with chips +$6
with cucumber & carrot slices +$7
with chips & veggies +$8

KALE CEASAR $5 GF
Blend of kale and romaine, Fiesta pico de gallo, parmesan and lime-caesar dressing

PRESSED WRAPS

SERVED WITH YOUR CHOICE OF DIPPING SAUCE AND CHEF'S CHOICE OF SIDE. ADD 50¢ FOR A WHOLE WHEAT TORTILLA. ADD 50¢ FOR A WHOLE WHEAT TORTILLA.

CALIFORNIA CLUB $8 DF
Grilled natural chicken, chopeed bacon, fresh lettuce, Fiesta pico de gallo, smashed avocado and honey mustard

SPICY RIO $8
Blackened chopped chicken, black beans, avocado, corn, cheddar cheese, lime sour cream, crisp lettuce, lime caesar dressing and yellow rice

BORDER WRAP $8
Two scrambled eggs, chorizo, jalapeños, fresh sliced avocado and jalapeño jack cheese with a side of chiptole sour cream

ADD MORE PROTEIN (CHICKEN +2, STEAK OR TUNA +3)
GO VEGETARIAN! SUB VEGGIE AND BROCCOLI MIX (NO CHARGE)

PIZZA HALF/WHOLE

TUSCAN $5/10
Pepperoni, sausage, fresh tomato sauce, basil and mozzarella

CICCIO'S CHEESY MARSALA $5/10
Chopped chicken, wild mushrooms and marsala wine sauce

CICCIO PIZZA $5/9
Fresh tomato sauce, basil and mozzarella

ADD ONS 75¢ each
Mushrooms • Broccoli • Olives • Onion • Sweet Peppers • Jalapeño • Julienne Veggies • Pepperoni • Sausage • Extra Mozzarella • Natural Chicken

BRUNCH EXTRAS

MULTIGRAIN TOAST/ ENGLISH MUFFIN +$1
TURKEY SAUSAGE +$3 GF
APPLEWOOD SMOKED BACON +$3 GF
1 PANCAKE +$3
CICCIO POTATOES +$1.5 GF
FRESH MIXED FRUIT +$3 GF
1 EGG +$1
SUBSITUTE EGG WHITES +$1 GF

EGG BOWLS

FARM FRESH EGGS SERVED OVER CHOICE OF CICCIO POTATOES OR WARM FARRO +1

CALI $9 GF
Scrambled eggs, grilled natural chicken, crumbled bacon, and swiss cheese topped with a dollop of guacamole

BELLA BLANCA $8.5 GF
Scrambled egg whites, spinach, basil, mushrooms, seasoned fresh tomatoes, and parmesan cheese

TEX-MEX $8.5 GF
Eggs scrambled with jalapeños, black beans and tomato topped with jalapeño jack cheese, guacamole and chipotle sour cream

THE EASY $8.5 GF
Sautéed onion, bacon, tomato, chorizo and kale topped with two over easy eggs

AMERICAN $8 GF
Scrambled eggs, crumbled bacon and cheddar cheese

STEAK & EGG $9
Scrambled eggs, grilled sliced steak, swiss cheese and grilled onion

PIGGIES IN A BOWL $9
Eggs scrambled with grilled ham over chopped whole wheat pancakes drizzled with maple syrup

BENNY $9
Scrambled eggs and ham over toasted english muffin pieces, drizzled hollandaise and scallion

CALI BOWLS

FIRST PICK YOUR BASE

ADD MORE PROTEIN (CHICKEN +2, STEAK +3, TUNA +3) OR GO VEGETARIAN! SUB VEGGIE AND BROCCOLI MIX (NO CHARGE)

SPAGHETTI SQUASH +$2 DF GF V | YELLOW, BROWN OR STICKY RICE DF GF V

UDON NOODLES (WARM OR CHILLED) +$2 DF | KALE BLEND DF GF V

THEN PICK A STYLE

SPICY BRAZILIAN $9 GF
Spicy blackened natural chicken, black beans, avocado, corn, cheddar cheese, crispy jalapeño, lime sour cream, napa blend and lime-caesar dressing. *Recommended over yellow or brown rice

THAI $9 / 11 DF
Thai marinated natural chicken or grilled steak, scallion, cilantro, diced carrot, mango, crispy wontons and peanut aioli drizzle. *Recommended over udon noodles, sticky or brown rice

HOT & CRUNCHY TUNA $10 DF
Seared rare Ahi tuna with cucumber and jicama mix, scallion and avocado topped with tempura onion, sesame seeds and drizzled with Sriracha aioli. *Recommended over sticky rice, chilled udon noodles or kale blend

MEXICAN $9 GF
Grilled natural chicken, black beans, Fiesta pico de gallo, avocado, lime sour cream, cheddar cheese, napa blend and salsa. *Recommended over yellow or brown rice

Consumer Advisory
Consuming raw or under cooked meats, eggs, poultry, seafood or shellfish may increase your risk of contracting a food born illness especially if you have certain medical conditions. *Nuts on Premise

DF - NON-DAIRY FRIENDLY **GF** - GLUTEN FRIENDLY **V** - VEGAN FRIENDLY **ABF** - ANTI-BIOTIC FREE @CICCIOCALI

FULL-SERVICE *Dinner & Brunch!*

QUICK COUNTER-SERVICE *Lunch.*

CALI BOWLS

ST. PETE

FIRST PICK YOUR BASE ADD MORE PROTEIN (CHICKEN +2, STEAK +3, TUNA +3) OR GO VEGETARIAN! SUB VEGGIE AND BROCCOLI MIX (NO CHARGE)

- YELLOW, BROWN OR STICKY RICE DF GF V
- KALE BLEND DF GF V
- UDON NOODLES +$2 DF
- SPAGHETTI SQUASH +$2 DF GF V

THEN PICK A STYLE

ZESTY ORANGE POKE $10 DF
Sushi grade Ahi tuna served as your choice of raw or seared rare with zesty Asian cucumber, diced white onion, sliced radish, orange segments and cilantro mixed in an orange soy sauce topped with sesame seeds and sliced avocado
*Recommended over sticky rice, chilled udon noodles or kale blend

FITNESS $9 DF GF
Grilled blackened natural chicken, charred chopped broccoli and broccolini tossed in lime vinaigrette topped with Fiesta pico de gallo and scallion with a side of hot sauce
*Recommended over brown rice, spaghetti squash or kale blend

GIGANTE $9
Avocado-buffalo glazed crispy chicken, diced celery, tempura onion, pickled jalapeños, napa blend, crumbled blue cheese and lime-caesar drizzle
*Recommended over kale blend, yellow or brown rice

BAJA $9 DF
Grilled blackened natural chicken with black bean, corn and mango salsa, sweet plantain, tortilla strips and cilantro-lime drizzle
*Recommended over yellow or brown rice

OLÉ TUNA POKE $10 DF
Sushi grade Ahi tuna served as your choice of raw or seared rare with cucumber, onion, pepitas, Fresno peppers, crispy jalapeños and fresh avocado all mixed in a cilantro-lime soy sauce.
*Recommended over sticky rice, chilled udon noodles or kale blend

THAI $9 / 11 DF
Thai marinated natural chicken or grilled steak, scallion, cilantro, diced carrot, mango, crispy wontons and peanut aioli drizzle
*Recommended over udon noodles, sticky or brown rice

BOOM BOOM CHICKEN $9 DF
Crispy natural chicken, diced carrot, water chestnuts, scallion, cilantro, chopped broccoli, sesame seeds and toseed in sweet Thai chili sauce
*Recommended over sticky rice, udon noodles or kale blend

THE ORIGINAL POKE $10 DF
Sushi grade Ahi tuna served as your choice of raw or seared rare mixed with crispy shallot, sesame seeds, white and green onion with a chili oil drizzle.
Toss in your choice of Sriracha mayo, Togarashi aioli, Jalapeño-lime dressing or keep it as is.
*Recommended over sticky rice, chilled udon noodles or kale blend

SPICY BRAZILIAN $9 GF
Spicy blackened natural chicken, black beans, avocado, corn, cheddar cheese, crispy jalapeño, lime sour cream, napa blend and lime-caesar dressing
*Recommended over yellow or brown rice

THE LOCAL $10 DF GF
Shrimp grilled in garlic with charred broccolini, water chestnuts and sliced radish in lime vinaigrette
*Recommended over brown rice or spaghetti squash

CHICKEN AND BROCCOLINI $10 DF
Grilled natural chicken, mixed veggies, jalapeño slices, cashews, broccolini and lime ginger-garlic sauce
*Recommended over brown rice, udon noodles or spaghetti squash

HOT & CRUNCHY TUNA $10 DF
Seared rare Ahi tuna with cucumber and jicama mix, scallion and avocado topped with tempura onion, sesame seeds and drizzled with Sriracha aioli
*Recommended over sticky rice, chilled udon noodles or kale blend

FAJITA $9 / 11 GF
Grilled natural chicken or grilled steak, black beans, grilled peppers, sautéed onion, guacamole, melted jalapeño jack cheese and salsa
*Recommended over spaghetti squash, brown or yellow rice

MEXICAN $9 GF
Grilled natural chicken, black beans, Fiesta pico de gallo, avocado, lime sour cream, cheddar cheese, napa blend and salsa
*Recommended over yellow or brown rice

MUNCHIES

EDAMAME $4.5 DF

GARLIC LIME EDAMAME $5

SALSA & CHIPS $3 DF

GUACAMOLE & CHIPS $7 DF
Add salsa +$1

TRADITIONAL HUMMUS $6 GF DF
Garbanzo Beans, red pepper tappenade
with chips +$6
with cucumber & carrot slices +$7
with chips & veggies +$8

KALE CEASAR $5 GF
Blend of kale and romaine, Fiesta pico de gallo, parmesan and lime-caesar dressing

PIZZA
HALF/WHOLE

TUSCAN $6/11
Pepperoni, sausage, fresh tomato sauce, basil and mozzarella

TONY'S FAMOUS CHEESY MARSALA $6/11
Mozzarella cheese and wild mushroom marsala wine sauce

CICCIO PIZZA $5/10
Fresh tomato sauce, basil and mozzarella

Choose from the following toppings: +$0.75:
Extra mozzarella, broccoli, mushrooms, jalapeños, onion, pepperoni, sausage
Add grilled chicken +$2

PRESSED WRAPS

SERVED WITH YOUR CHOICE OF DIPPING SAUCE AND CHEF'S CHOICE OF SIDE. ADD 50¢ FOR A WHOLE WHEAT TORTILLA.

MEDITERRANEAN $7
Hummus, feta cheese, black olives, crisp lettuce and Fiesta pico de gallo
Add Chicken +1

CALIFORNIA CLUB $8 DF
Grilled natural chicken, chopeed bacon, fresh lettuce, Fiesta pico de gallo, smashed avocado and honey mustard

CALI STEAK $9
Grilled steak, crisp lettuce, black beans, corn, salsa, lime sour cream, guacamole and cheddar cheese

SPICY RIO $8
Blackened chopped chicken, black beans, avocado, corn, cheddar cheese, lime sour cream, crisp lettuce, lime caesar dressing and yellow rice

CRISPY CHICKEN $8
Crispy buffalo chicken, bacon, yellow rice, avocado, blue cheese crumbles and blue cheese dressing

BETWEEN THE BUNZ

BEEF CHUCK AND BRISKET BLEND | WITH YOUR CHOICE OF SIDE: FRENCH FRIES, DAILY SIDE OR SIDE SALAD | SUB PROTEIN FOR VEGAN IMPOSSIBLE BURGER +$3

CLASSIC BURGER $10
Lettuce, tomatoes, onion, cheddar cheese and Rob's famous sauce | add bacon .75

CALI BURGER $11
Lettuce, tomato, onion, guacamole, jalapeño jack cheese | add bacon .75

DF - NON-DAIRY FRIENDLY **GF** - GLUTEN FRIENDLY **V** - VEGAN FRIENDLY **ABF** - ANTI-BIOTIC FREE

FULL SERVICE *Dinner & Brunch!* QUICK COUNTER-SERVICE *Lunch.*

SWEETS

CUPCAKES $2.5
Fresh, local and made from scratch.
Gluten friendly & vegan friendly
options available

COOKIES $2
Simply delicious, baked fresh daily

TACO TUESDAYS

$2 TACOS | $3 MODELO

SANGRIA $2 | $4 | $7

*AFTER 5 PM ON TUESDAY

HAPPY HOUR

3 - 7PM DAILY*

*ENDS AT 5PM ON TACO TUESDAY

$3 BEERS
Modelo Especial
Bud Light

$4 HOUSE WINES

$3 MIMOSAS

$4 SANGRIA

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MOTHER KOMBUCHA $4

SEASONAL TEAS & FRESCAS $2.5
Ask for our current offerings

FOUNTAINHEAD CRAFT SODAS AND BEVERAGES $2
Made with real sugar.
Cola, Diet Cola, Black Cherry, Orange Cream, Root Beer, Lemon-Lime, Southern Sweet Tea, Lemonade

BEERS

CRAFT CANS $5

FOUNDERS SOLID GOLD
AMERICAN PREMIUM LAGER 4.4%
Crisp & light, lemon citrus and lightly floral hops

3 DAUGHTERS BEACH BLONDE ALE
AMERICAN BLONDE ALE 5.0%
Light hops & hint of citrus

FUNKY BUDDHA HOP GUN
IPA 7.0%
Floral and perfumy aroma with creamy toasted malts

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN
GERMAN STYLE WHEAT 5.2%
Aromas of bananas, citrus and cloves

3 DAUGHTERS ROD BENDER RED
AMERICAN AMBER/ RED ALE 5.9%
Caramel biscuit malt with light sweetness

COPPERTAIL NIGHT SWIM (BOTTLE)
ROBUST PORTER 6.2%
Dark and luxurious, rich & roasty with a hint of chocolate

DOMESTIC CANS $3.75

BUD LIGHT
4.2%

MICHELOB ULTRA
4.2%

MODELO ESPECIAL
4.4%

WINE

RED

MONTEPULCIANO D'ABRUZZO $6
ZONIN WINEMAKERS COLLECTION, ITALY

CABERNET SAUVIGNON $8 | 34
J. LOHR SEVEN OAKS, PASO ROBLES, CA

PINOT NOIR $7 | 30
10 SPAN VINEYARDS, CENTRAL COAST, CA

RED BLEND $7.5 | 30
BLACK INK, CALIFORNIA

WHITE

CHARDONNAY $6
ZONIN WINEMAKERS COLLECTION, ITALY

SAUVIGNON BLANC $7 | 28
BOGLE VINEYARDS, CA

SAVE THE PLANET, DRINK TAP WINE $5.5

Enjoy new bottle taste in every pour. Free of added chemicals and eliminates waste, reducing our CO_2 footprint by 96%

ASK YOUR SERVER FOR CURRENT OFFERINGS.

COCKTAILS

SANGRIA $5
Homemade red or white

SLAM-GRIA $10
Giant glass of home-made red or white sangria

MIMOSA $4
Strawberry, peach or mango (+1)

MAX-MOSA $10
Don't ask questions, just do it

FROSÉ $7
A frozen blend of Rosé wine and fruit juice purées

FROSARITA $7
Frozen margarita. Ask for current offerings

BLOODY MARY $6
Wine based vodka, cracked black pepper and a splash of hot sauce garnished with a zesty rim and hot n' spicy pickled Extreme Bean

@CICCIOCALI

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CALI BOWLS

ST. PETE

FIRST PICK YOUR BASE ADD MORE PROTEIN (CHICKEN +2, STEAK +3, TUNA +3) OR GO VEGETARIAN! SUB VEGGIE AND BROCCOLI MIX (NO CHARGE)

- YELLOW, BROWN OR STICKY RICE DF GF V
- COCONUT CILANTRO RICE DF GF V
- KALE BLEND DF GF V
- UDON NOODLES WARMED OR CHILLED +$2 DF
- SPAGHETTI SQUASH +$2 DF GF V

THEN PICK A STYLE

ZESTY ORANGE POKE $11 DF
Sushi grade Ahi tuna served as your choice of raw or seared rare with zesty Asian cucumber, diced white onion, sliced radish, orange segments and cilantro tossed in an orange soy sauce and topped with sesame seeds and sliced avocado

NEW! FITNESS $10 DF GF
Grilled blackened natural chicken, charred chopped broccoli and broccolini tossed in lime vinaigrette topped with fiesta pico de gallo and scallio, served with a side of hot sauce

GIGANTE $10
Avocado-buffalo glazed crispy natural chicken, diced celery, tempura onion, pickled jalapeños, crumbled blue cheese and drizzled with lime-caesar

BAJA $10 DF
Grilled blackened natural chicken with black bean, corn and mango salsa, sweet plantain, tortilla strips and drizzled with cilantro-lime

OLÉ TUNA POKE $11
Sushi grade Ahi tuna served as your choice of raw or seared rare with cucumber, onion, pepitas, Fresno peppers, crispy jalapeños and fresh avocado tossed in a cilantro-lime soy sauce.

THAI $10 / 12 DF
Thai marinated natural chicken or grilled steak, scallion, cilantro, diced carrot, mango, crispy wontons and drizzled with peanut aioli

BOOM BOOM CHICKEN $10 DF
Crispy natural chicken, diced carrot, water chestnuts, scallion, cilantro, chopped broccoli, sesame seeds and tossed in sweet Thai chili sauce

THE ORIGINAL POKE $11
Sushi grade Ahi tuna served as your choice of raw or seared rare mixed with crispy shallot, sesame seeds, white and green onion with a chili oil drizzle. Toss in your choice of sriracha mayo, togarashi aioli, jalapeño-lime dressing or keep it as is.

NEW! VEGGIE $9 GF DF
Sautéed vegetables, broccoli, sautéed kale, and white beans tossed in a lemon agave vinaigrette

HALF MOON SHRIMP TACO $11 DF
Grilled shrimp, onion, black beans, cilantro, and pickled jalapeños tossed in a lime vinaigrette; topped with guacamole, crispy tortilla strips, and wasabi aioli, served with a side of salsa

NEW! SPICY BRAZILIAN $10
Spicy blackened natural chicken, black beans, avocado, corn, cheddar cheese, crispy jalapeño, lime sour cream and tossed with lime-caesar dressing

CHICKEN AND BROCCOLINI $11 DF
Grilled natural chicken, mixed veggies, jalapeño slices, cashews, broccolini and drizzled with lime ginger-garlic sauce

HOT & CRUNCHY TUNA $11 DF
Seared rare Ahi tuna with cucumber and jicama mix, scallion and avocado topped with tempura onion, sesame seeds and drizzled with Sriracha aioli

FAJITA $10 / 12 GF
Grilled natural chicken or grilled steak, black beans, grilled peppers, sautéed onion, guacamole, melted jalapeño jack cheese, served with a side of salsa

NEW! MEXICAN $10 GF
Grilled natural chicken, black beans, fiesta pico de gallo, avocado, lime sour cream, cheddar cheese, served with a side of salsa

MUNCHIES

EDAMAME $4.5 DF

GARLIC LIME EDAMAME $5

CHIPS & SALSA $3 DF V

CHIPS & GUACAMOLE $7 DF V
(+1 FOR SALSA)

NEW! TRADITIONAL HUMMUS $6 GF V
Topped with red pepper tapenade, served with chips | ADD VEGGIES +$2

NEW! AVOCADO HUMMUS $7 DF V
Topped with roasted corn salsa, served with chips | ADD VEGGIES +$2

VEGAN CHOPPED SALAD $7 GF DF V
mixed greens, red grapes , walnuts, chopped red and green peppers; veggies tossed in a cashew vinaigrette

Blackened Chicken (+4)
Chopped Chicken (+4) Tuna (+6)

PIZZA

TUSCAN $11
Fresh mozzarella and our house-made tomato sauce, topped with pepperoni, sausage, and fresh cut basil

TONY'S FAMOUS CHEESY MARSALA $11
Mozzarella cheese and wild mushroom marsala wine sauce

CICCIO PIZZA $10
Mozzarella, house-made tomato sauce and fresh basil

Choose from the following toppings: +$0.75 per topping
Extra mozzarella, broccoli, mushrooms, jalapeños, onion, pepperoni, sausage
Add grilled chicken +$2

PRESSED WRAPS

Served with your choice of side | ADD 50¢ FOR A WHOLE WHEAT TORTILLA

MEDITERRANEAN $8
Hummus, feta cheese, black olives, crisp lettuce, fiesta pico de gallo and served with a side of balsamic dressing | Add Chicken +1

CALIFORNIA CLUB $9 DF
Grilled natural chicken, chopped bacon, crisp lettuce, fiesta pico de gallo, smashed avocado and served with a side of honey mustard

CALI STEAK $10
Grilled steak, crisp lettuce, black beans, corn, salsa, lime sour cream, guacamole, cheddar cheese and served with a side of lime caesar dressing

SPICY RIO $9
Blackened chopped natural chicken, black beans, avocado, corn, cheddar cheese, lime sour cream, crisp lettuce, yellow rice and served with a side of lime caesar dressing

NEW! BASIC $8.5
Chargrilled natural chicken, yellow rice and cheddar cheese and served with a side of honey mustard

YOUR CHOICE OF SIDE: FRENCH FRIES | DAILY SIDE | SIDE SALAD

BETWEEN THE BUNZ

BEEF CHUCK AND BRISKET BLEND
WITH YOUR CHOICE OF SIDE: FRENCH FRIES, DAILY SIDE OR SIDE SALAD
SUB PROTEIN FOR VEGAN IMPOSSIBLE BURGER +$3

CLASSIC BURGER $10
Lettuce, tomato, onion, cheddar cheese and Rob's famous sauce | add bacon .75

CALI BURGER $11
Lettuce, tomato, onion, guacamole, jalapeño jack cheese | add bacon .75

NEW! VEGAN IMPOSSIBLE BURGER $11 DF V
Lettuce, tomato, onion, guacamole, vegan jack cheese on a vegan bun

PROUD TO SERVE ANTI -BIOTIC & HORMONE FREE CHICKEN

DF - NON-DAIRY FRIENDLY **GF** - GLUTEN FRIENDLY **V** - VEGAN FRIENDLY

QUICK COUNTER-SERVICE *Lunch.* FULL SERVICE *Dinner & Brunch!*

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Simply delicious, baked fresh daily

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SANGRIA $2 | $4 | $7

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3 - 7PM DAILY*

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Modelo Especial
Bud Light

$4 HOUSE WINES

$3 MIMOSAS

$4 SANGRIA

TURN UP FOR BRUNCH

WEEKENDS | 10AM - 3PM

BRUNCH HAPPY HOUR 11 - 3

$3 MIMOSA | $4 SANGRIA
$4 BLOODY MARY
$4 TAP WINE
$5 FROSÉ OR FROSARITA

CATER IN A CALI STATE OF MIND

checkout all of our locations
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DRANKS

BOTTLED WATER $2

SARATOGA SPRINGS® SPARKLING WATER $3

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CRAFT CANS $5

FOUNDERS SOLID GOLD
AMERICAN PREMIUM LAGER 4.4%
Crisp & light, lemon citrus and lightly floral hops

3 DAUGHTERS BEACH BLONDE ALE
AMERICAN BLONDE ALE 5.0%
Light hops & hint of citrus

FUNKY BUDDHA HOP GUN
IPA 7.0%
Floral and perfumy aroma with creamy toasted malts

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN
GERMAN STYLE WHEAT 5.2%
Aromas of bananas, citrus and cloves

3 DAUGHTERS ROD BENDER RED
AMERICAN AMBER/ RED ALE 5.9%
Caramel biscuit malt with light sweetness

COPPERTAIL NIGHT SWIM (BOTTLE)
ROBUST PORTER 6.2%
Dark and luxurious, rich & roasty with a hint of chocolate

DOMESTIC CANS $3.75

BUD LIGHT
4.2%

MICHELOB ULTRA
4.2%

MODELO ESPECIAL
4.4%

WINE

RED

MONTEPULCIANO D'ABRUZZO $6
ZONIN WINEMAKERS COLLECTION, ITALY

CABERNET SAUVIGNON $8 | 34
J. LOHR SEVEN OAKS, PASO ROBLES, CA

PINOT NOIR $7 | 30
10 SPAN VINEYARDS, CENTRAL COAST, CA

RED BLEND $7.5 | 30
BLACK INK, CALIFORNIA

WHITE

CHARDONNAY $6
ZONIN WINEMAKERS COLLECTION, ITALY

SAUVIGNON BLANC $7 | 28
BOGLE VINEYARDS, CA

SAVE THE PLANET, DRINK TAP WINE $5.5

Enjoy new bottle taste in every pour. Free of added chemicals and eliminates waste, reducing our CO_2 footprint by 96%

ASK YOUR SERVER FOR CURRENT OFFERINGS.

COCKTAILS

SANGRIA $5
House-made red or white

SLAM-GRIA $10
Giant glass of home-made red or white sangria

MIMOSA $4
Strawberry, peach or mango (+1)

MAX-MOSA $10
Don't ask questions, just do it

FROSÉ $7
A frozen blend of Rosé wine and fruit juice purées

FROSARITA $7
Frozen margarita. Ask for current offerings

BLOODY MARY $6
Wine based vodka, cracked black pepper and a splash of hot sauce garnished with a zesty rim and hot n' spicy pickled Extreme Bean

@CICCIOCALI

Ciccio Cali is not a gluten free, dairy free, or vegan restaurant. Some items are prepared on shared equipment and cross contact may occur. We cannot guarantee all items for those who are highly sensitive. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Ciccio
- CALI -

CATER IN A CALI STATE OF MIND
WE LOVE TO DELIVER!
MINIMUM DELIVERY $100.
12% SERVICE CHARGE

CALI BOWLS

$70 EA BOWL | SERVES 10
SERVED DECONSTRUCTED

1 CHOOSE YOUR STYLE

LATINO
Black beans, corn, tomato, cheddar cheese, avocado, sour cream and lime-caesar dressing

THAI
Carrot, mango, cilantro, scallion, broccoli, spicy sambal and peanut aioli sauce

FIT
Grilled chopped broccolini and broccoli, diced tomato, scallion and lime vinaigrette

FAJITA
Grilled peppers and onions, black beans, guacamole, salsa, jalapeño jack cheese and lime-caesar dressing

BOOM
Broccoli florets, water chestnuts, cilantro, scallions, sesame seeds and sweet thai chili sauce

2 CHOOSE YOUR PROTEIN
CHOICE OF 1 PER BOWL

Thai Chicken | Grilled Chicken | Blackened Chicken | Sautéed Shrimp +$10 | Grilled Steak +$10

3 CHOOSE YOUR BASE
CHOICE OF 1 PER BOWL

Brown Rice | Yellow Rice | Kale Blend | Asian Noodles +$10 | Spaghetti Squash +$10

PRICING BASED ON 10-PERSON MINIMUM ORDER. AFTER MINIMUM ORDER IS REACHED, YOU MAY ORDER IN 5-PERSON INCREMENTS

BEVERAGES

HALF GALLON 4 GALLON 8

Cola | Diet Cola | Lemonade | Unsweetened Tea | Sweet Tea | Flavored Teas | Bottled Water 1.5

CHECK US OUT ONLINE

TAMPA PALMS • BRANDON • ST. PETERSBURG • SOUTH TAMPA (COMING SOON)

WWW.CICCIOCALI.COM

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MUNCHIES

CHICKEN SATAYS 30
w/ peanut sauce or lime-caesar

STEAK SKEWERS 35
w/ lime-caesar or Sriracha aioli

SALSA & CHIPS
small 5 large 9

GUACAMOLE & CHIPS
small 8 large 15

WRAP N' ROLL

$35 EA PLATTER | 5 WRAPS YIELDS 30 PIECES, MIX & MATCH
SERVED WITH YOUR CHOICE OF 2 DIPPING SAUCES.
+$1 EACH STEAK WRAP

MEDITERRANEAN
White bean hummus, feta cheese, black olives, crisp lettuce and tomato
+1 each chicken wrap

BASIC
Chopped chicken breast, vermont cheddar cheese and yellow rice

CALIFORNIA CLUB
Grilled natural chicken, crisp bacon, fresh lettuce, tomato and avocado

CALI STEAK
Grilled steak, crisp lettuce, black beans, corn, salsa, sour cream, guacamole and cheddar cheese

SPICY RIO
Blackened natural chicken, black beans, avocado, corn, cheddar cheese, sour cream, crisp lettuce and yellow rice

SAUCES
Balsamic | lime-caesar | Sriracha aioli | Bleu Cheese | Honey mustard | peanut aioli | salsa

SALADS & PASTA

EACH TRAY SERVES 10
+$15 ADD GRILLED OR BLACKENED NATURAL CHICKEN

CALIFORNIA CHOPPED $40
Chopped crisp mixed greens, grapes, veggies, walnuts, gorgonzola crumbles and gorgonzola vinaigrette

HOUSE $40
Chopped romaine lettuce, plum tomato, cucumber, carrot and onion with balsamic vinaigrette

CALI MAC N' CHEESE $55
Penne pasta tossed in our signature creamy cheese sauce

FAMOUS CREAMY PENNE MARSALA $60
Penne pasta tossed in our signature wild mushroom marsala wine sauce

POMODORO PENNE $50
Fresh tomato and aromatic basil sauce with a touch of garlic

PRICING BASED ON 10-PERSON MINIMUM ORDER. AFTER MINIMUM ORDER IS REACHED, YOU MAY ORDER IN 5-PERSON INCREMENTS