

BOWLS

1 CHOOSE YOUR VIBE

ASIAN PERSUASION \$7.75 DF V

Charred broccolinni, roasted cauliflower, roasted red peppers, fresh jalapeños in a soy ginger sauce topped with roasted cashews and toasted sesame seeds

THAI \$7 DF

Fresh scallion, jicama, carrot, mango and cilantro mix topped with crispy wontons, peanut aioli then dusted with togarashi

SPICY BRAZILIAN \$7.5

Warm black beans, sweet roasted corn, shredded cheddar cheese, crispy jalapeño topped with smashed avocado and lime sour cream with lime caesar dressing

LEAN N' CLEAN \$7.25 DF GF V

Charred broccolini, roasted broccoli and cauliflower tossed in a lime vinaigrette topped with fiesta pico de gallo

FAJITA \$7 GF

Warm black beans, sautéed bell pepper and onion blend topped with guacamole and jalapeño jack cheese with a side of salsa

BIG ITALY \$7.75 GF V

Grilled portobello mushrooms, roasted broccoli, herb marinated grape tomatoes, topped with roasted red bell pepper, basil vinaigrette and our creamy almond ricotta cheese

SEXI MEXI \$7.5 GF

Warm black beans, shredded cheddar cheese topped with fiesta pico de gallo, smashed avocado, lime sour cream and toasted pepitas, with a side of balsamic dressing

CUSTOMIZE
YOUR BOWL

2 PICK YOUR BASE →

3 ADD A PROTEIN OR VEGGIE →

CALI ORIGINALS

NEW! GIGANTE \$9.5

Avocado glazed Char-grilled buffalo chicken or roasted buffalo cauliflower topped with tempura onions, crispy jalapenos, fiesta pico de gallo, crumbled blue cheese and lime caesar dressing

HOT & CRUNCHY TUNA \$11 DF

Seared Ahi tuna, fresh cucumber-jicama mix, scallion and smashed avocado, topped with a creamy Sriracha aioli, crispy tempura onion and sesame seeds

OLÉ TUNA POKE \$11 DF

Seared Ahi tuna with cucumber, onion, fresno peppers mixed in a cilantro-lime soy sauce, then topped with crispy jalapeños and smashed avocado



WRAPS COMES WITH THE DAILY SIDE

1 CHOOSE YOUR VIBE

VENICE \$8 DF V

Red quinoa brown rice, grilled portabello mushrooms, roasted broccoli, herb marinated grape tomatoes, roasted red bell pepper, basil vinaigrette and our creamy almond ricotta cheese with a side of balsamic vinaigrette

BUDDHA \$7 DF

Sticky rice, fresh scallion, jicama, carrot, mango and cilantro mix with crispy wontons dusted with togarashi with a side of peanut ailoi

CALIFORNIA CLUB \$7 DF

Kale mint blend, fiesta pico de gallo, bacon, smashed avocado with a side of honey mustard

SPICY RIO \$7

Yellow rice, warm black beans, sweet roasted corn, shredded cheddar cheese, smashed avocado and lime sour cream with a side of lime caesar

SEÑORITA \$7

Yellow rice, warm black beans, sautéed bell pepper and onion blend, smashed avocado and jalapeño jack cheese with a side of salsa

2 CUSTOMIZE YOUR WRAP
ADD A PROTEIN OR VEGGIE →

PIZZAS SUBSTITUTE GLUTEN FREE CRUST FOR +\$2

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TUSCAN \$11.5

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

CICCIO \$10

Mozzarella, house-made tomato sauce and fresh basil

TONY'S FAMOUS CHEESY MARSALA \$10.5 GF

Mozzarella cheese, light tomato sauce and wild mushroom marsala wine sauce

AVOCADO TOAST PIE \$13 DF V

Smashed Avocado, sliced radish & jalapeño, herb marinated grape tomatoes, fresh cut red onion and cilantro with a squeeze of fresh lime

AMALFI \$13 DF V

House-made tomato sauce, broccoli, cauliflower, Portobello mushrooms and our creamy almond ricotta cheese with a basil oil drizzle

BUILD YOUR OWN PIZZA \$10

Choose from the following toppings: +\$0.75 per topping
extra mozzarella, broccoli, mushrooms, jalapeños, onion, pepperoni, sausage, add char-grilled chicken +\$2

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

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.

BRANDON

PICK YOUR BASE

RED QUINOA-BROWN RICE BLEND DF GF V

YELLOW RICE DF GF V

STICKY RICE DF GF V

SPAGHETTI SQUASH +\$2 DF GF V

KALE MINT BLEND DF GF V

WARM OR CHILLED NOODLES DF V

VEGGIE SALAD DF GF V

ADD A PROTEIN

(3.5 OZ) PER SCOOP

CHAR-GRILLED CHICKEN +\$2 DF GF

BLACKENED CHICKEN +\$2 DF GF

MARINATED SHRIMP +\$2.5 DF GF

CHAR-GRILLED STEAK +\$3.50 DF GF

SEARED TUNA +\$3.5 DF GF

PLANT POWERED PROTEIN +\$1 DF GF V
10G OF PROTEIN

ADD A VEGGIE

ROASTED BROCCOLI +\$2 DF GF V

ROASTED CAULIFLOWER +\$2 DF GF V

GRILLED PORTOBELLO MUSHROOM +\$2 DF GF V

ROASTED RED PEPPERS +\$1.50 DF GF V

CHAR GRILLED BROCCOLINI +\$2 DF GF V

LITE BITES

GARLIC LIME EDAMAME \$5

CHIPS & SALSA \$3 DF V

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

HUMMUS \$6 DF V

topped with roasted red peppers, olive oil and black olives, comes with chips
ADD VEGGIES +\$2



DRINKS
ON THE
BACK



BEERS

CRAFT CANS \$5.5

JAI ALAI
IPA 7.5% ABV
TAMPA, FL

ROLLCAGE RED
AMERICAN RED ALE 6.5% ABV
BRADENTON, FL

YOU'RE MY BOY BLUE
BLUEBERRY WHEAT 5% ABV
TAMPA, FL

ST. PETE ORANGE WHEAT
AMERICAN STYLE WHEAT 4.7% ABV
ST. PETERSBURG, FL

BEACH BLONDE ALE
AMBER BLONDE ALE 4.9% ABV
ST. PETERSBURG, FL

DOMESTIC CANS \$3.75

BUD LIGHT
4.2% ABV

MICHELOB ULTRA
4.2% ABV

YUENGLING
4.5% ABV

WINES

*House wines served by the glass only

WHITE

CHARDONNAY \$6
ZONIN WINEMAKERS COLLECTION, ITALY*

PINOT GRIGIO \$6 | 24
NORTHERN ITALY

SAUVIGNON BLANC \$7 | 28
BOGLE VINEYARDS, CA

REISLING, BAY MIST \$7.5 | 30
J. LOHN VINEYARD, CA

CHARDONNAY \$8 | 34
ENDALL JACKSON, SONOMA COUNTY, CA

RED

MONTEPULCIANO D'ABRUZZO \$6
ZONIN, ABRUZZO (CENTRAL ITALY)*

MALBEC \$6 | 24
MONTES, COLCHAGUA VALLEY, CHILE

PINOT NIOR \$7 | 28
10 SPAN VINEYARDS, CENTRAL COAST, CA

RED BLEND \$7.5 | 30
BLACK INK, CALIFORNIA

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

BRUNCH SATURDAY & SUNDAY FROM 10AM - 3PM

BRUNCH EGG BOWLS

1 CHOOSE YOUR VIBE

THE CALI \$9 GF

Scrambled eggs with char-grilled chicken, crumbled bacon and melted swiss cheese topped with guacamole

BELLA BLANCA \$8.5 GF

Scrambled egg whites with fresh spinach, basil, portobello mushrooms, seasoned grape tomatoes and parmesan cheese

STEAK & EGGS \$9.5 GF

Scrambled eggs with char-grilled steak, grilled peppers and onions with melted swiss cheese

TEX-MEX \$8.5 GF

Scrambled eggs with jalapeños, warm black beans and fiesta pico de gallo topped with jalapeño jack cheese, lime sour cream and guacamole

2 PICK YOUR BASE

CICCIO POTATOES GF DF

RED QUINOA -
BROWN RICE BLEND GF DG

KALE-MINT SALAD GF DF

SPAGHETTI SQUASH +\$2 GF DF V

3 ADD EXTRA PROTEIN

ADD 1 EGG +\$1 GF DF

CHAR-GRILLED CHICKEN +\$2 GF DF

BLACKENED CHICKEN +\$2 GF DF

CHAR-GRILLED STEAK +\$3 GF DF

SUB EGG WHITES +\$1 GF DF

BRUNCH FAVORITES

THE BIG HUNGRY \$9 DF

Two eggs any style, 2 pancakes, Ciccio potatoes and a choice of turkey sausage or bacon

POWER AVOCADO SANDWICH \$8

Scrambled eggs with fresh spinach, smashed avocado and melted cheddar cheese on grilled sourdough bread served with your choice of Ciccio potatoes or fresh mixed fruit

BRUNCH BASICS \$7

Two eggs any style with multi-grain toast & Choice of turkey sausage or bacon Choice of Side: Ciccio potato or fresh mixed fruit

BRUNCH EXTRAS

MULTIGRAIN TOAST +\$1

BREAKFAST SAUSAGE +\$3

BACON +\$3

1 PANCAKE +\$3

CICCIO POTATOES +\$1.5

FRESH MIXED FRUIT +\$3

1 EGG +\$1

CALI CAKES \$7

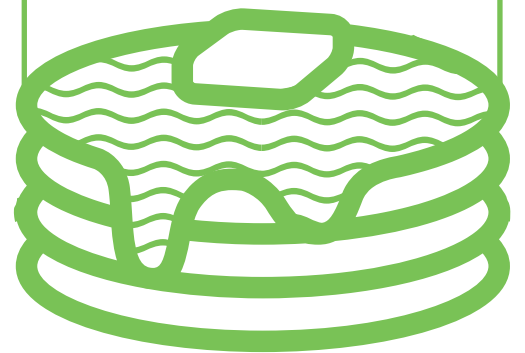
Classic buttermilk pancakes...
except way tastier
(that vanilla tho)

TOP IT OFF!

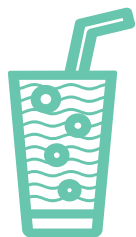
Strawberries With a
Hint of Lemon

Seasonal Apple Cinnamon

Tropi-Cali Piñacolada



DRANKS



BOTTLED WATER \$2

SARATOGA SPRINGS®
SPARKLING WATER \$3

SEASONAL TEAS & FRESCAS \$2

Ask for our current offerings

SODA \$1.5

Coke, Diet Coke, Orange Soda,
Sprite, Root Beer, Lemonade

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

FROSE \$7

A frozen blend of Rosé wine and
fruit juice purées

BLOODY MARY \$6

Wine based vodka, fresh horseradish,
crushed black pepper and a splash of
hot sauce garnished with a zesty rimmer
and hot n' spicy pickled Extreme Bean