

DINNER & JAZZ NIGHTS

Wednesday, July 1 kickoff, then Thursdays • 6–8pm

July 23 celebrates Bar Cicotti's 5th anniversary • all menus subject to seasonal ingredient availability

WEDNESDAY, JULY 1ST, 2026

6–8pm — Youngblood Jazztet

Watermelon Salad cucumber, radish, arugula, feta, lime, olive oil, smoked paprika

Rigatoni Pepperonata tomato sauce, burrata, parsley, parmigiano

Lemon Olive Oil Cake whipped ricotta, strawberries, basil

THURSDAY, JULY 23RD, 2026

Bar Cicotti's 5th Anniversary

6–8pm — The Tea Seas Trio

Summer Salad quinoa, summer squash, tomatoes, arugula, feta, red onion, almonds, balsamic vinaigrette, pecorino

Radiatore alla Norcina house-made sausage, garlic, shallot, white wine cream sauce, ricotta, English peas, parmigiano

Chocolate Panna Cotta raspberries, whipped cream, cocoa nibs, basil

THURSDAY, AUGUST 6TH, 2026

6–8pm — Youngblood Jazztet

Italian Salad romaine, radicchio, mozzarella, olives, red onion, bell peppers, chickpeas, tomatoes, pepperoncini, balsamic vinaigrette, pecorino Romano

Gnocchetti Pesto Pasta basil pesto, sun-dried tomatoes, artichokes, chili flakes, pine nuts, Parmigiano Reggiano

Lemon Olive Oil Cake whipped ricotta, strawberries, basil

THURSDAY, AUGUST 27TH, 2026

6–8pm — Mike Faast Trio

Watermelon Salad cucumber, radish, arugula, feta, lime, olive oil, smoked paprika

Rigatoni Bolognese pork, beef, tomato, rosemary, parmigiano

Tiramisu ladyfingers, coffee, rum, mascarpone

THURSDAY, SEPTEMBER 10TH, 2026

6–8pm — TBA

Farro Salad sun-dried tomatoes, kalamata olives, arugula, feta, green chickpeas, oregano, balsamic vinaigrette

Stuffed Cannelloni Pasta spinach, ricotta, béchamel sauce, pecorino

Bread Pudding salted caramel, cardamom whipped cream, toasted almonds

THURSDAY, SEPTEMBER 24TH, 2026

6–8pm — TBA

Caesar Salad romaine, focaccia croutons, lemon vinaigrette, parmigiano

Lasagna Bolognese pork, beef, tomato, rosemary, parmigiano

Bread Pudding salted caramel, cardamom whipped cream, toasted almonds