

Cellaio

BREADS

Served with eggplant caponata, broccoli rabe pesto & roasted garlic parmesan

HOUSE MADE FOCACCIA
rosemary & sea salt 4

HOUSE MADE STROMBOLI
salume & smoked mozzarella 8

VEGETABLE STROMBOLI
bitter greens 8

ANTIPASTI

LITTLE GEM CAESAR
parmesan frico 14

BUTTERNUT SQUASH SOUP
gingerbread croutons & olive oil 11

RADICCHIO & ENDIVE
parmesan, toasted pine nuts & pignoli
vinaigrette 15

BEET SALAD
smoked yogurt, arugula, pistachio
& smoked blue cheese 15

BURRATA
roasted winter vegetables, baby greens
& balsamic vinaigrette 15

**CHARRED MEDITERRANEAN
OCTOPUS**
n'duja & smoked potato aioli 21

CLASSIC MEATBALLS
fregola, concentrated tomatoes & salsa verde 14

POLENTA "BOSCAIOLA"
bacon, truffles & mushrooms 18

Chilled Seafood

TUNA CRUDO*
greens, lemon & pickled fresno chilies 18

**POACHED
SHRIMP COCKTAIL**
cocktail sauce 18

1/2 DOZEN OYSTERS*
cocktail sauce & red wine mignonette 18

1 LB KING CRAB LEGS
creamy mustard sauce 38

PASTA

GLUTEN-FREE OPTION UPON REQUEST

TAGLIATELLE
bolognese & fontina fonduta 23

PASTA AL POMODORO
chef's signature sauce 21

SQUID INK ZITI RIGATI
spicy king crab, calamari ragu & tomatoes 28

RICOTTA GNUDI
roasted winter squash, thyme-brown butter & aged goat cheese 22

LOBSTER PASTA
concentrated tomatoes, calabrian chilies & bottarga 42

Seafood & Meat

SERVED WITH THE FOLLOWING SAUCE OPTIONS

Salsa Verde, bitter greens & pickled capers · Chimichurri, herbs & pickled onions · Salmariglio, lemon & olive oil · Cellaio Steak Sauce · Barolo Reduction

SCOTTISH SALMON
28

SKIRT STEAK
12 oz 32

BISTECCA FIORENTINA
porterhouse for two 125

ROASTED BRANZINO
32

NEW YORK STRIP
12 oz 43

ROASTED CHICKEN
al limone & vegetables 27

SEARED DIVER SCALLOPS
28

BONE-IN FILET
10 oz 48

VEAL CHOP PARMESAN
burrata, concentrated tomato & arugula 48

RIB EYE
16 oz 52

STEAK ENHANCEMENTS: *roasted exotic mushrooms, caramelized onions or smoked blue cheese fonduta for 8 each*

SIDES

11 each

BAKED POTATO
mascarpone-scallion cream & crispy prosciutto

CREAMED SPINACH
fontina gratin

POTATO PURÉE
chives & olive oil

ROASTED CARROTS
truffle honey & toasted hazelnuts

FINGERLING POTATOES
'JW style'

BRUSSELS SPROUTS
neonata & crispy shallots