

A RESTAURANT BY
SCOTT CONANT

Cellaio

CLOSED MON & TUES
WED, THURS & SUN 5PM TO 10PM
FRI-SAT UNTIL 11PM

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

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

BURRATA
roasted winter vegetables, baby greens
& balsamic vinaigrette 15

CLASSIC MEATBALLS
fregola, concentrated tomatoes & salsa verde 14

BUTTERNUT SQUASH SOUP
gingerbread croutons & olive oil 11

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

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

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
ROASTED BRANZINO 32
SEARED DIVER SCALLOPS 28

SKIRT STEAK 12 oz 32
NEW YORK STRIP 12 oz 43
BONE-IN FILET 10 oz 48
RIB EYE 16 oz 52

BISTECCA FIORENTINA porterhouse for two 125
ROASTED CHICKEN al limone & vegetables 27
VEAL CHOP PARMESAN burrata, concentrated tomato & arugula 48

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

*Please inform us of any allergies or dietary restrictions. Kosher options available. *Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*