

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

ASPARAGUS SOUP
spring vegetables 11

BURRATA
pickled eggplant, concentrated tomatoes
& focaccia croutons 15

BEET SALAD
smoked yogurt, arugula, pistachio
& humboldt fog goat cheese 15

FRITTO MISTO
calamari, rock shrimp, shishito peppers,
eggplant, cauliflower & spicy aioli 22

**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

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

LUMP CRAB*
asparagus, capers, egg & lemon olive oil 22

SHRIMP COCKTAIL
poached with cocktail sauce 22

TUNA & AVOCADO*
baby greens & citrus vinaigrette 22

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
english peas, morels, leeks & truffle butter 24

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 · Salmoriglio, lemon & olive oil · Cellaio Steak Sauce · Barolo Reduction

SCOTTISH SALMON
28

NEW YORK STRIP
12 oz 43

BISTECCA FIORENTINA
porterhouse for two 125

ROASTED BRANZINO
34

BONELESS FILET
8 oz 48

CRISPY CORNISH GAME HEN
calabrian chili honey 27

SEARED DIVER SCALLOPS
28

RIB EYE
16 oz 52

VEAL CHOP PARMESAN
burrata, concentrated tomato & arugula 48

SKIRT STEAK
12 oz 32

STEAK ENHANCEMENTS:
*roasted exotic mushrooms, caramelized onions or
smoked blue cheese fonduta for 5 each*

ROASTED CHICKEN
al limone & vegetables 27

SIDES

10 each

BAKED POTATO
mascarpone-scallion cream & crispy prosciutto

ROASTED CAULIFLOWER
neonata & crispy shallots

POTATO PURÉE
chives & olive oil

CREAMED SPINACH
fontina gratin

FINGERLING POTATOES
'JW style'

BABY CARROTS
english peas, pancetta & mint

*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.*