

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 HOUSE MADE STROMBOLI VEGETABLE STROMBOLI
rosemary & sea salt 4 salume & smoked mozzarella 8 bitter greens 8

ANTIPASTI

LITTLE GEM CAESAR
parmesan frico 14

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

POLENTA "BOSCAIOLA"
bacon, truffles & mushrooms 18

HEIRLOOM TOMATO
burrata, baby greens &
balsamic vinaigrette 15

CLASSIC MEATBALLS
fregola, concentrated tomatoes
& salsa verde 14

ASPARAGUS SOUP
seasonal vegetables 11

BIBB LETTUCE
bacon, hard boiled egg, grape tomatoes
& smoked blue cheese vinaigrette 15

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

CHARRED
MEDITERRANEAN OCTOPUS
n'duja & smoked potato aioli 21

Chilled Seafood

HALF DOZEN
OYSTERS*
cocktail sauce & red wine mignonette 18

TUNA & AVOCADO*
baby greens & citrus vinaigrette 22

SHRIMP COCKTAIL
poached with cocktail sauce 22

ONE POUND
KING CRAB LEGS
creamy mustard sauce 38

**Consuming raw or undercooked meats, poultry, shellfish
or eggs may increase your risk of foodborne illness.*

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, leeks, seasonal mushrooms & 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

ROASTED BRANZINO
34

SEARED DIVER SCALLOPS
28

SKIRT STEAK
12 oz 32

NEW YORK STRIP
12 oz 43

FILET
8 oz 48

RIB EYE
16 oz 52

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

BISTECCA FIORENTINA
porterhouse for two 125

TUSCAN FRIED CHICKEN
lemon & herbs with calabrian chili honey 27

VEAL CHOP PARMESAN
burrata, concentrated tomato & arugula 48

ROASTED CHICKEN
al limone & vegetables 27

SIDES

10 each

FINGERLING POTATOES
'JW style'

CREAMED SPINACH
fontina gratin

ROASTED CAULIFLOWER
neonata & crispy shallots

BAKED POTATO
butter or sour cream

POTATO PURÉE
chives & olive oil

BABY CARROTS
english peas, pancetta & mint

Please inform us of any allergies or dietary restrictions. Kindly note for parties of six or more, we've added a 20% gratuity for your convenience.