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 6

HOUSE MADE STROMBOLI
salume & smoked mozzarella 11

VEGETABLE STROMBOLI
bitter greens 11

ANTIPASTI

LITTLE GEM CAESAR
parmesan frico 17

POLENTA "BOSCAIOLA"
bacon, truffles & mushrooms 22

HEIRLOOM TOMATO & STRACCIATELLA
peaches, pesto & balsamic 20

FARMERS MARKET SALAD
baby lettuces, roasted vegetables, pecorino & truffle vinaigrette 17

BIBB LETTUCE
bacon, hard boiled egg, grape tomatoes & smoked blue cheese vinaigrette 17

CLASSIC MEATBALLS
fregola, concentrated tomatoes & salsa verde 22

FRITTO MISTO
calamari, rock shrimp, shishito peppers, eggplant, cauliflower & spicy aioli 29

CHARRED MEDITERRANEAN OCTOPUS
smoked potato, tomato & caper gremolata 27

Chilled Seafood

HALF DOZEN OYSTERS*
cocktail sauce & red wine mignonette 24

TUNA TARTARE*
chimichurri, crispy risotto & black garlic vinaigrette 29

SHRIMP COCKTAIL
poached with cocktail sauce 26

1LB SNOW CRAB LEGS
served cold with creamy mustard sauce 35

**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 27

PASTA AL POMODORO
chef's signature sauce 25

TRIPOLINE
shrimp, roasted garlic & baby arugula 30

MAFALDINE
lobster fra diavolo, concentrated tomatoes & bottarga 45

RAVIOLINI
ricotta, stewed baby tomatoes & basil 24

SARDINIAN SEMOLINA GNOCCHETTI
sausage & porcini ragu 30

Seafood & Meat

SERVED WITH THE FOLLOWING SAUCES, SELECT ONE *(additional $4 for extra sauce)*:

Cellaio Steak Sauce · Barolo Reduction · Chimichurri, herbs & pickled onions · Salmoriglio, lemon & olive oil

SCOTTISH SALMON
32

ROASTED BRANZINO
37

SEARED DIVER SCALLOPS
32

SKIRT STEAK
12 oz 37

NEW YORK STRIP
12 oz 49

FILET
8 oz 59

RIB EYE
16 oz 59

BISTECCA FIORENTINA
porterhouse for two 157

VEAL CHOP PARMESAN
burrata, concentrated tomato & arugula 56

CHICKEN SCARPARIELLO
sausage, peppers & potatoes 30

– STEAK ENHANCEMENTS –

· Mixed Mushrooms 8 · Caramelized Onion 8 · Smoked Blue Cheese Fonduta 8 · 8oz Lobster Tail 32

SIDES

13 each

ASPARAGUS
feta, preserved lemon & mint gremolata

ROSEMARY LENTILS
broccoli rabe & roasted tomatoes

POTATO PURÉE
chives & olive oil

BAKED POTATO
butter or sour cream

LOADED BAKED POTATO
mascarpone, scallion & crispy prosciutto *(additional $7)*

MAC & CHEESE
fontina, american cheese & breadcrumbs

TRI-COLOR BABY POTATOES
fontina fonduta

CREAMED SPINACH
fontina gratin

Please inform us of any allergies or dietary restrictions.
Kindly note all pricing includes taxes and an automatic gratuity of 20% shall be added to each guest bill.