

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

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

LOBSTER SALAD
heirloom tomatoes, grilled peaches, burrata
& red wine vinaigrette 44

POLENTA "BOSCAIOLA"
bacon, truffles & mushrooms 22

**CHARRED
MEDITERRANEAN OCTOPUS**
smoked potato, tomato & caper gremolata 27

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

CLASSIC MEATBALLS
pomodoro & stracciatella 22

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

SEAFOOD TOWER*
SMALL chilled shrimp cocktail, clams,
oysters & tuna tartare 120
LARGE chilled whole lobster, clams, crab,
oysters, tuna tartare & scallop
crudo 225

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

PASTA

GLUTEN-FREE OPTION UPON REQUEST

PASTA AL POMODORO
chef's signature sauce 25

TAGLIATELLE
bolognese & fontina fonduta 27

LOBSTER PASTA
concentrated tomatoes & spicy breadcrumbs 56

RIGATONI
pork fennel sausage & broccoli rabe 30

RAVIOLINI
ricotta, stewed baby tomatoes & basil 24

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

SKIRT STEAK
12 oz 37

**BISTECCA
FIORENTINA**
porterhouse for two 157

ROASTED BRANZINO
37

NEW YORK STRIP
12 oz 49

VEAL CHOP PARMESAN
burrata, concentrated tomato &
arugula 56

**SEARED
DIVER SCALLOPS**
32

FILET
8 oz 59

RIB EYE
16 oz 59

ROASTED CHICKEN
gnocchi alla romana, vegetables,
chicken jus & salsa verde 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

CHARRED SUMMER CORN
mushrooms & porchetta mollica

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

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.