

# Cellaio

A RESTAURANT BY  
SCOTT CONANT

## FOR THE TABLE

### FOCACCIA RIPIENA

stuffed with stracchino cheese,  
potato & pesto - 15

### PULL-APART ROLLS

garlic butter & grana padano - 8  
*add crispy prosciutto di parma +\$2*

### STUFFED MEATBALLS FRITTI

smoked mozzarella, pomodoro stratto  
& fonduta - 25

### SALUMI & CHEESE BOARD

chef's daily selection - 28

## APPETIZERS

### SALT & PEPPER FRITTO MISTO

lobster, calamari, shrimp  
& green onion - 29

### OLIVE OIL POACHED OCTOPUS

smoked potato, olives & capers - 28

### POLENTA "CREMOSA"

seasonal mushrooms &  
truffle sugo - 22

## SALADS

### WEDGE

marinated tomatoes, crispy lardons &  
buttermilk blue cheese dressing - 18

### CAESAR

little gem, colatura dressing,  
parmigiano & garlic mollica - 17

### BURRATA

prosciutto di parma &  
aged balsamico - 35

## SIDES

14 each

### Roasted Wild Mushrooms

parmigiano & thyme

### Creamed Spinach

fontina gratin

### Asparagus

preserved lemon & feta

### Potato Purée

chicken jus & crispy shallots

### Baked Potato

butter or sour cream

### Loaded Baked Potato

mascarpone, scallion &  
crispy prosciutto (*additional \$7*)

### Italian Fries

crispy herbs & roasted garlic aioli

### Macaroni Tre Formaggi

parmigiano, mozzarella & fontina

## RAW BAR

### TUNA TARTARE

chimichurri, crispy risotto &  
black garlic vinaigrette - 29\*

### SHRIMP COCKTAIL

lemon & cocktail  
sauce - 26

### HALF DOZEN OYSTERS

cocktail sauce & red wine  
mignonette - MP\*

### SEAFOOD TOWER

shrimp, clams, oysters, daily market selection  
medio - 120\* / grande - 225\*  
add 1oz Caviar - 50\*

*\*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## COCKTAILS

### CELLAIO 75

strawberry infused aperol, gin,  
prosecco & lemon - 20

### ROSMARINO

buffalo trace bourbon,  
amaro di angostura,  
rosemary & egg white - 22

### MEDITERRANEAN MULE

fig vodka, limoncello, ginger beer  
& thyme - 19

### SAN REMO

elderflower, sweet vermouth,  
bourbon & orange - 18

### PALOMA ITALIANO

tequila, campari & grapefruit - 22

## PASTA

Housemade Daily

### TAGLIATELLE BOLOGNESE

wagyu, pork & veal ragu  
& fontina fonduta - 30

### TRENETTE AL VONGOLE

little neck clams, vino bianco  
& garlic - 40

### PASTA

### AL POMODORO

chef's signature sauce - 25

### FETTUCCINE AL BURRO (for two)

european butter &  
parmigiano reggiano - 48  
*finished tableside*

## STEAKS\*

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

- Cellaio Steak Sauce • Salsa Verde • Truffle Jus
- Horseradish Crema • Roasted Garlic & Parmigiano Butter

### SKIRT STEAK

12oz - 37

### FILET

8oz - 59

### RIBEYE

16oz - 71

### NEW YORK

12oz - 55

### BONE-IN RIBEYE

40oz - 200

Market Availability

### WAGYU

12oz - 110

Market Availability

### ENHANCEMENTS

- Mixed Mushrooms 8 • Caramelized Onion 8
- Smoked Blue Cheese Fonduta 8 • 8oz Lobster Tail 45

## ENTRÉES

### DIVER SCALLOPS

corn, baby zucchini &  
guanciale agrodolce - 34

### SEARED FAROE ISLAND SALMON

peas, mushrooms  
& tarragon salsa verde - 36

### SPICED DUCK BREAST

turnips, squash, zucchini  
& cherry jus - 38

### ROASTED HALF CHICKEN

truffle jus, fingerling potatoes &  
prezzemolo "chimichurri" - 33

## SOMMELIER'S PICKS

### BY THE GLASS

See the entire collection on our wine list.

PROSECCO, Cima Di Conegliano, Cuvée  
Prestige, Veneto, Italy, NV - 13

MOSCATO d'Asti, Acquesi, 'Casarito',  
Piemonte, Italy, 2021 - 14

BRACHETTO d'Acqui, Donne dei Boschi,  
Ca' dei Mandorli, Piemonte, Italy, 2020 - 15

ROSÉ, Mas de Daumas Gassac, Provence,  
France, 2020 - 12

PINOT GRIGIO, Ferrari-Carano, Russian River  
Valley, California, 2021 - 11

SAUVIGNON BLANC, Kono, New Zealand,  
2020 - 12

CHARDONNAY, FoxGlove, San Luis Obispo,  
California, 2019 - 13

PINOT BIANCO, Alois Lageder, Trentino  
Alto-Adige, Italy, 2019 - 14

RIESLING, Chateau Ste. Michelle, Columbia  
Valley, Washington, 2021 - 15

MONTEPULCIANO d'Abruzzo, La Fiera,  
Italy, 2021 - 11

CABERNET SAUVIGNON, Concha y Toro,  
Colchagua Valley, Chile, 2019 - 13

MERLOT, Falesco, 'Tellus', Umbria,  
Italy, 2015 - 13

CHIANTI, Tenuta di Trecciano, Tuscany, Italy,  
2020 - 14

MALBEC, Bodega Norton Reserva, Mendoza,  
Argentina, 2020 - 15

PINOT NOIR, Santa Barbara Winery,  
California, 2019 - 15

ROSSO TOSCANO, Collemattoni Adone,  
Tuscany, Italy, 2019 - 15

CABERNET SAUVIGNON, B.R. Cohn,  
Sonoma, California, 2020 - 17

*Please advise us of any allergies or dietary restrictions.*

*Pricing includes taxes & an automatic gratuity of 20% shall be added to each guest bill.*