

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

CLASSIC MEATBALLS

fregola, broccoli rabe pesto &
pickled fresno chili - 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

Charred Broccolini

garlic mollica & parmigiano

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.*

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

HALIBUT

herb crust, bagna cauda &
asparagus - 40

ROASTED HALF CHICKEN

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

COCKTAILS

CELLAIO 75

strawberry infused aperol, gin,
prosecco & lemon - 20

ROSMARINO

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

MANGO MULE

vodka, passionfruit & ginger beer - 19

SAN REMO

elderflower, sweet vermouth,
bourbon & orange - 18

PALOMA ITALIANO

tequila, campari & grapefruit - 22

CETRIOLO FRESCO

gunpowder gin, elderflower,
cucumber & basil - 19

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, Selvapiana, 'Vendemmia', Tuscany,
Italy, 2020 - 14

MALBEC, Nieto Senetiner, 'Camila', 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.