

A RESTAURANT BY
SCOTT CONANT

Cellaio

SUN, TUES-THURS 5PM TO 10PM
FRI & SAT UNTIL 11PM
CLOSED MONDAYS

BREADS

Served with eggplant caponata, broccoli rabe pesto & roasted garlic parmesan

HOUSE MADE FOCACCIA

rosemary & sea salt 4

HOUSE MADE STROMBOLI

salume & smoked mozzarella 8

VEGETABLE STROMBOLI

bitter greens 8

ANTIPASTI

LITTLE GEM CAESAR

parmesan frico 14

TUNA CRUDO*

greens, lemon & pickled fresno chilies 18

WOOD-ROASTED OCTOPUS

guanciale & smoked potato aioli 21

KALE & PARMESAN

almonds, green onions & avocado vinaigrette 15

CREAMY POLENTA "BOSCAIOLA"

bacon, truffles & mushrooms 18

CLASSIC MEATBALLS

fregola, concentrated tomatoes & salsa verde 14

PASTA

GLUTEN-FREE OPTION UPON REQUEST

PASTA AL POMODORO

chef's signature sauce 21

FUSILLI

sausage, peas & tomato 22

TAGLIATELLE

bolognese & fontina fonduta 23

SQUID INK ZITI RIGATI

spicy king crab, calamari ragu & tomatoes 28

Meat & Seafood

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

ROASTED BRANZINO

32

SKIRT STEAK

12 oz 32

BISTECCA FIORENTINA

porterhouse for two-four people 125

SEARED DIVER SCALLOPS

28

NEW YORK STRIP

12 oz 43

ROASTED CHICKEN

al limone & vegetables 27

BONE-IN FILET

10 oz 48

SIDES

11 each

BRUSSELS SPROUTS

neonata & crispy shallots

ROASTED CARROTS

truffle honey

FINGERLING POTATOES

'JW style'

POTATO PURÉE

chives & olive oil

BEET SALAD

smoked yogurt & pistachio

Please inform us of any allergies or dietary restrictions. Kosher options available.

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