

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

HEIRLOOM TOMATO

burrata, baby greens, basil & balsamic vinaigrette 15

LITTLE GEM CAESAR

parmesan frico 14

WOOD-ROASTED OCTOPUS

guanciale & smoked potato aioli 21

CREAMY POLENTA "BOSCAIOLA"

bacon, truffles & mushrooms 18

CLASSIC MEATBALLS

fregola, concentrated tomatoes & salsa verde 14

KALE & PARMESAN

almonds, green onions & avocado vinaigrette 15

TUNA CRUDO*

greens, lemon & pickled fresno chilies 18

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

RIB EYE

16 oz 43

SEARED DIVER SCALLOPS

28

NEW YORK STRIP

12 oz 43

BISTECCA FIORENTINA

porterhouse for two people 125

BONE-IN FILET

10 oz 48

ROASTED CHICKEN

al limone & vegetables 27

SIDES

11 each

CAULIFLOWER

neonata & crispy shallots

ROASTED CARROTS

truffle honey

FINGERLING POTATOES

'JW style'

POTATO PURÉE

chives & olive oil

BEEF 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.*