

THE CELLAR

FINE ITALIAN FOOD & SPIRITS

ANTIPASTI

Appetizers

House Focaccia with Basil Butter and Herb Oil \$9

Warm olive oil brushed focaccia finished with sea salt and rosemary. Served with house herb blend infused into extra virgin olive oil for dipping, alongside whipped basil butter.

Polpette della Casa \$14

Our signature slow braised beef & pork meatballs in San Marzano tomato, finished with pecorino and fresh basil.

Prosciutto & Burrata \$18

Creamy burrata paired with thin sliced prosciutto, fig jam, grilled roasted garlic bread and olive oil.

INSALATE

Salads

Caesar della Casa \$11

Crisp romaine with our creamy house Caesar dressing, grated parmesan, and a brioche crisp. Anchovies on request.

Add roasted chicken breast \$4

Crispy Prosciutto Insalate \$14

Crisp butter head lettuce with strawberries, thin red onion, marinated tomato, crispy prosciutto, and house balsamic vinaigrette.



PASTA

First Courses



Spaghetti al Polpette

\$22

Fresh spaghetti with house meatballs, San Marzano tomato, parmesan, and basil.



Short Rib Ravioli

\$23

Slow braised short rib, caramelized onion and carrots wrapped in fresh pasta in jumbo round ravioli finished in a brown butter sage emulsion.



Parmesan Cream Tagliatelle with Chicken \$24

Tagliatelle in a rich parmesan cream with roasted chicken.

Add truffle shavings

+\$4

Add wild mushrooms

+\$3



Vodka Rigatoni

\$21

Rigatoni pasta in a silky vodka cream with shallots, garlic, basil, Calabrian chilis, pine nuts, tomato, parmesan and butter. Finished with pecorino and olive oil.





SECONDI

Main Dishes



Chicken alla Fiorentina

\$28

Marinated, roasted chicken breast in a roasted garlic, white wine butter cream sauce with wild mushrooms, tomatoes and spinach. Served over parmesan risotto.



Branzino al Limone e Erbe

\$33

Crisped branzino fillet with lemon, fresh herbs, capers and white wine butter over lemon herb risotto.



Pork Chop Calabrese

\$31

Boneless 8 oz ribeye pork loin chop sautéed in butter with rosemary and garlic, topped with melted burrata. Finished with Calabrian chili agrodolce, olive oil, and sea salt served with a side of whipped mascarpone polenta.



Braciole della Casa

\$29

Thin sliced flank steak rolled with Parmesan, garlic and fresh herbs, slow braised until fork tender in our signature San Marzano tomato sauce. Finished with ricotta, fresh Italian parsley and shredded parmesan. served with rustic bread.





DOLCI

Desserts



Lemon Cheese Cake

\$10

*Lemon cheesecake topped with
strawberry mint compote.*



Tiramisu della Casa

\$11

*Espresso pooled in the dish, layered with ladyfingers,
mascarpone cream, espresso syrup, and coffee caramel.
Finished with shaved chocolate dust and a
chocolate crisp.*



Italian Cream Cheese Cake

\$10

Topped with toasted pecans and coconut.

