

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

Caprese al Basilico \$16

Fresh mozzarella, house marinated grape tomatoes, basil and baby arugula, finished with extra virgin olive oil and aged balsamic reduction.



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.



Grouper Piccata

\$33

*Wild caught grouper lightly seared and finished in a bright lemon butter caper sauce.
Served over creamy lemon 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.



Brasato al Vino Rosso

\$34

Slow braised beef chuck in Pinot Noir with sage, garlic and aromatic vegetables. Served over whipped mascarpone polenta with its rich pan reduction, then finished with fresh gremolata and shaved Parmigiano Reggiano.





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.

