

# DINNER MENU

## Piatti

<b>Bruschetta</b> (Vegetarian)	15
Grilled Garlic Filone Bread, Tomatoes, Olives, Capers, Fresh Basil	
<b>Carpaccio*</b>	18
Raw Beef, Artichokes, Capers, Arugula, Shaved Parmesan, Mustard Sauce	
<b>Fegatini</b>	15
Chicken Liver Pate, Ciabatta Bread, Caramelized Onion, Saba	
<b>Calamari</b>	16
Grilled Squid, Mandolin Vegetables, Salmoriglio Sauce	
<b>Polpo</b>	24
Charred Octopus, Potatoes, Aioli	
<b>Polpettine</b>	16
Housemade Beef Meatballs, Tomato Sauce, Pecorino, Fresh Basil	
<b>Cavolini</b>	16
Caramelized Brussels Sprouts with Pancetta	
<b>Lumache</b>	15
Large Snails, Parsley, Garlic Butter, Filone Bread	
<b>Soup Of The Day</b>	MP

## Pesce & Carne

<b>Salmone</b>	33
Grilled Faroe Island Salmon, Beluga Lentils, Marinated Kale, Salsa Verde	
<b>Branzino</b>	36
Tomato Crusted Sea Bass, Leeks, Castelvetro Olive, Fresh Artichokes, Vernaccia Wine	
<b>Cotoletta alla Milanese</b>	34
Breaded Veal Cutlet, Arugula, Red Onion, Cherry Tomatoes, Shaved Parmesan	
<b>Bistecca</b>	40
Seared 10oz Hanger Steak, Garlic Roasted Potatoes, Sautéed Spinach	
<b>Agnello</b>	45
Roasted Lamb Chops, Mint Yogurt Sauce, Roasted Potatoes	

## Contorni (Sides)

Additional Bread Basket	4
Roasted Potatoes, Garlic, Rosemary	12
Sautéed Spinach, Toasted Pine Nuts, Raisins	11
Cannellini Beans, Pancetta	11
Sautéed Broccoli Rabe, Chili Flakes, Garlic, Olive Oil	11
Pasta	12

Please inform your server of any and all food allergies!!!

## Insalate

<b>Orto</b> (Vegetarian)	14
Spring Mix, Cucumbers, Taggiasca Olives, Red Onions, Organic Tomatoes, Ricotta Salata, Honey Balsamic Vinaigrette	
<b>Burrata</b> (Vegetarian)	15
Avocado, Organic Tomatoes, Taggiasca Olives, Basil, Extra Virgin Olive Oil	
<b>Cavolo Nero</b> (Vegetarian)	15
Kale, Shaved Parmesan, Almond Slivers, Carrots, Chickpeas, Garlic Lemon Emulsion	
<b>Bietole</b> (Vegetarian)	14
Red Beets, Local Oranges, Goat Cheese Crumbles, Arugula, Citrus Dressing	
<b>Mare</b>	24
Octopus, Calamari, Shrimp, Capers, Red Peppers, Scallions, Garlic Lemon Emulsion	

## Paste

<b>Capellini al Pomodoro</b> (Vegetarian)	21
Diced Tomatoes, Garlic, Basil, Olive Oil	
<b>Melanzane alla Parmigiana</b> (Vegetarian)	22
Baked Eggplant, Tomato, Mozzarella, Parmesan	
<b>**Cannelloni Romagnoli</b> (Vegetarian)	24
Ricotta and Spinach Filling, Tomato Sauce, Fresh Basil	
<b>**Pappardelle alla Sarda</b>	30
Lamb Sugo, Pecorino Sardo, Cumin	
<b>**Orecchiette alla Pugliese</b>	26
Broccoli Rabe, Sausage, Garlic, Chili Flakes, Anchovies	
<b>**Gnocchi Lombardi</b>	25
Potato Dumplings, Speck, Gorgonzola Sauce	
<b>**Cavatelli</b>	32
Homemade Saffron Small Shells, Pink Shrimp, Cauliflower, Garlic, Olive Oil, Chili Flakes	
<b>**Fettuccine Bolognese</b>	28
Slow Cooked Beef Ragu, Fresh Herbs, Grana Padano	
<b>Linguine alle Vongole</b>	27
Middleneck Clams, Garlic, Olive Oil, Parsley	
<i>**These pastas are fresh and made in house!</i>	

## Dolci

<b>Torta Della Nonna</b>	10
Pastry Filled with Custard Cream, Pine Nuts	
<b>Mousse Al Cioccolato</b>	10
Chocolate Fondante, Spicy Toffee	
<b>Tiramisu'</b>	10
Lady Fingers soaked in Rum and Espresso, Mascarpone, Cocoa Powder	
<b>Affogato al Café</b>	10
Espresso poured over one scoop of Vanilla Gelato	
<b>Gelati</b>	10
Vanilla, Chocolate, Sea Salt Caramel, Pistachio	
<b>Torta di Limoncello e Mascarpone</b>	10
Limoncello Mascarpone Cake	

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Ask your server about our Daily Specials

\*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.  
18% gratuity will be added for party of 6 or more. \$4 Split Plate Charge.