

# DINNER MENU

## Piattini

<b>Bruschetta</b>	10
Grilled Garlic Filone Bread, Tomatoes, Olives, Capers, Fresh Basil	
<b>Carpaccio*</b>	14
Raw Beef, Artichokes, Capers, Arugula, Shaved Parmesan, Mustard Sauce	
<b>Fegatini</b>	10
Chicken Liver Pate, Ciabatta Bread, Caramelized Onion, Saba	
<b>Calamari</b>	12
Grilled Squid, Mandolin Vegetables, Salmoriglio Sauce	
<b>Spada*</b>	14
Sliced Raw Swordfish, Taggiasca Olives, Orange Segments, Shallots, Pink Peppercorn	
<b>Polpo</b>	18
Charred Octopus, Potatoes, Aioli, Parsley	
<b>Melanzane</b>	11
Crispy Fried Eggplant, Organic Tomatoes, Mozzarella Cheese, Fresh Basil	
<b>Polpettine</b>	13
Housemade Beef Meatballs, Tomato Sauce, Pecorino, Fresh Basil	
<b>Cavolini</b>	12
Caramelized Brussels Sprouts with Pancetta	
<b>Lumache</b>	11
Large Snails, Parsley, Garlic Butter, Filone Bread	
<b>Soup Of The Day</b>	7

## Carne & Pesce

<b>Salmone</b>	24
Grilled Salmon, Beluga Lentils, Marinated Kale, Salsa Verde	
<b>Branzino</b>	30
Tomato Crusted Sea Bass, Leeks, Castelvetro Olives, Fresh Artichokes, Vernaccia Wine	
<b>Cotoletta alla Milanese</b>	28
Breaded Veal Cutlet, Arugula, Red Onion, Cherry Tomatoes, Shaved Parmesan	
<b>Brasato</b>	32
Braised Short Ribs, Balsamic Glaze, Caramelized Pearl Onions	
<b>Polletto al Mattone</b>	25
Semi-deboned Cornish Hen, Cannellini Beans and Bacon, Broccoli Rabe	

## Contorni (Sides)

Broccoli Rabe, Garlic, Olive Oil, Chili Flakes	7
Roasted Smashed Potatoes, Garlic, Rosemary	7
Sauteed Spinach, Toasted Pine Nuts, Raisin	7

## Insalate

<b>Orto</b>	10
Spring Mix, Cucumbers, Taggiasca Olives, Red Onions, Organic Tomatoes, Rocotta Salata, Honey Balsamic Vinaigrette	
<b>Burrata</b>	14
Avocado, Organic Tomatoes, Taggiasca Olives, Basil, Extra Virgin Olive Oil	
<b>Cavolo Nero</b>	11
Kale, Pecorino Sardo, Golden Raisins, Carrots, Chickpeas, Garlic Lemon Emulsion	
<b>Bietole</b>	11
Red Beets, Local Oranges, Ricotta Salata, Arugula, Citrus Dressing	
<b>Mare</b>	16
Octopus, Calamari, Shrimp, Capers, Red Peppers, Scallions, Garlic Lemon Emulsion	

## Paste

<b>*Cannelloni Romagnoli</b>	17
Ricotta and Spinach Filling, Tomato Sauce, Fresh Basil	
<b>*Pappardelle alla Sarda</b>	25
Lamb Sugo, Pecorino Sardo, Cumin	
<b>*Orecchiette alla Pugliese</b>	18
Broccoli Rabe, Sausage, Garlic, Chili Flakes, Anchovies	
<b>*Gnocchi Lombardi</b>	17
Potato Dumplings, Speck, Gorgonzola Sauce	
<b>*Cavatelli</b>	25
Saffron Small Shells, Florida Shrimp, Cauliflower, Garlic, Olive Oil, Chili Flakes	
<b>*Fettuccine Bolognese</b>	20
Slow Beef Ragu, Fresh Erbs, Grana Padano	
<b>Linguine al Granchio</b>	29
Fresh Snow Crab, Shrimp, Garlic, Grape Tomatoes	
<b>*Caramelle Mantovane</b>	18
Squash Ravioli, Butter, Sage, Parmesan, Amaretto Crumble	

*\*These pastas are fresh and made in house daily!*

## Dolci

<b>Panna Cotta al Limone</b>	7
Lemon Curd and Amaretto Cookie Crumbles	
<b>Mousse Al Cioccolato</b>	7
Chocolate Fondante, Spicy Toffee	
<b>Tiramisu'</b>	7
Lady Fingers soaked in Rum and Espresso, Mascarpone, Cocoa Powder	
<b>Affogato al Café</b>	7
Espresso poured over one scoop of Vanilla Gelato,	
<b>Gelati</b>	7
Vanilla, Chocolate, Sea Salt Caramel, Pistachio	
<b>Cannoli</b>	6
Ricotta studded with Candied Fruit, Chocolate Chips, Sambuca	

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*\*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.*