

# TAKE OUT MENU

## *Salads and Starters*

<b>Cavolo Nero</b>	13
Kale, Shaved Parmesan, Almond Slivers, Carrots, Carrots, Chickpeas, Garlic Lemon Emulsion	
<b>Bietole</b>	10
Red Beets, Local Oranges, Goat Cheese Crumbles, Arugula, Citrus Dressing	
<b>Orto</b>	10
Spring Mix, Cucumbers, Taggiasca Olives, Red Onions, Organic Tomatoes, Ricotta Salata, Honey Balsamic	
<b>Burrata</b>	12
Avocado, Organic Tomatoes, Taggiasca Olives, Basil, Extra Virgin Olive Oil	
<b>Cavolini</b>	13
Caramelized Brussels Sprouts with Pancetta	
<b>Carpaccio</b>	15
Raw Beef, Artichokes, Capers, Arugula, Shaved Parmesan, Mustard Sauce	
<b>Polpettine</b>	12
House-made Beef Meatballs, Tomato Sauce, Pecorino, Fresh Basil	

## *Carne e Pesce*

<b>Salmone</b>	25
Grilled Salmon, Beluga Lentils, Marinated Kale, Salsa Verde	
<b>Branzino</b>	30
Tomato Crusted Sea Bass, Leeks, Castelvetroano Olives, Fresh Artichokes, Vernaccia Wine	
<b>Pollo alla Parmigiana</b>	22
Breaded Chicken Breast, Tomato Sauce, Fresh Basil, Mozzarella, Parmesan	
<b>Cotoletta alla Milanese</b>	26
Breaded Veal Cutlet, Arugula, Red Onion, Cherry Tomatoes, Shaved Parmesan	
<b>Bistecca</b>	30
Seared 10oz Hanger Steak, Garlic Roasted Potatoes, Sautéed Spinach	

## *Contorni (Sides)*

<b>Baguette Loaf</b>	4
<b>Broccoli Rabe, Garlic Chili Flakes</b>	10
<b>Sautéed Spinach, Toasted Pine Nuts, Raisins</b>	7

## *Paste*

<b>Capellini al Pomodoro</b>	18
Diced Tomatoes, Garlic, Basil, Extra Virgin Olive Oil	
<b>Linguine al Granchio</b>	29
Snow Crab, Pink Shrimp, Garlic, Grape Tomatoes	
<b>Melanzane alla Parmigiana</b>	19
Baked Eggplant, Tomatoes, Mozzarella, Parmesan	
<b>Cannelloni Romagnoli</b>	20
Ricotta and Spinach Filling, Tomato Sauce, Fresh Basil	
<b>Paccheri al Salmone</b>	20
Faroe Islands Salmon, Creamy Tomato Sauce, Fresh Dill	
<b>Gnocchi Lombardi</b>	18
House-made Potato Dumplings, Speck, Gorgonzola Sauce	
<b>Spaghetti e Polpettini</b>	19
House-made Meatballs, Tomato Sauce, Fresh Basil	
<b>Orecchiette alla Pugliese</b>	18
Broccoli Rabe, Sausage, Chili Flakes, Anchovies	
<b>Pappardelle alla Sarda</b>	25
Lamb Sugo, Pecorino Sardo, Cumin	

## *Dolci*

<b>Tiramisu</b>	8
Lady Fingers Soaked in Rum and Espresso, Mascarpone, Cocoa Powder	
<b>Mousse al Cioccolato</b>	8
Chocolate Fondante, Spicy Toffee	
<b>Torta di Lemoncello e Mascarpone</b>	8
Limoncello Mascarpone Cake	
<b>Torta della Nonna</b>	8
Crumbly and Soft Pastry, Custard Cream, Toasted Pine Nuts	

[www.OsteriaCelli.com](http://www.OsteriaCelli.com)

**(239) 267-1310**