

“TO PASS THE AFTERNOON IN  
A SHADY OUTDOOR PLACE”

# MERIGGIARE

## CRISPY

FRITTO MISTO fresh lemon, crunchy salt 6

ARANCINI smoked fish, caper-chile aioli, paprika 7

PUNCHED POTATOES crème fraîche, smoked trout roe 6

SALMON BELLY sunflower pesto, lemon 6

## GRILLED

HEARTH ROASTED SHRIMP garlic, parsley, lemon 9

OCTOPUS-CHORIZO SKEWERS salsa verde 9

CHARRED CALAMARI harissa aioli, lemon 8

BRUSCHETTA tomato, garlic, basil, olive oil 6

## CHAMPAGNE

\$14

Brut Champagne

J. Dumangin, Le Cuvée 17 NV

## BEER

\$5

Dogfish Head, Sea Quench Sour Ale

Founders, Solid Gold Lager

Lagunitas, Sumpin' Easy Ale

## CURED

ASSORTED SALUMI olive oil, black pepper 7

ANCHOVIES garlic, parsley, lemon 6

OLIVES rosemary, orange, chili 4

## RAW

TUNA TARTARE beets, radishes, squid ink cracker 12

OYSTERS champagne grapes, horseradish mignonette 20

COBIA charred corn, shishito, trout roe, carta di musica 11

## STILL WINES

\$9

Vino Bianco Vernaccia 2016

Vinho Rosé, Nortico, Minho 2016

Vin Rouge, Mas de Capitelles, Faugères 2014

## SPRITZ

\$5

Peach Aperol Spritz

St-Germain Spritz

Fino Sherry and Tonic

White Port and Soda

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