

“TO PASS THE AFTERNOON IN
A SHADY OUTDOOR PLACE”

MERIGGIARE

RAW

OYSTERS horseradish mignonette 20
TUNA CRUDO squid ink tonatto, peas, farm egg 12

CURED

OLIVES rosemary, orange, chili 4
ASSORTED SALUMI olive oil, black pepper 7
'NDUJA soft herbs, gnocco fritto 9

CHAMPAGNE

\$16

Brut Champagne

J. Dumangin, Le Cuvée 17 NV

BEER

\$6

Kronenbourg, 1664 Blanc
Founders, Solid Gold Lager
Estrella, Damm Dura Lager

ANTIPASTI

SPICED MARCONA ALMONDS 3
ARANCINI smoked fish, caper-chile aioli, paprika 5
CATABRIAN SARDINES pickled onion, chili 6
BOQUERONES soft herbs, olive oil 5

MUSSELS SCAPECHE aioli, saffron 6
PESCE FRITTO za'atar, aleppo, lemon 9
GRILLED OCTOPUS SKEWERS chorizo, salsa verde 11

STILL WINES

\$11

Vino Bianco Verdicchio 2016
Vin Rouge, Mas de Capitelles, Faugères 2014

SPRITZ

\$6

Aperol Spritz
St-Germain Spritz
Fino Sherry and Tonic
White Port and Soda

ST. CECILIA 3455 PEACHTREE RD. ATLANTA 30326