

# Antipasti

## SALUMI e FORMAGGI

"MEATS, TERRINES, CHEESES, AND MORE"

PROSCIUTTO DI PARMA 8

OLIVE CALDE 6

POMODORO e AGLIO PASSATA 5

BOQUERONES e OLIO 5

MOZZARELLA BURRATA 14

PROSCIUTTO DI PARMA / IT

CACCIATORINI / US

CALABRESE / CA

CLOTHBOUND CHEDDAR / US

OSSAU IRATY / FR

28

*served with honeycomb and whole grain mustard*

## CRUDO "RAW"

OSTRICA\* ..... 24/48  
cold water oysters, mignonette

HAMACHI\* ..... 21  
serrano chile, citrus, roe, radish

SALMONE\* ..... 19  
salmon, artichoke, marcona almond

TONNO\* ..... 21  
yellowfin tuna, lemon, caper vinaigrette

CAMPIONATORE di PESCI CRUDI\* ..... 60  
caper, shallot, lemon, chervil

## PICCOLO PIATTI

"SMALL PLATES"

GNOCCO FRITTO ..... 20  
until sold out

ARAGOSTA ..... 39  
chilled lobster tail, kumquat, red chile

RAVANELLI ..... 12  
radishes, lemon, parmigiano reggiano

INSALATA MISTA ..... 12  
garden lettuce, roasted garlic, croutons

INSALATA DE BARBABIETOLE ..... 14  
beets, colatura, chicories, humboldt fog

POLPO CARBONIZZATO ..... 21  
grilled octopus, nduja, potato

ARANCINI ..... 12  
garlic, mozzarella

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C E C I L I A

DINNER

17-Dec-23

## Principale

### PASTA

MAFALDINE AL TARTUFO ..... 49  
roasted mushrooms, pecorino, black winter truffles

TAGLIOLINI CACIO e PEPE ..... 26  
parmigiano reggiano, pecorino romano, black pepper

SPAGHETTI CON CAPESANTE ..... 32  
scallops, clams, white wine, lemon, toasted garlic

LUMACHE ..... 34  
shrimp, crab, passatina, basil

AGNOLOTTI ..... 32  
braised beef cheek, fonduta, sugo d'arrosto

OCCHI PIENI DI PATATE ..... 28  
potato, lemon, trout roe, bottarga

RISOTTO DI ARAGOSTA ..... 38  
lobster cream, parmigiano reggiano

GNUDI ..... 28  
parmigiano reggiano, black truffle vinaigrette

### CARNE e PESCE "MEAT AND FISH"

CAPESANTE AL SALMORIGLIO ..... 46  
scallops, sunchokes, garlic, lemon, chile

PESCE SPADA GRIGLIA ..... 39  
wood grilled swordfish, taggiasca olives, raisins, tomato

IPPOGLOSSO RAVIGOTTO ..... 42  
halibut, kale, lemon, chile

SPIGOLA STRIATA ALLA BRACE ..... 40  
striped bass, pistachio pesto, lemon, herbs

PLATESSA MILANESE ..... 36  
flounder, brown butter, preserved lemon, garlic aioli

POLLO AL FORNO ..... 32  
half chicken, white wine, capers, brown butter

TAGLIATA DI MANZO ..... 58  
12 oz. ribeye, capers, shallots, extra virgin olive oil

## Contorni — Share

PATATE CROCCANTI *crispy potatoes, garlic, pecorino* ..... 15

FUNGHI *mushrooms, baby onions, cream, pancetta* ..... 16

RUCOLA *arugula, lemon, parmigiano reggiano* ..... 12

POLENTA *parmigiano reggiano, black pepper* ..... 12

BROCCOLO *garlic, parmigiano reggiano* ..... 15

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

EXECUTIVE CHEF  
NATE BOER

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