

Antipasti

SALUMI e FORMAGGI

"MEATS, TERRINES, CHEESES, AND MORE"

- PROSCIUTTO DI PARMA 9
OLIVE CALDE 7
POMODORO e AGLIO PASSATA 5
BOQUERONES e OLIO 5
MOZZARELLA BURRATA 14

- PROSCIUTTO DI PARMA / IT
FINOCCHIONA / US
CALABRESE / CA
PIMENTINO / ES
EWEPHORIA / NL
28

served with honeycomb and whole grain mustard

CRUDO "RAW"

- OSTRICA* 24/48
cold water oysters, mignonette
HAMACHI* 21
serrano chile, citrus, strawberry
SALMONE* 19
salmon, radish, calabrian aioli
TONNO* 21
yellowfin tuna, lemon, caper vinaigrette
DENTICE* 20
red snapper, kumquat, shallot, soft herbs
CAMPIONATORE di PESCI CRUDI* 60
caper, shallot, lemon, chervil

PICCOLO PIATTI

"SMALL PLATES"

- GNOCCO FRITTO 20
until sold out
INSALATA MISTA 12
garden lettuce, roasted garlic, croutons
INSALATA DE BARBABIETOLE 14
beets, colatura, chicories, humboldt fog
RAVANELLI 12
radishes, lemon, parmigiano reggiano
GAMBERETTI ALLA GRIGLIA 23
grilled prawns, chile oil, salsa verde, lemon
POLPO CARBONIZZATO 21
spanish octopus, 'nduja, potato
ARANCINI 12
garlic, mozzarella

— ≡ S T ≡ —
C E C I L I A

DINNER

27 Mar 2024

Principale

PASTA

- OCCHI AL TARTUFO 49
spinach, ricotta, pecorino, black winter truffle
TAGLIOLINI CACIO e PEPE 26
parmigiano reggiano, pecorino romano, black pepper
SPAGHETTI CON CAPESANTE 36
scallops, lemon butter, herbs, caviar
LUMACHE 36
shrimp, crab, passatina, basil
AGNOLOTTI 32
braised beef cheek, fonduta, sugo d'arrosto
RISOTTO DI ARAGOSTA 38
lobster cream, parmigiano reggiano
GNUDI 28
parmigiano reggiano, black truffle vinaigrette

CARNE e PESCE "MEAT AND FISH"

- CAPELANTE AL SALMORIGLIO 46
scallops, cauliflower, garlic, lemon, chile
PESCE SPADA GRIGLIA 39
wood grilled swordfish, taggiasca olives, raisins, tomato
IPPOGLOSSO RAVIGOTTO 42
halibut, crushed peas, salsa verde
SPIGOLA STRIATA ALLA BRACE 42
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 59
12 oz. ribeye, capers, shallots, extra virgin olive oil

Contorni — Share

- PATATE CROCCANTI crispy potatoes, garlic, pecorino...15
FUNGHI mushrooms, baby onions, cream.....16
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

ST. CECILIA
3455 PEACHTREE ROAD NORTHEAST ATLANTA, GA. 30326
TEL — 404 554 9995

SAY HELLO ON INSTAGRAM!
@STCECILIAATL
@FORDFRY