

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

CACCIATORINI / US

DRUNKEN GOAT / ES

APPALACHIAN / US

28

served with honeycomb and whole grain mustard

C R U D O "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

RAVANELLI 12
radishes, lemon, parmesan reggiano

INSALATA MISTA 12
garden lettuce, roasted garlic, croutons

INSALATA DE BARBABETOLE 14
beets, colatura, chicories, humboldt fog

POLPO CARBONIZZATO 21
grilled octopus, 'nduja, potato

ARANCINI 12
garlic, mozzarella

≡ S T ≡ C E C I L I A

DINNER

7 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, toasted garlic, caviar

LUMACHE 36
shrimp, crab, passatina, basil

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

RISOTTO DI ARAGOSTA 38
lobster cream, parmesan reggiano

CNUDI 28
parmesan reggiano, black truffle vinaigrette

CARNE e PESCE

"MEAT AND FISH"

CAPESANTE AL SALMORIGLIO 46
scallops, romanesco, garlic, lemon, chile

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

IPPOGLOSSO RAVICOTTO 42
halibut, crushed peas, salsa verde

SPICOLA 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

POLENTA parmesan reggiano, black pepper..... 12

FUNCHI mushrooms, baby onions, cream..... 16

BROCCOLO garlic, parmesan reggiano..... 15

EXECUTIVE CHEF
NATE BOER

ST. CECILIA
8455 PEACHTREE ROAD NORTHEAST ATLANTA, GA. 30326
TEL — 404 554 9995

SAY HELLO ON INSTAGRAM!
@STCECILIAATL
@FORDFRY

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