

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
CALABRESE / CA
CAPOCOLLO / US
DRUNKEN GOAT / ES
FIORE DOLCE / IT
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, tonnato
DENTICE* 20
snapper, lemon, caper
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
FRAGOLE 16
strawberries, stracciatella, walnuts, pea tendrils
POLPO CARBONIZZATO 21
spanish octopus, 'nduja, potato
ARANCINI 12
garlic, mozzarella

— ≡ S T ≡ —
C E C I L I A

DINNER

8 May 2024

Principale

PASTA

- OCCHI PRIMAVERILI 32
spinach, ricotta, peas, coppa
TAGLIOLINI CACIO e PEPE 26
parmigiano reggiano, pecorino romano, black pepper
SPAGHETTI AGLIO E OLIO 30
garlic, chiles, boquerones, lemon
LUMACHE 36
shrimp, passatina, basil, chiles
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 SCOTTATE 46
seared scallops, forbidden rice, salumi, white wine cream
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
RAVANELLI radishes, lemon, parmigiano reggiano.....12
RUCOLA arugula, parmigiano reggiano, lemon.....12

* 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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TEL — 404 554 9995

SAY HELLO ON INSTAGRAM!
@STCECILIAATL
@FORDFRY

“A Bene Placito”

*We trust that all is well. Have a drink at your pleasure.
St. Cecilia – Buckhead, Atlanta*

SPECIALTY COCKTAILS

MOONDANCE	Sparkling Lambrusco, Grappa, Finocchietto, Citrus	15
RAMBLE ON ROSE	Vodka, Dry Vermouth, Rosa Aperitivo, Lychee, Honey	14
OXFORD COMMA	London Gin, Zucca, Genepy, Cucumber, Ginger, Lemon	13
HIPS DON'T LIE	Spanish Rums, Passion Fruit, Vermouth, Sauternes, Coconut Water	15
MAMBO Nº 5	Reposado Tequila, Pisco, Mandarin, Falernum, Amaro, Lime	15
CHECK THE RHYME	Bonded Rye Whiskey, Apricot, Vanilla, Suze, Lemon	14
WHERE THE STREETS HAVE NO NAME	Mezcal, Blanco Tequila, Grand Marnier, Fino, Peychauds	15
FUNKY BROADWAY	Solera Brandy, Bianco Vermouth, Genepy, Noyaux	15

By the Glass

SPARKLING

Prosecco: Valdo 'Numero 1' Brut	12
Cava Brut Nature: Alta Alella 'Mirgin' Penedès 2018.....	18
Champagne Brut: Christian Bourmault 'Hermance'.....	24
Brut Rosé: Alice 'Osé' Valdobbiadene	14

WHITE

Sauvignon Blanc: Vincent Roussely 'L'Escale' Touraine 2022	14
Verdicchio: Andrea Felici, Castelli Di Jesi 2022.....	15
Albariño: Granbazán 'Etiqueta Verde' Rias Baixas 2022	14
Riesling: Gunderloch 'Jean Baptiste' Rheinhessen 2021	13
Montonico: La Quercia 'Santapupa' Abruzzo 2021	14
Chardonnay: Frantz Chagnoleau 'Clos Saint-Pancras' Mâcon-Villages 2021	22

ROSÉ

Rosé of Grenache+: Figueirasse 'Gris de Gris' Sable de Camargue 2022	14
Rosé of Hondarribi Zuri: Ameztoui 'Rubentis' Getariako Txakolina 2023.....	18

RED

Pinot Noir: Ziereisen, Baden 2017.....	18
Pinot Noir: David Duband, Bourgogne 2021	26
Nebbiolo: Angelo Negro 'Angelin' Langhe 2021	14
Cabernet Franc: Chateau de Pallus 'Messanges' Chinon 2021	15
Tempranillo: Javier San Pedro Ortega 'Viuda Negra' Rioja Crianza 2020.....	17
Grenache+: Ogier 'Le Temps Est Venu' Côtes-du-Rhône 2020	15
Malbec: Chateau de Cédre 'Cédre Héritage' Cahors 2020	15
Cabernet+: Tenuta Sette Cieli 'Yantra' Bolgheri 2021	20

N.A. COCKTAILS

LA BOHÈME

Almond, Lavender, Lemon, Pineapple 7.

COUNTRY MANNERS

Orange, Cardamom, Oolong 12.

TSARINA'S SLIPPERS

Pomegranate, Vanilla, Anise 11.

Bottled Beer

Peroni Pale Lager Italy, 11.2 oz bottle, 4.7%	8
Dolomiti Pilsner Italy, 11.2 oz bottle, 4.9%	8
Allagash 'White' Witbier Maine, 12 oz can, 5.2%	9
Dupont Saison Belgium, 11.2 oz bottle, 6.5%	9
Creature Comforts 'Tropicália' American IPA Georgia, 12 oz can, 6.5%	9
Ayinger 'Altbairisch' Dark Lager Germany, 11.2 oz bottle, 5.0%	9
Stella Artois 'Liberté' Non-Alcoholic Lager France, 12 oz bottle, 0.0%	6