

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

CAPOCOLLO / US

FINOCCHIONA / US

LAMB CHOPPER / US

GARROTXA / ES

28

served with honeycomb and whole grain mustard

CRUDO "RAW"

OSTRICA* / beausoleil oysters 24/48

HAMACHI* / yellowtail 22

SALMONE* / salmon 21

TONNO* / ahi tuna 22

DENTICE* / snapper 21

CAMPIONATORE* / chef's selection 60

served with salsa verde, colatura, and calabrian chile

PICCOLO PIATTI

"SMALL PLATES"

INSALATA VERDE.....12
garden lettuce, garlic, pecorino vecchio

INSALATA CAESAR DI CICORIA 14
chicories, romaine, anchovy

POMODORI.....15
tomatoes, basil, stracciatella

CANTELUPO 14
ripe cantaloupe, prosciutto, chervil

PESCHE..... 16
peaches, goat cheese, aged balsamic

POLPO CARBONIZZATO.....21
spanish octopus, 'nduja, potato

ARANCINI AL TARTUFO 14
mozzarella, truffle pecorino, fennel pollen

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C E C I L I A

DINNER

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27 Jul 2024

Principale

PASTA

TAGLIOLINI CACIO e PEPE26
parmigiano reggiano, pecorino romano, black pepper

CECAMARITI AGLIO E OLIO30
garlic, chiles, boquerones, lemon

BUCATINI36
shrimp, passatina, basil, chiles

AGNOLOTTI34
braised beef cheek, ricotta vecchio, truffle vinaigrette

OCCHI PRIMAVERILI30
spinach, ricotta, peas

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

GNUDI.....28
parmigiano reggiano, pesto genovese, garlic crumb

CARNE e PESCE "MEAT AND FISH"

CAPESANTE SCOTTATE46
seared scallops, fregola sarda, salumi, white wine cream

IPPOGLOSSO RAVIGOTTO 42
halibut, pistachio pesto

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

SPIGOLA STRIATA ALLA BRACE..... 42
striped bass, capers, lemon, white wine

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

BROCCOLO garlic, parmigiano reggiano.....15

MAIS sweet corn, mascarpone, tarragon.....15

EXECUTIVE CHEF
NATE BOER

ST. CECILIA
3455 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.