

# 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

FINOCCHIONA / US

MOUNTAINEER / US

OSSAU IRATY / FR

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

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

MELE ..... 15  
apples, chervil, citrus, tomme

INSALATA DI BARBABIETOLA..... 14  
roasted beets, colatura, chicories, humbolt fog

GAMBERONI ALLA GRIGLIA..... 23  
grilled shrimp, aleppo chile, garlic, lemon

CANNOLICCHI ..... 23  
razor clams, parsley butter

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

10 Sep 2024

## Principale

### PASTA

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

CECAMARITI AGLIO E OLIO ..... 30  
garlic, chiles, boquerones, lemon

BUCATINI ..... 36  
shrimp, passatina, basil, chiles

AGNOLOTTI ..... 34  
braised beef cheek, ricotta vecchio, truffle vinaigrette

OCCHI DI SPINACI ..... 30  
spinach, ricotta, bottarga

RISOTTO ALL' ARAGOSTA..... 38  
lobster cream, parmigiano reggiano

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

### CARNE e PESCE "MEAT AND FISH"

CAPESANTE SCOTTATE ..... 46  
seared scallops, farro, salumi, white wine cream

IPPOGLOSSO RAVIGOTTO ..... 42  
halibut, pistachio pesto

PESCE SPADA ALLA 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

BROCCOLI garlic, parmigiano reggiano.....15      MAIS sweet corn, mascarpone, tarragon.....15

CAVOLFIORE roasted cauliflower, sundried tomato, boquerones.....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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SAY HELLO ON INSTAGRAM!  
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