

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

CACCIATORINI / US

CALABRESE / CA

THOMASVILLE TOMME / US

MOSES REAPER / US

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 VERDE12
garden lettuce, garlic, pecorino vecchio

INSALATA CAESAR DI CICORIA 14
chicories, romaine, anchovy

MELE TAGLIOLINI15
georgia apples, honey, chervil, walnuts

RUCOLA12
arugula, olive oil, lemon, parmiggiano reggiano

BARBABIETOLE 14
roasted beets, colatura, chicories, humboldt fog

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

POLPO CARBONIZZATO21
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

6 Nov 2024

Principale

PASTA

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

CECAMARITI AGLIO E OLIO30
garlic, chiles, boquerones, lemon

BUCATINI36
shrimp, passatina, basil, chiles

CAPPELETTI DI SPINACI30
spinach, mascarpone, sage brown butter

OCCHI DI RICOTTA.....30
pecorino romano, lemon butter, botarga

AGNOLOTTI34
braised beef cheek, ricotta vecchio, truffle vinaigrette

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, porcini butter, roasted mushrooms

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 MANZO59
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 broccolini, garlic, parmigiano reggiano.....15 CAVOLFIORE roasted cauliflower, sundried tomato, boquerone.. 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!
@STCECILIAATL
@FORDFRY

20 % gratuity added to parties of 8 or more