

ST CECILIA

House Focaccia, evoo, maldon salt, parmigiano . . . NC

Prosciutto di Parma 9 ~ Whole Burrata 14 ~ Tomato Nduja Passata 6
Roasted Olives 7 ~ Marinated White Anchovies 6
Cured Meats and Cheeses 28

Chilled ~ Crudo

*Razor Clams 24
*Yellowfin Tuna 22
*Hamachi 22
*Crudo Misto 60

Little Fish

Coal Roasted

Spanish Octopus, nduja, salsa verde 21
Shrimp, chile butter 23
Cod Cheeks, gemolata butter 23
Calamari, chile, lemon 19

Antipasti

Simple Green Salad, citronette, pecorino vecchio 12
Caesar, chicories, romaine, croutons, anchovy 14
Summer Squash, crispy garlic, thyme vinaigrette 13
Beets, colatura, chicories, humboldt fog 14
Apple "Tagliatelle", honey, lemon, almonds 16
Georgia Peaches, honey, toasted nuts, basil 16
Italian Broccoli, garlic crumbs, chile oil, parmigiano 15
Fairytale Eggplant, colatura butter, basil 16
Fingerling Potatoes, aioli, pesto genovese 17
Arancini, truffle pecorino, fennel pollen 14

Pasta + Rice

Gnudi, pesto genovese, garlic crumbs 28
Bucatini, "fisherman's wife style", charred shrimp, chiles 36
Spaghettini, clams, nduja, garlic, parsley 34
Tagliatelle, cracked black pepper, butter, pecorino romano 28
Agnolotti, beef cheek, black truffle vinaigrette, ricotta vecchio 34
Cappelletti, spinach, mascarpone, sage brown butter 30
Occhi, crab, sweet corn, bottarga 39
Lobster Risotto, white wine, parmigiano 38

Big Fish + Meat

**Bistecca alla Fiorentina, for 2*

30 oz porterhouse, brown butter, garlic jus 139

Seared Scallops, roasted corn, lemon butter 46
Olive Oil Poached Halibut, prosciutto brodo, artichoke 42
Coal Roasted Swordfish, passata, taggiasca olive, salsa verde 39
Shellfish Pan Roast, mussels, clams, shrimp, toast 49
Striped Bass, tomato, basil, acqua pazza 44
Heritage Chicken, caper, white wine, brown butter 32
Crispy Pork, "Milanese", clam sauce, garlic, lemon 34
* Grilled Ribeye, shallots, capers, olive oil 69

20% gratuity added to parties of 8 or more

Buckhead



Atlanta