

Lunch

ST
CECILIA

for the table

House Focaccia, *whipped ricotta, maldon salt, evoo*
Simple Green Salad, *citronette, pecorino vecchio*

In addition

Shaved Prosciutto, *olive oil, cracked black pepper* 9
Arancini, *truffle pecorino, fennel pollen* 14
*Yellowfin Tuna Crudo, *lemon, caper, shallot, chervil* 22

Entrées

Tagliatelle, *cracked black pepper, butter, pecorino romano* 28
Agnolotti, *beef cheek, black truffle vinaigrette, ricotta vecchio* 32
Spaghettini, *clams, nduja, garlic, parsley* 32
Mussel Pan Roast, *passata, calabrian chiles, white wine* 28
Coal Roasted Swordfish, *passata, taggiasca olive, salsa verde* 36
Crispy Pork "milanese", *aioli, chicories, lemon* 36
Heritage Chicken, *caper, white wine, brown butter* 32
*Wood Grilled NY Strip, *arugula, parmigiano, lemon, evoo* 44

GLUTEN FREE PASTAS AVAILABLE UPON REQUEST

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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Dessert

Basque Style Cheescake, *hazelnut brown butter* 14

Tiramisu, *mascarpone* 12

Seasonal Sorbet, *pizzelle* 10

Vanilla Bean Gelato and Espresso "Affogato" 9

Dessert Cocktails

Piroscafo, *borghetti, frangelico, steamed milk* 10

Amaro Espresso, *espresso, barrel aged amaro, vanilla* 15

HOUSE MADE CORDIALS

Seasonal Limoncellos . . . 5 Barrel-aged Amaro . . . 10

PLEASE ASK FOR A MENU OF AMARI, CORDIALS, & DIGESTIFS

Cabbè

Freshly-brewed Coffee 4.5

Espresso ~ Americano 5

Cappuccino ~ Cortado 6

Latte 6



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