

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* 15

*Yellowfin Tuna Crudo, *lemon, caper, shallot, chervil* 22

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*Gorgonzola Butter Burger, *6oz patty, pancetta mostarda* 21
with simple salad +7

Entrées

Tagliolini, *cracked black pepper, butter, pecorino romano* 29

Agnolotti, *beef cheek, black truffle vinaigrette, ricotta vecchio* 34

Spaghettoni, *clams, nduja, garlic, parsley* 34

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* 34

*Wood Grilled NY Strip, *arugula, parmigiano, lemon, evoo* 46

GLUTEN FREE PASTAS AVAILABLE UPON REQUEST

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

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