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C E C I L I A

AMANDA TRAMONTANA — EVENT MANAGER

ATRAMONTANA@ROCKETFARMRESTAURANTS.COM TEL. 470. 606. 0319

LA TAVOLA

\$85 per person

HOUSE FOCACCIA

evoo, sea salt, whipped ricotta

ANTIPASTI

choose one, served individually

CAESAR SALAD, parmigiano reggiano, croutons

BURRATA, pistachio pesto, arugula

SIMPLE GREEN SALAD, garlic, soft herbs, pecorino toscano

SECONDI

choose two, for your guests to select from

MARKET FISH, salsa verde

SWORDFISH, lemon vinaigrette

WOOD ROASTED BEEF, madeira jus

ROASTED CHICKEN, roasted garlic jus

CONTORNI

choose two, share for the table

CRISPY POTATOES, garlic butter

POTATO PUREE, olive oil

ROASTED BROCCOLINI, lemon

SEASONAL VEGETABLE, sea salt

DESSERT

choose one, served individually

CHOCOLATE TART, espresso whipped cream

LEMON PIE, chantilly

ST CECILIA

ST. CECILIA EXPERIENCE

\$145 per person

FOR THE TABLE

HOUSE FOCACCIA, evoo, sea salt, whipped ricotta

NDUJA PASSATA and ROASTED OLIVES

A P E R I T I V O

choose one, share for the table

CURED MEATS and CHEESES, chefs selections, mostarda, honey, seasonal crackers

ARANCINI, preserved lemon, calabrian chile

OYSTERS MIGNONETTE, shallot, black pepper

CRUDO MISTO, chefs selection, capers, shallots, lemon (\$10 supplement per person)

A N T I P A S T I

choose one, served individually

CAESAR SALAD, parmigiano reggiano, croutons

BURRATA, pistachio pesto, arugula

SIMPLE GREEN SALAD, garlic, soft herbs, pecorino toscano

P R I M I

choose one, served individually

STROZZAPRETI CACIO e PEPE, pecorino romano, parmigiano reggiano, black pepper

STRANGLOAPRETI, shrimp, passatina, basil

CASARECCE, arrabiata, mozzarella, chili

LOBSTER RISOTTO, *white wine, parmigiano reggiano (\$5 supplement per person)*

AGNOLOTTI, *braised beef cheek, ricotta vecchio, truffle vinaigrette *family-style, only*

S E C O N D I

choose two, for your guests to select from

MARKET FISH, salsa verde

SWORDFISH, lemon vinaigrette

WOOD ROASTED BEEF, madeira jus

ROASTED CHICKEN, roasted garlic jus

C O N T O R N I

choose two, share for the table

CRISPY POTATOES, garlic butter

POTATO PUREE, olive oil

ROASTED BROCCOLINI, lemon

SEASONAL VEGETABLE, sea salt

D E S S E R T

choose one, served individually

CHOCOLATE TART, espresso whipped cream

LEMON PIE, chantilly

ST CECILIA

LA CUCINA

\$105 per person

HOUSE FOCACCIA

evoo, sea salt, whipped ricotta

ANTIPASTI

choose one, served individually

CAESAR SALAD, parmigiano reggiano, croutons

BURRATA, pistachio pesto, arugula

SIMPLE GREEN SALAD, garlic, soft herbs, pecorino toscano

PRIMI

choose one, served individually

STROZZAPRETI CACIO e PEPE, pecorino romano, parmigiano reggiano, black pepper

STRANGLOPRETI, shrimp, passatina, basil

CASARECCE, arrabiata, mozzarella, chili

LOBSTER RISOTTO, white wine, parmigiano reggiano (*\$5 supplement per person*)

AGNOLOTTI, braised beef cheek, ricotta vecchio, truffle vinaigrette **family-style, only*

SECONDI

choose two, for your guests to select from

MARKET FISH, salsa verde

SWORDFISH, lemon vinaigrette

WOOD ROASTED BEEF, madeira jus

ROASTED CHICKEN, roasted garlic jus

CONTORNI

choose two, share for the table

CRISPY POTATOES, garlic butter

POTATO PUREE, olive oil

ROASTED BROCCOLINI, lemon

SEASONAL VEGETABLE, sea salt

DESSERT

choose one, served individually

CHOCOLATE TART, espresso whipped cream

LEMON PIE, chantilly

ST CECILIA

LUNCH MENU

\$54 per person

HOUSE FOCACCIA
evoo, sea salt, whipped ricotta

ANTIPASTI
served individually

SIMPLE GREEN SALAD, garlic, soft herbs, pecorino toscano

SECONDI
choose two, for your guests to select from

STROZZAPRETI CACIO È PEPE, parmigiano reggiano, pecorino romano, black pepper

AGNOLOTTI, braised short rib, ricotta vecchio, truffle vinaigrette

WOOD-GRILLED SWORDFISH, wood grilled swordfish, lemon, herbs

HERITAGE CHICKEN, half chicken, garlic, lemon

WOOD ROASTED BEEF, NY strip, potato, salsa verde (\$8 supplement per person)

DESSERT
choose one, served individually

CHOCOLATE TART, espresso whipped cream

LEMON PIE, chantilly

Please keep in mind St. Cecilia is a seasonal kitchen, therefore some menu items may change by the time your event takes place. Please check in with the Event Manager regarding the most current seasonal items and dessert. Thank you!

ST CECILIA

RECEPTION MENU

CANAPÉ

Minimum order is 2 dozen per item, no exceptions

HAMACHI TARTARE, lavash.....	\$39/dozen
BEEF POLPETTI, tomato gravy.....	\$38/dozen
CHICKEN CROQUETTES, garlic aioli.....	\$36/dozen
SWORDFISH SKEWERS, spicy soppressata, aioli.....	\$38/dozen
GRILLED AND CHILLED SHRIMP, harissa vinaigrette.....	\$39/dozen
OYSTERS MIGNONETTE, shallot, black pepper.....	\$46/dozen
BEEF TARTARE, caper, shallot.....	\$39/dozen
CRISPY ARTICHOKEs, herb aioli.....	\$36/dozen
ARANCINI, preserved lemon, calabrian chili.....	\$36/dozen
CHARCUTERIE BOARD, three meats 'of the moment,' olives, mostarda, seasonal crackers or bread.....	\$15/person
CHEESE BOARD, three cheeses 'of the moment,' honey, nuts, dried fruit.....	\$15/person

FOR MORE INFORMATION, PLEASE INQUIRE:

TEL. 470. 606. 0319

EVENTSSTCECILIA@ROCKETFARMRESTAURANTS.COM

ST CECILIA