

# ST CECILIA

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

Prosciutto di Parma 9 ~ Whole Burrata 14 ~ Tomato Nduja Passata 7  
Marinated White Anchovies 7 ~ Roasted Olives 7 ~ Calabrian Fonduta 12  
Cured Meats and Cheeses 28

## Little fish

\*Kaluga Caviar Cicchetti  
*crispy rice, crème fraîche* 64

### Chilled ~ Crudo

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

### Coal Roasted

Spanish Octopus, *nduja, salsa verde* 21  
Shrimp, *chile butter* 24  
Roasted Oysters, *herb butter* 24  
Calamari, *chile, lemon* 19

## Antipasti

Simple Green Salad, *citronette, pecorino vecchio* 13  
Caesar, *escarole, romaine, croutons, anchovy* 15  
Arugula, *lemon, olive oil, parmigiano* 15  
Chilled Asparagus and Crab, *herb dressing, crispy garlic* 26  
Cucumbers, *toasted chiles, shallots, basil* 15  
Beets, *colatura, chicories, humboldt fog* 14  
Summer Squash, *colatura, lemon, bottarga* 16  
Italian Broccoli, *garlic crumbs, parmigiano, chile vinaigrette* 15  
Fingerling Potatoes, *aioli, pesto genovese* 17  
Arancini, *truffle pecorino, fennel pollen* 15

## Pasta + Rice

Tagliolini al Tartufo, *pecorino, black truffle fonduta* 46  
Bucatini, "fisherman's wife style", *charred shrimp, chiles* 36  
Spaghettoni, *clams, nduja, garlic, parsley* 34  
Conchiglie, "tuxedo style", *crab butter, crispy garlic* 38  
Agnolotti, *beef cheek, black truffle vinaigrette, ricotta vecchio* 36  
Mezzelune al Nero, *leeks, spring onion, walnuts* 32  
Cappelletti, *spinach, mascarpone, sage brown butter* 30  
Gnudi, *chives, green garlic, pecorino* 28  
Lobster Risotto, *white wine, parmigiano* 40

## Big Fish + Meat

\**Bistecca alla Fiorentina*, for 2  
30 oz porterhouse, *brown butter, garlic jus* 159

Seared Scallops, *spring peas, almonds, brown butter* 46  
Grilled Swordfish, *passata, taggiasca olive, salsa verde* 42  
Olive Oil Poached Halibut, *prosciutto brodo, artichoke* 44  
Striped Bass, *preserved lemons, ravigotta butter* 46  
Shellfish Pan Roast, *mussels, clams, shrimp, toast* 49  
Heritage Chicken, *capers, white wine, brown butter* 34  
Crispy Pork, "milanese", *clam sauce, garlic, lemon* 36  
\* Grilled Ribeye, *shallots, capers, olive oil* 69

20% gratuity added to parties of 8 or more

Buckhead



Atlanta

\* WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS