

PIZZE

MARGHERITA

» MARINARA SAUCE, BUFFALO
MOZZARELLA, SWEET BASIL \$11

FINOCCHIO

» ROASTED FENNEL, GORGANZOLA
CRUMBLES, WALNUT PESTO \$13

VEGETARINA

» MARINARA, ARTICHOKE, ROASTED
PEPPERS, GRILLED ZUCCHINI,
MUSHROOMS, ROMANO \$13

BIANCO

» WHITE PIZZA WITH OLIVE TAPENADE,
CARAMELIZED ONION, WHITE
CHEDDAR, MOZZARELLA \$12

SALUMI

» OLIVE OIL, ROASTED GARLIC & RED
PEPPERS, SOPRESSATA, CARAMELIZED
ONION, MOZZARELLA, ROMANO \$13

SALSICCIA

» TOMATO SAUCE, SAUSAGE, STUFFED
BANANA PEPPERS, MOZZARELLA,
ROMANO \$13

ANTIPASTO

STUFFED BANANA PEPPERS

» SIGNATURE MIXED CHEESE, CROSTINI
\$11

ARTICHOKE

» HALVED ARTICHOKE ON THE STEM,
LIGHTLY BREADED & FRIED, LEMON-
BASIL AIOLI \$9

CRISP CALAMARI

» TENDER YET CRISPY, SIDE OF
MARINARA SAUCE \$11

MEATBALL INSALATA

» MEATBALLS ON A BED OF FIELD
GREENS, SHAVED PARMESAN & ITALIAN
VINAIGRETTE \$9

MUSSELS PROVENCAL

» TOMATO- ESCAROLE, SAUSAGE &
WHITE WINE BROTH, TOASTED
BAGUETTE \$12

ROASTED GARLIC PLATTER

(serves 2-4)

» WHOLE ROASTED GARLIC, WHITE
BEAN & GARLIC SPREAD, KALAMATA
OLIVE TAPENADE, SICILIAN CAPONATA,
GOAT CHEESE & CROSTINI \$13

PIATTO (serves 2-4)

» ITALIAN CURED MEATS, SICILIAN
CAPONATA, GIARDINIERA, IMPORTED
CHEESE & OLIVES \$15

RESTAURANT WEEK MENU

3 COURSE DINNER

\$20.17 or \$30.17
(plus tax & gratuity)

ZUPPE E INSALATE

1st COURSE- SOUP OR SALAD

SOUP OF THE DAY

HOUSE

» FIELD GREENS, SEASONAL TOMATO,
CRUMBLÉ BLEU, WHITE BALSAMIC
VINAIGRETTE

CAESAR

» BUTTER CROUTONS, HOUSE MADE
DRESSING, SHAVED PARMESAN

SPRING BERRIES (\$30.17)

» MESCLUN GREENS, FRESH BERRIES,
WALNUTS, CRUMBLÉ BLEU CHEESE,
RASPBERRY VINAIGRETTE

PASTA

2nd COURSE- ENTRÉE

SPAGHETTI

» MEATBALLS & FAMILY TOMATO
SAUCE

PENNE BROCCOLI

» E.V.O.O., RED ONION, GARLIC, RED
PEPPER, PINOT GRIGIO, ROMANO

EGGPLANT PARMIGIANA

» BAKED WITH PECORINO, RICOTTA &
MELTED MOZZARELLA, MARINARA
SAUCE, SPAGHETTI

LINGUINE WITH CLAMS

» E.V.O.O., RED CHILI, PINOT GRIGIO,
RED OR WHITE SAUCE

PENNE RAGU

» IN E.V.O.O., SAUSAGE, FENNEL,
KALAMATA OLIVE, BABY SPINACH,
GRAPE TOMATO

RAVIOLI

» WITH HERBED- RICOTTA IN OUR
SIGNATURE ROASTED RED PEPPER
CREAM SAUCE, FRESH BASIL

MANICOTTI

» DELICATE CREPES STUFFED WITH
SEASONED RICOTTA & BAKED IN
MARINARA SAUCE

ALFREDO

» CLASSIC ALFREDO SAUCE,
PROSCIUTTO & SWEET PEAS,
FETTUCCHINE

SPECIALITA della CASA

BRACCIOLE (\$30.17)

» THIN SLICED PORK STUFFED WITH
CAPPICOLA, EGG, PECORINO-ROMANO
& FRESH HERBS, FAMILY TOMATO
SAUCE, SPAGHETTI

FILET MIGNON MEDALLIONS (\$30.17)

» TWO 4 OZ. FILET MIGNON
MEDALLIONS, SEASONED & PAN
SEARED, BRANDY CREAM SAUCE,
ROASTED YUKON GOLD POTATOES &
SAUTÉED GREENS

SALMON (\$30.17)

» PAN SEARED OVER VEGETABLE
BASAMATI RICE, BABY ARUGULA &
CITRUS VINAIGRETTE

LASAGNA

» LAYERED WITH BEEF & PORK, 3
CHEESES & OUR FAMILY TOMATO
SAUCE

POLLO

Served with a side of spaghetti & family tomato
sauce

CECELIA (\$30.17)

» BREADED CUTLETS, THIN
PROSCIUTTO, MELTED MOZZARELLA,
CRIMINI MUSHROOMS, MARSALA WINE
SAUCE

MARSALA

» LIGHTLY FLOURED SAUTÉED
CUTLETS, CRIMINI MUSHROOMS,
MARSALA WINE SAUCE, SPAGHETTI

PICCATA

» SAUTÉED TENDER CUTLETS, CAPERS,
LEMON & WHITE WINE SAUCE,
SPAGHETTI

BRUSCHETTA

» SAUTÉED CUTLETS, GRAPE TOMATO,
BASIL, GOAT CHEESE, LEMON & WHITE
WINE SAUCE, SPAGHETTI

PARMIGIANA

» BAKED WITH PECORINO, RICOTTA &
MELTED MOZZARELLA, FAMILY
TOMATO SAUCE

DOLCE

3rd COURSE- DESSERT

MINI CANNOLI

» WITH MINI CHOCOLATE CHIPS

*18% gratuity added to parties of
8+

CECELIA'S

R I S T O R A N T E

APPETIZER

SPINACH & GARLIC CROSTINI \$7.5
WITH MELTED MOZZARELLA, FAMILY TOMATO SAUCE ON THE SIDE

CRISP CALAMARI \$10
TENDER BUT CRISPY, SIDE OF MARINARA SAUCE

STUFFED BANANA PEPPER \$5.5
OUR SIGNATURE CHEESE STUFFING & ITALIAN CROSTINI

FRIED RAVIOLI \$5.5
FAMILY TOMATO SAUCE, SPRINKLED PARMESAN

FRESH CUT 'ITALIAN' FRIES \$6.5
LIGHTLY SEASONED WITH SALT, PEPPER, GARLIC, SPRINKLED PARMESAN

PIZZA

PIZZA MARGHERITA \$11
MARINARA, FRESH MOZZARELLA & SWEET BASIL

SALSICCIA \$13
TOMATO SAUCE, SAUSAGE, STUFFED BANANA PEPPERS, MOZZARELLA, ROMANO

SALUMI \$13
OLIVE OIL, ROASTED GARLIC & RED PEPPERS, SOPRESSATA, CARAMELIZED ONION, MOZZARELLA, ROMANO

BIANCO \$12
WHITE PIZZA WITH OLIVE TAPENADE, CARAMELIZED ONION, WHITE CHEDDAR, MOZZARELLA

VEGETARINA \$12
MARINARA, ARTICHOKE, ROASTED PEPPERS, GRILLED ZUCCHINI, MUSHROOMS, ROMANO

ENTRÉE

SPAGHETTI & MEATBALL \$11
FAMILY-STYLE TOMATO SAUCE

CHICKEN MILANESE \$14
BABY ARUGULA, CITRUS VINAIGRETTE, SHAVED PARMIGIANO REGGIANO, BALSAMIC GLAZE DRIZZLE

EGGPLANT PARMIGIANA \$15
BAKED WITH PECORINO-ROMANO, MELTED MOZZARELLA, FAMILY TOMATO SAUCE, SPAGHETTI

STEAK & STUFFED PEPPER \$18
GRILLED 7oz. ANGUS STRIP STEAK TOPPED WITH A STUFFED BANANA PEPPER SERVED WITH OUR FRESH CUT ITALIAN FRIES

Restaurant Week Lunch Menu

3 COURSE LUNCH \$10.09
INCLUDES SOUP or SIDE SALAD, SANDWICH, DESSERT

SERVED 11am- 3pm, TUE-FRI

SOUP or SALAD

SOUP \$6
PREPARED DAILY

HOUSE \$8
FIELD GREENS, CELERY, CRUMBLLED BLEU, WHITE BALSAMIC VINAIGRETTE

CAESAR \$9
BUTTER CROUTONS, HOUSEMADE DRESSING SHAVED PARMESAN

SANDWICH

All served on a fresh Luigi Bakery roll except where noted. Add fresh cut Italian fries to any sandwich, \$2

CHICKEN CUTLET \$11
WITH SPINACH & PROVOLONE

PARMIGIANA \$12, 12, 11
MEATBALL, CHICKEN OR EGGPLANT, GRATED PARMESAN, MELTED MOZZARELLA, TOMATO SAUCE

BACON & CHEDDAR BURGER \$13
8 OZ. ANGUS BURGER, VERMONT CHEDDAR, APPLEWOOD SLICED BACON, LETTUCE, VINE-RIPE TOMATO, BRIOCHE ROLL

THE BOSS \$13
8 OZ. ANGUS BEEF PATTY, MELTED PROVOLONE, IMPORTED PROSCIUTTO, BABY ARUGULA, SLICED RED ONION, VINE-RIPE TOMATO, BRIOCHE ROLL

SHAVED STRIP STEAK \$13
SHAVED THIN & GRILLED, CHOICE OF SPINACH OR PEPPERS & ONIONS WITH MELTED PROVOLONE

ITALIAN DELI \$11
THIN SLICED IMPORTED PROSCIUTTO, CAPPICOLA, GENOA SALAMI, MARINATED EGGPLANT, PROVOLONE, ROASTED CHERRY PEPPER AIOLI, SLICED ITALIAN BREAD, TOASTED & WARMED IN THE OVEN

DESSERT

MINI CANNOLI \$3
WITH MINI CHOCOLATE CHIPS