

# PIZZA

## MARGHERITA

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

## SALUMI

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

## SALSICCIA

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

## CHICKEN & WHITE CHEDDAR

» ROASTED CHICKEN, HOMEMADE SWEET BBQ SAUCE, CARAMELIZED ONION, ROASTED RED PEPPERS, WHITE CHEDDAR \$14

## OLD ITALIAN

» OLIVE OIL, ROASTED GARLIC, SLICED TOMATO, CARAMELIZED ONION, FRESH HERBS, ROMANO & MOZZARELLA \$13

## VEGGIE

» OLIVE OIL, GRILLED ZUCCHINI, ARTICHOKE HEARTS, SLICED TOMATO, BABY SPINACH, FRESH MOZZARELLA, BALSAMIC REDUCTION \$13

# APPETIZERS

## ANTIPASTI (serves 2-4)

» THIN SLICED ITALIAN CURED MEATS, SICILIAN CAPONATA, HOUSE MADE GIARDINIERA & MUSTARDA, OLIVE SALAD TAPENADE, DICED IMPORTED CHEESES, OLIVES & CROSTINI \$16

## ROASTED GARLIC PLATTER (serves 2-4)

» WHOLE ROASTED GARLIC, WHITE BEAN & GARLIC SPREAD, KALAMATA OLIVE TAPENADE, SICILIAN CAPONATA, FRESH GOAT CHEESE & SLICED CROSTINI \$14

## STUFFED BANANA PEPPERS

» OUR AWARD WINNING CHEESE STUFFING & CROSTINI \$11

## ARTICHOKES

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

## CRISP CALAMARI

» CRISPY YET TENDER, 2 SAUCES FOR DIPPING- SMOOTH PIQUILLO PEPPER SAUCE & MARINARA SAUCE \$11

## FRESH MUSSELS

### BACON & BLUE

» SAUTÉED IN A BACON & LIGHT WHITE WINE CREAM SAUCE, FINISHED WITH SPRINKLED PARMESAN \$13

### SPICY TOMATO

» WITH OVEN-DRIED TOMATOES & CRUSHED CHERRY PEPPERS IN A CLASSIC WHITE WINE-TOMATO BROTH, SPRINKLED ROMANO \$12

### SHALLOT & WHITE WINE

» WITH GARLIC, TOASTED BREAD CRUMBS, BUTTER, LEMON & WHITE WINE BROTH & SPRINKLED ROMANO \$12

# RESTAURANT WEEK MENU

3 COURSE DINNER-

CHOOSE FROM SOUP/SALAD, ENTRÉE & DESSERT

\$20.18 or \$30.18  
(plus tax & gratuity)

# SOUP & SALAD

1st COURSE- SOUP OR SALAD

## SOUP OF THE DAY

### HOUSE

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

### CAESAR

» ROMAINE, BUTTER CROUTONS, HOUSE MADE DRESSING, SHAVED PARMESAN

### CHOPPED (\$30.18)

» CHOPPED ROMAINE, SOPRESSATA, CELERY, ONION, GREEN OLIVE, GARBANZO BEAN, PARMESAN CHEESE, HOUSE ITALIAN DRESSING

# HOUSE SPECIALTIES

2nd COURSE- ENTRÉE

## SPAGHETTI & MEATBALLS

» IN OUR FAMILY TOMATO SAUCE

## BRACCIOLE (\$30.18)

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

## EGGPLANT PARMIGIANA

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

## LINGUINE WITH CLAMS

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

## 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, CRISPY IMPORTED PROSCIUTTO, CREMINI MUSHROOMS, SWEET PEAS & FRESH BASIL OVER LINGUINE

## LASAGNA

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

## TOASTED GNOCCHI

» HOUSE MADE SPRING- ONION RICOTTA GNOCCHI, PAN FRIED WITH YOUR CHOICE OF SAUCE: ROASTED RED PEPPER CREAM, FAMILY TOMATO OR FRESH MARINARA

## BOLOGNESE PAPPARDELLE

» CLASSIC SLOW COOKED BEEF & PORK RAGU, STEWED PLUM TOMATOES, WHIPPED RICOTTA & SHAVED PARMESAN OVER PAPPARDELLE

## SPAGHETTI CARBONARA

» TRADITIONAL EGG CUSTARD, CRISPY PANCETTA, PECORINO ROMANO CHEESE OVER THIN SPAGHETTI

## FRA DIAVOLO (\$30.18)

» JUMBO TIGER SHRIMP, SEA SCALLOPS, ZESTY MARINARA SAUCE & FETTUCCHINE

## LINGUINE OLIVIA

» E.V.O.O., TOASTED GARLIC, WHITE WINE, BROCCOLI, OVEN- DRIED GRAPE TOMATOES, SHAVED PARMESAN & FRESH BASIL OVER LINGUINE

## FETTUCCHINE PESTO

» WALNUT & FRESH HERB PESTO, PARMESAN & LIGHT CREAM OVER FETTUCCHINE

# CHICKEN & VEAL

»Our veal is hand carved. All dishes (except parmigiana) are served with a seasonal vegetable & a side of spaghetti with our family tomato sauce.

## ALL VEAL DISHES- \$30.18

### CECELIA

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

### MARSALA

» LIGHTLY FLOURED SAUTÉED CUTLETS, CREMINI 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, SIDE OF SPAGHETTI

# DOLCE

3rd COURSE- DESSERT

## MINI CANNOLI

» WITH MINI CHOCOLATE CHIPS

CECELIA'S  
RISTORANTE

\*18% gratuity added to parties of 8+