

# DINNER MENU

## Piatti

<b>Bruschetta</b> (Vegetarian)	13
Grilled Garlic Filone Bread, Tomatoes, Olives, Capers, Fresh Basil	
<b>Carpaccio*</b>	16
Raw Beef, Artichokes, Capers, Arugula, Shaved Parmesan, Mustard Sauce	
<b>Fegatini</b>	13
Chicken Liver Pate, Ciabatta Bread, Caramelized Onion, Saba	
<b>Calamari</b>	14
Grilled Squid, Mandolin Vegetables, Salmoriglio Sauce	
<b>Polpo</b>	20
Charred Octopus, Potatoes, Aioli	
<b>Polpettine</b>	14
Housemade Beef Meatballs, Tomato Sauce, Pecorino, Fresh Basil	
<b>Cavolini</b>	14
Caramelized Brussels Sprouts with Pancetta	
<b>Lumache</b>	13
Large Snails, Parsley, Garlic Butter, Filone Bread	
<b>Soup Of The Day</b>	MP

## Pesce & Carne

<b>Salmone</b>	27
Grilled Faroe Island Salmon, Beluga Lentils, Marinated Kale, Salsa Verde	
<b>Branzino</b>	33
Tomato Crusted Sea Bass, Leeks, Castelvetroano Olives, Fresh Artichokes, Vernaccia Wine	
<b>Cotoletta alla Milanese</b>	30
Breaded Veal Cutlet, Arugula, Red Onion, Cherry Tomatoes, Shaved Parmesan	
<b>Bistecca</b>	34
Seared 10oz Hanger Steak, Garlic Roasted Potatoes, Sautéed Spinach	
<b>Agnello</b>	39
Roasted Lamb Chops, Mint Yogurt Sauce, Roasted Potatoes	

## Contorni (Sides)

Additional Bread Basket	3
Roasted Potatoes, Garlic, Rosemary	7
Sautéed Spinach, Toasted Pine Nuts, Raisins	9
Cannellini Beans, Pancetta	10
Sautéed Broccoli Rabe, Chili Flakes, Garlic, Olive Oil	10

Please inform your server of any and all food allergies!!!

## Insalate

<b>Orto</b> (Vegetarian)	12
Spring Mix, Cucumbers, Taggiasca Olives, Red Onions, Organic Tomatoes, Ricotta Salata, Honey Balsamic Vinaigrette	
<b>Burrata</b> (Vegetarian)	14
Avocado, Organic Tomatoes, Taggiasca Olives, Basil, Extra Virgin Olive Oil	
<b>Cavolo Nero</b> (Vegetarian)	13
Kale, Shaved Parmesan, Almond Slivers, Carrots, Chickpeas, Garlic Lemon Emulsion	
<b>Bietole</b> (Vegetarian)	12
Red Beets, Local Oranges, Goat Cheese Crumbles, Arugula, Citrus Dressing	
<b>Mare</b>	20
Octopus, Calamari, Shrimp, Capers, Red Peppers, Scallions, Garlic Lemon Emulsion	

## Paste

<b>Capellini al Pomodoro</b> (Vegetarian)	18
Diced Tomatoes, Garlic, Basil, Olive Oil	
<b>Melanzane alla Parmigiana</b> (Vegetarian)	19
Baked Eggplant, Tomato, Mozzarella, Parmesan	
<b>**Cannelloni Romagnoli</b> (Vegetarian)	21
Ricotta and Spinach Filling, Tomato Sauce, Fresh Basil	
<b>**Pappardelle alla Sarda</b>	28
Lamb Sugo, Pecorino Sardo, Cumin	
<b>**Orecchiette alla Pugliese</b>	23
Broccoli Rabe, Sausage, Garlic, Chili Flakes, Anchovies	
<b>**Gnocchi Lombardi</b>	21
Potato Dumplings, Speck, Gorgonzola Sauce	
<b>**Cavatelli</b>	28
Homemade Saffron Small Shells, Pink Shrimp, Cauliflower, Garlic, Olive Oil, Chili Flakes	
<b>**Fettuccine Bolognese</b>	24
Slow Cooked Beef Ragu, Fresh Herbs, Grana Padano	
<b>Linguine al Granchio</b>	31
Fresh Snow Crab, Pink Shrimp, Garlic, Grape Tomatoes	

\*\*These pastas are fresh and made in house!

## Dolci

<b>Panna Cotta al Limone</b>	9
Lemon Curd and Amaretto Cookie Crumbles	
<b>Mousse Al Cioccolato</b>	9
Chocolate Fondante, Spicy Toffee	
<b>Tiramisu'</b>	9
Lady Fingers soaked in Rum and Espresso, Mascarpone, Cocoa Powder	
<b>Affogato al Café</b>	9
Espresso poured over one scoop of Vanilla Gelato	
<b>Gelati</b>	9
Vanilla, Chocolate, Sea Salt Caramel, Pistachio	
<b>Torta di Limoncello e Mascarpone</b>	9
Limoncello Mascarpone Cake	

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Ask your server about our Daily Specials

\*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.  
18% gratuity will be added for party of 6 or more.