

Cello

RISTORANTE & BAR

 **DINNER**

SUNDAY-THURSDAY 5PM-8:30PM

FRIDAY-SATURDAY 5PM-9:00PM

FIRST/SHARES

CHARCUTERIE PLATTER / 26

2 Cured Italian Meats, 3 Cheeses, Roasted Eggplant Hummus, Marinated Olives, Pickled Vegetables, Grainy Mustard, Rosemary Crackers

CRISPY CALIFORNIA COAST CALAMARI / 17

Cornmeal Crusted, Pickled Jalapeno Pepper, Olives, Spicy Preserved Lemon Remoulade, Marinara

OAK ROASTED SALT SPRINGS MUSSELS / 17

Iberico Chorizo, Roasted Fennel, Caramelized Onion Brodo, Garlic Bread with Sweet Pepper Roullie

BBQ BABY SPANISH OCTOPUS / 18

Sweet Paprika, Marjoram, Salted Lemon, Citrus Brined Olives, Ratatouille, Tomato Fumet, Grove Provisions Meyer Lemon Olive Oil

CRISPY PORK BELLY / 18

Red Wine Poached Pear, Cranberry-Orange Gastrique, Cinnamon Toast Brioche, Micro-Greens, Sambal

PIZZAS

MARGHERITA / 16

Roasted Roma Tomato, Fresh Mozzarella, Hand-torn Basil, Anchovies

PROSCIUTTO / 18

Neiman Ranch Prosciutto, Bellwether Farms Crescenza Cheese, Baby Arugula, Balsamic, Fig Conserva

FUNGHI / 17

Porcini Cream Sauce, Crimini Mushrooms, Caramelized Onions, Pecorino Pepato, Sage

SALADS

ALLEGRETTO WEDGE SALAD / 15

Hydroponic Butter Lettuce, Marinated Heirloom Cherry Tomatoes, Avocado, Applewood Smoked Bacon, Caramelized Onions, Pesto Vinaigrette

GRILLED LITTLE GEM ROMAINE CAESAR / 15

Roasted Garlic Caesar Vinaigrette, 24 month aged Grana Padano, Herbed Crouton Crumbs, Anchovy

INSALATA MISTA / 13

Organic Baby Greens, Chef's Garden Herbs, Seasonal Berries, Toasted Pepitas, Chaparral Gardens Plum-Basil Balsamic Vinaigrette

HEIRLOOM TOMATO CAPRESE / 18

Local Heirloom Tomatoes, Italian Mozzarella di Bufala, Marcum Family EVOO, Balsamic, Basil, Sea Salt, Pink Peppercorns, Grilled Bread

ENTREES

RISOTTO DEL GIORNO / MP

Beautifully Crafted Carnarolli Rice always prepared "Allonda". Chef's choice of the regions freshest ingredients and pairings.

RAW VEGAN ZUCCHINI SPAGHETTINI / 18

Foraged Greens, Fresh Herbs, Sweet Onion Broth, Fennel, Cherry Tomato, House made Hummus

CHICKEN CARBONARA / 28

Sautéed Organic Chicken, Pancetta, English Peas, Parsley, Cream Sauce, Fettucine, Grana Padano

FRUTTI DI MARE / 34

White Prawns, Mussels, Seasonal Local Fish, Sweet Basil, Marinara, Fettucine, Pecorino

SEASONAL, SUSTAINABLE FRESH FISH / MP

Chef's Daily Creation

AUSTRALIAN LAMB RACK / 52

French Dijon and Fresh Herb Rubbed, Roasted Sweet Potatoes, Charred Broccolini, Pomegranate Demi-glace

CHICKEN PICCATA / 32

Pan Roasted Petaluma Farms Chicken Breast, Preserved Lemon & Caperberry White Wine Pan Sauce, Roasted Red Bell Pepper, Mint and Gold Potato "Hash", Charred Broccolini

100% OAK PIT GRILLED

9 OZ CERTIFIED ANGUS BEEF FILET MIGNON / 54

VERY LEAN, VERY TENDER

12 OZ "RR" RANCH, NATURAL CAB PRIME NEW YORK SIRLOIN / 56

EXCELLENT MARBLING, 100% NATURAL

15 OZ USDA PRIME RIB EYE / 58

BUTTERY & RICH. MELTS IN YOUR MOUTH

**Seasonal Vegetables,
Roasted Garlic Smashed Yukon Gold Potato, Red Wine Demi-Glace,
Horseradish Mascarpone, Herb Salmoriglio served on the side**

GLUTEN FREE OPTIONS AVAILABLE

**JUSTIN PICARD ~ EXECUTIVE CHEF
THOMAS HUMPHREY ~ DIRECTOR OF FOOD & BEVERAGE
ALEXANDRA PELLOT ~ CELLO RESTAURANT MANAGER**

One check for parties of 8 or more. 20% gratuity will be added to parties of 8 or more