

**SALADS**

**GRILLED LITTLE GEM ROMAINE CAESAR / 15** *gf or veg by request*

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

**INSALATA MISTA / 13** *gf, veg*

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

**ALASKAN SALMON WEDGE SALAD / 22** *gf*

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

**STEAK SALAD / 22** *gf*

100% Oak Pit Grilled Black Angus Fillet, Big Rock Blue Cheese, Sundried Tomato, Crispy Shallots, Organic Arugula, Aged Balsamic Vinaigrette

**FIRSTS/SHARES**

**CRISPY CALIFORNIA COAST CALAMARI / 17** *gf by request*

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

**OAK ROASTED SALT SPRINGS MUSSELS / 18** *gf by request*

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

**BBQ BABY SPANISH OCTOPUS / 18** *gf*

Sweet Paprika, Marjoram, Preserved Lemon, Picholine Olives, Ratatouille, Roasted Tomato, Grove Provisions Meyer Lemon Olive Oil

**PIZZAS** *gf crust by request*

**MARGHERITA / 16** *veg by request*

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

**PROSCUITTO / 18**

Melted Bellwether Farms Crescenza Cheese, Fig Preserve

Baby Arugula, Fresh Shaved Neiman Ranch Prosciutto, Balsamic Reduction

**FUNGHI / 17** *gf*

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

# Cello

RISTORANTE & BAR

## ENTREES

### **CLASSIC REUBEN / 18**

Traditional Grilled Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Edna's Bakery Rye Bread

### **CELLO BURGER / 18**

100% All-Natural Ground Beef, Vermont Sharp Cheddar, Ripe Tomato, Sweet Onions, Dill Pickle, Crisp Lettuce, Brioche Bun

### **CURRIED CHICKEN SALAD CROISSANT / 17** *gf bread by request*

Slow Cooked Cage-Free Petaluma Chicken, French Vadouvan Curry, Celery, Apples, Almonds, Mint, Lemon Aioli Side of Fresh Fruit

### **FALAFEL PITA / 17** *veg*

Pita, Vegan Falafels, Feta Cheese, Cucumber-Tomato Salad, Pickled Red Onions, Tzatziki, Hummus, Olives, and Charred Lemon

### **"EAST SIDE" HUEVOS RANCHEROS / 17** *gf by request*

Crispy Flour Tortillas, Piquito Beans, Cotija Cheese, Ancho Chili Salsa Fresca, Two Eggs any style, Micro Cilantro, Lime Crème Fraiche

### **PANINI DEL GIORNO / 17**

Locally Sourced Bread, Creative Fillings and the Magic of a Panini Press

### **ITALIAN SAUSAGE RAVIOLI / 17**

Artichoke, Parsley, Parmesan Cheese, with *HammerSky* White Wine Crème Garlic Sauce

## DRINKS

HOUSE-MADE PASSION LEMONADE WITH PASSION FRUIT AND LEMON BALM / 6

ICED TEA / 6

SOFT DRINKS / 6

**Sales Tax and Gratuity Not Included**

**One Check for Parties of 8+**

**20% Gratuity added to Parties of 8+**

EXECUTIVE CHEF ~ JUSTIN PICARD  
DIRECTOR OF FOOD SERVICE ~ THOMAS HUMPHREY  
CELLO MANAGER ~ ALEXANDRA PELLOT

*gf* = gluten free, *veg* = vegetarian