

DINNER MENU

Piattini

Bruschetta	12
Grilled Garlic Filone Bread, Tomatoes, Olives, Capers, Fresh Basil	
Carpaccio*	15
Raw Beef, Artichokes, Capers, Arugula, Shaved Parmesan, Mustard Sauce	
Fegatini	12
Chicken Liver Pate, Ciabatta Bread, Caramelized Onion, Saba	
Calamari	13
Grilled Squid, Mandolin Vegetables, Salmoriglio Sauce	
Polpo	18
Charred Octopus, Potatoes, Aioli	
Polpettine	14
Housemade Beef Meatballs, Tomato Sauce, Pecorino, Fresh Basil	
Cavolini	13
Caramelized Brussels Sprouts with Pancetta	
Lumache	12
Large Snails, Parsley, Garlic Butter, Filone Bread	
Soup Of The Day	MP

Carne & Pesce

Salmone	26
Grilled Salmon, Beluga Lentils, Marinated Kale, Salsa Verde	
Branzino	31
Tomato Crusted Sea Bass, Leeks, Castelvetroano Olives, Fresh Artichokes, Vernaccia Wine	
Cotoletta alla Milanese	29
Breaded Veal Cutlet, Arugula, Red Onion, Cherry Tomatoes, Shaved Parmesan	
Bistecca	32
Seared 10oz Hanger Steak, Garlic Roasted Potatoes, Sautéed Spinach	
Agnello	38
Roasted Lamb Chops, Mint Yogurt Sauce, Roasted Potatoes	

Contorni (Sides)

<i>Additional Bread Basket</i>	3
<i>Broccoli Rabe, Garlic, Chili Flakes</i>	8
<i>Roasted Potatoes, Garlic, Rosemary</i>	6
<i>Sautéed Spinach, Toasted Pine Nuts, Raisins</i>	8
<i>Cannellini Beans, Pancetta</i>	10

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

Insalate

Orto	11
Spring Mix, Cucumbers, Taggiasca Olives, Red Onions, Organic Tomatoes, Rocotta Salata, Honey Balsamic Vinaigrette	
Burrata	14
Avocado, Organic Tomatoes, Taggiasca Olives, Basil, Extra Virgin Olive Oil	
Cavolo Nero	12
Kale, Shaved Parmesan, Almond Slivers, Carrots, Chickpeas, Garlic Lemon Emulsion	
Bietole	11
Red Beets, Local Oranges, Goat Cheese Crumbles, Arugula, Citrus Dressing	
Mare	18
Octopus, Calamari, Shrimp, Capers, Red Peppers, Scallions, Garlic Lemon Emulsion	

Paste

Capellini al Pomodoro	17
Diced Tomatoes, Garlic, Basil, Olive Oil	
Melanzane alla Parmigiana	19
Baked Eggplant, Tomato, Mozzarella, Parmesan	
**Cannelloni Romagnoli	19
Ricotta and Spinach Filling, Tomato Sauce, Fresh Basil	
**Pappardelle alla Sarda	26
Lamb Sugo, Pecorino Sardo, Cumin	
**Orecchiete alla Pugliese	19
Broccoli Rabe, Sausage, Garlic, Chili Flakes, Anchovies	
**Gnocchi Lombardi	19
Potato Dumplings, Speck, Gorgonzola Sauce	
**Cavatelli	25
Homemade Saffron Small Shells, Pink Shrimp, Cauliflower, Garlic Olive Oil, Chili Flakes	
**Fettuccine Bolognese	22
Slow Cooked Beef Ragu, Fresh Herbs, Grana Padano	
Linguine al Granchio	29
Snow Crab, Pink Shrimp, Garlic, Grape Tomatoes	

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

Dolci

Panna Cotta al Limone	8
Lemon Curd and Amaretto Cookie Crumbles	
Mousse Al Cioccolato	8
Chocolate Fondante, Spicy Toffee	
Tiramisu'	8
Lady Fingers soaked in Rum and Espresso, Mascarpone, Cocoa Powder	
Affogato al Café	8
Espresso poured over one scoop of Vanilla Gelato	
Gelati	8
Vanilla, Chocolate, Sea Salt Caramel, Pistachio	
Torta di Limoncello e Mascarpone	8
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.*