CITY CELLAR

AMERICAN SCRATCH KITCHEN • BAR • WINE CELLAR

EXECUTIVE CHEF
Rolando Anoceto

SOUS CHEFS
Dakota Davidson
Alex Kelley

STARTERS

ONION & MUSHROOM SOUP 9
pinot grigio, parmigiano reggiano, croutons

VEAL MEATBALLS 12.5
roasted in marinara, whipped ricotta, basil, grilled baguette

HUMMUS 12.5
warm pita, za'atar spice, crudité

BRUSSEL SPROUTS 13
applewood bacon, garlic aioli, chives, parmigiano reggiano

GNOCCHI 13
vodka cream sauce, fontina cheese

CRISPY FRIED CALAMARI (RI) 14
roasted garlic lemon aioli, san marzano tomato sauce

GRILLED SPANISH OCTOPUS 16
marble potato, heirloom tomato, calabrian chili, caper, 25 yr. aged balsamic

SPANISH SOFRITO SHRIMP 16
shishito pepper, paprika, sherry, grilled baguette

CRAB CAKE 18.5
blue crab, mustard aioli, salsa verde

PORK BELLY CONFIT 13
stone fruit- yuzu jam, sisho salad, sesame dressing

CHEESE & CHARCUTERIE

with seasonal accompaniments
each: $5 | selection of 3: $15 | selection of 5 $24

PURPLE HAZE: Soft Goat, Cypress Grove Creamery, California
GRAFTON 2 YEAR AGED CHEDDAR: Semi-Hard Cow, Vermont
BEEMSTER 26 MONTH AGED GOUDA: Hard Cow, Holland
LA TUR: Soft Triple Cream, Piedmont Italy
PETIT BASQUE: Semi-Soft, France, Sheeps Milk
ROGUE SMOKED BLUE: Crumbly Cow, Oregon

HOUSE COPPA: Made in House
PROSCIUTTO DI PARMA: 18 Month, Italy
MAGRET DUCK PROSCIUTTO: House Cured, NY State
SPICY SALAMI: Tempesta, Chicago
TRUFFLE SALAMI: Tempesta, Chicago
WAGYU BEEF SALAMI: Tempesta, Chicago

SALADS

QUINOA SALAD
cucumber, feta, roasted beet, hearts of palm, artisan greens, pistachio, meyer lemon vinaigrette, watermelon radish
chicken breast 16.5 | shrimp 18.5 | salmon 19.5 | steak 19.5

CAESAR SALAD 10.5
shaved parmigiano reggiano, croutons
with chicken 19 | with shrimp 20 | with salmon 21

PEAR SALAD 12
arugula, frisée, radicchio, danish blue, shaved pears, candied pecans, spiced pear vinaigrette

SWEET GEM WEDGE SALAD 12.5
smoked bacon, tomatoes, red onion, gorgonzola dolce, blue cheese dressing

TUSCAN KALE SALAD 13
cranberry, savoy cabbage, hazelnuts, aged cheddar, meyer lemon, vinaigrette

BURRATA MOZZARELLA 13.5
heirloom tomato, radicchio, aged balsamic, herbs de provence pangratatto, evoo

HANDMADE PASTAS & RISOTTO

BUCATINI RAGOUT NAPOLITANA 24
charcuterie, braised pork, san marzano tomato, artisan whipped ricotta

FUSILLI A LA VODKA 24
pancetta, vodka cream sauce, parmigiano reggiano

GNOCCHI AL FORNO 26
free range chicken, spinach, fontina, vodka cream sauce

RIGATONI BOLOGNESE 27
veal and braised beef, tiny mushrooms, carrots, parmesan

SHRIMP RISOTTO 28
baby kale, meyer lemon, truffle pecorino

HEARTH BAKED PIZZA

all pizza rosso selections are prepared with san marzano tomato sauce

ROSSO

MARGHERITA
fresh mozzarella, basil 16

SALSICCE
housemade sausage, mozzarella, roasted sweet peppers and onions, basil 17

BIANCA

CAPRI
mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce 17

PANCETTA & FUNGHI
smoked mozzarella, fontina, black truffle ricotta, parmigiano 18

ADDITIONAL TOPPINGS
bacon 3.5, arugula 4, pepperoni 4, meatball 5, prosciutto di parma 5.5

ENTREÉS

CHICKEN UNDER A BRICK 28
potato purée, green cauliflower, tomatoes "soto olio," lemon-thyme jus

BRAISED LAMB SHANK 32
potato purée, fried parsnips, natural rosemary sauce

GRILLED ORGANIC SALMON 32
english pea risotto, haricots verts, charred tomatoes

SEARED YELLOWFIN TUNA 32
sesame crusted on japanese sushi rice salad, cucumber, rainbow carrot, miso ponzu

16oz. NIMAN RANCH PORK CHOP 36
mushroom risotto, haricots verts, rosemary whiskey butter

BLUE CRAB CRUSTED SEA BASS 38
roasted marble potatoes, asparagus, beurre blanc

GRILLED 8oz. FILET MIGNON 45
potato purée, asparagus, red wine demi-glace

16oz. BONE-IN DRY AGED RIBEYE 46
pommes anna, haricots verts, rosemary whiskey butter

8oz. GRILLED HAMBURGER 17.5
bakery roll, lettuce, tomato, red onion, fries, dill pickle

burger toppings:
cheese 1.5, bacon 2, caramelized spanish onion 1.5

SIDES A LA CARTE

FRIES 5
HARICOT VERTS AGLIO OLIO 6
GRILLED ASPARAGUS 6
POTATO PUREE 6
ROASTED MARBLE POTATOES 6
TRUFFLE & PARM FRIES 7.5
ORGANIC MUSHROOM RISOTTO 10

COCKTAILS

MOSCOW MULE 10
tito's handmade vodka, housemade ginger beer, fresh lime, served in a copper mug

FRENCH 75 12
nolets gin, fresh lemon juice, sparkling wine, lemon twist

CELLAR AVIATION 12
nolet's gin, creme di violette, luxardo maraschino liqueur

GRAPEFRUIT MARTINI 12
ketel one vodka, saint germain, fresh grapefruit and lime

STRAWBERRY BASIL MARTINI 12
tito's vodka, muddled strawberry and basil

GOLDEN MARGARITA 14
espolon blanco, grand marnier, fresh lime, agave

BARREL AGED OLD FASHIONED 13
redemption rye, luxardo liqueur, cherry syrup, orange blossom bitters

SMOKED OLD FASHIONED 13
bulleit bourbon, cherry syrup, chocolate bitters, angostura bitters

HEMINGWAY OLD FASHIONED 13
papa's pilar sherry barrel aged rum, orange bitters, filthy cherry, orange peel

PEACH SANGRIA 12
albarino, peach liqueur, vodka, fresh peach syrup, citrus