CITY CELLAR
WINE BAR & GRILL

STARTERS

Onion and Mushroom Soup
Pinot Grigio, Grana Padano, Croutons 7.5

Veal Meatballs
Roasted in Marinara
Whipped Ricotta, Basil, Focaccia 10

Shrimp Scampi
Sautéed in Garlic, White Wine,
Parsley & Lemon 12.5

Fried Calamari
Roasted Garlic Lemon Aioli,
Spicy Tomato Sauce 11.5

Handmade Ricotti Gnocchi
a la Vodka, Asiago, Mozzarella 11.5

Mediterranean Hummus & Flatbread
Caponata & Olives 12

Escargots in Garlic Butter
Baked in Hearth Oven, Crostini 12.5

Pan Seared Lump Crabcake
Mixed Greens, Basil Oil, Dill Lime Tartar 14

Yellowfin Tuna Crudo
Avocado & Heirloom Tomatoes
Crushed Meyer Lemon Vinaigrette 15

Chilled Jumbo Shrimp Cocktail
Classic Cocktail Sauce 15.5

Fresh Warm Mozzarella
Hand-Stretched to Order, Prosciutto, Tapenade,
Banyuls Vinegar, EVOO 12.5

Charcuterie Plate
A Selection of Imported & Domestic
Salumi, Pickled Vegetables,
Marinated Grana Padano,
Cerignola Olives and Flatbread 16

SALADS

Hearts of Romaine Caesar
Grana Padano, Croutons 8

Arugula and Endive Salad
Shaved Grana Padano, Lemon Vinaigrette 7

Spring Vegetables and Greens
Spanish "Jerez " Sherry Vinaigrette 8

Spinach and Baby Greens
Gorgonzola, Spiced Pears,
Toasted Hazelnuts, Balsamic Vinaigrette 10

Iceberg Wedge Salad
Smoked Bacon, Tomatoes, Red Onion,
Gorgonzola Dolce, Blue Cheese Dressing 11

Pine Nut Crusted Warm Goat Cheese
Mesclun Greens, Golden Raisins,
Fig-Balsamic Vinaigrette 11

PIZZA ROSSO

Margherita
Tomato Sauce, Fresh Basil, Mozzarella 13

Pompano
Fior di Latte, Pesto, Basil 14

Salsicce
Sweet Fennel Sausage, Caramelized Onions,
Tomato Sauce, Mozzarella 14.5

Calabrese
Grape Tomatoes, Spicy "Olli" Salume,
Roasted Garlic, Mozzarella 15.5

Rustica
Rapini, Mushrooms, Prosciutto, Mozzarella 15.5

Doria
Artichoke, Mozzarella, Arugula, Olive Oil 14.5

PIZZA BIANCA

Capri
Misson Fig, Goat Cheese, Mozzarella,
Balsamic, Basil 15

Quattro Formaggi
Gorgonzola, Provolone, Mozzarella,
Goat Cheese, Rosemary, Truffle Oil 15.5

Siciliana
Mozzarella, Gorgonzola,
Arugula, Cherry Tomatoes, Prosciutto,
Olive Oil, Hot Peppers 15.5

ADDITIONAL TOPPINGS

Proscuitto di Parma 4.5 Arugula 3
Meatballs 3.5 Bacon 1.5

TONIGHT'S CHEESE SELECTION

Please see tonight's cheese menu
for our daily selections!
3 pieces for 15 5 pieces for 20

ENTREE SALADS AND SANDWICHES

Quinoa Salad with Grilled Chicken
Cranberries, Feta, Pine Nuts, Herbs,
Greens, Cucumbers, Lemon Vinaigrette 15.5
or Grilled Steak 17.5 or Grilled Shrimp 18

Caesar with Grilled Chicken Breast
Hearts of Romaine, Garlic Croutons,
Grana Padano 16.5

Caesar with Grilled Salmon
Hearts of Romaine, Garlic Croutons,
Grana Padano 20

Seared Tuna on Fregola Salad
Tomatoes, Basil, Roasted Pepper, Hot Peppers,
Greens, Asparagus, Sherry Vinaigrette 18.5

8 oz. Grilled Hamburger
Bakery Roll, French Fries, Lettuce Tomato,
Red Onion, Dill Pickle 13.5

PASTA

Housemade Fresh Pasta of the Day MP

Palmetto Creek Farm Pork Ragu
Imported Gorganelli Pasta,
Amaretti Gremolata 26

Shrimp Bucatini
Spring Vegetables, Meyer Lemon, EVOO 26

Gnocchi al Forno
Chicken, Spinach, Asiago,
Vodka Cream Sauce 23

Farfalle
Chicken, Pesto, Roma and Sun-Dried Tomatoes,
Mushroom Ragout 22

Rigatoni
Veal and Braised Beef Bolognese,
Tiny Mushrooms, Parmesan 22

FISH, POULTRY & MEAT

Grilled Atlantic Salmon
Herb Risotto, Grilled Asparagus,
Local Heirloom Tomato Salad 26

Crab Stuffed Jumbo Shrimp
Butternut Squash Puree, Asparagus,
Brown Butter-Bacon Vinaigrette 28

Yellowfin Tuna
Fennel & Coriander Crust,
Cauliflower, Artichoke, Carrot,
Fennel, Black Truffle Vinaigrette 32

Crabmeat Crusted Chilean Sea Bass
Roasted Fingerling Potatoes,
Steamed Asparagus, Citrus Butter 34

Parmesan Crusted Chicken Breast
Potato Puree, Asparagus,
Caper-Tomato-Lemon Sauce 23.5

Braised Lamb Shank
Potato Puree, Fried Parsnips,
Natural Rosemary Sauce 28

Certified Angus Hanger Steak
Parmesan-Truffle Oil Frites,
Market Vegetables, Red Wine Sauce 24

Grilled 9oz. Filet Mignon
Potato Gratin, Market Vegetables,
Red Wine Sauce 35

Grilled 12oz. Dry Aged New York Strip
Potato Gratin, Market Vegetables,
Red Wine Sauce 37

Consuming raw or under cooked eggs, meat or seafood may increase your risk of food born illness.

WPB 3/19/13