



April 15-29

3 courses \$35 Sun-Thurs only (closed Mondays)

No split plates allowed

1st Course

Zuppa del Giorno

Sello's Stagione Salad

Fresh Baby Spinach/red oak leaf w/ strawberries / pears/roasted walnuts/goat cheese topped w/ honey citrus dressing

Polpette e Arancini di Riso

2 each of meatballs in marinara sauce & crispy balls of risotto stuffed with a touch of Bolognese and fresh mozzarella

Caprese Locale

Fresh local sliced tomatoes/burrata mozzarella / arugula/ fresh basil/ EVOO/drizzled w balsamic glaze

2nd Course

Lasagna

House made layers of our pasta sheets baked w /Bolognese Sauce/ mortadella/béchamel sauce & blend of Italian cheeses

Cioppino al Pino

Fishermen's favorite, homemade bucatini with calamari, shrimp, mussels, clams, in a cherry tomato, garlic, white wine sauce

Pork Shank

Slow braised in a chianti demi-glace and served over roasted brussel sprouts

Pizza Aldo

Plum tomato sauce/meatballs/spicy soppressata/ Italian sausage/fresh mozzarella

3rd Course Dolce

All made in house

Tiramisu

Cannoli

Crème Brulee

Flourless Chocolate Torte

Sello's Cellar Club Pick Wine Flights served on a wine plank

Napa Cellars Flight Chardonnay/ Zinfandel/ Cabernet \$18

Duckhorn Vineyards Premium Napa Flight Sauvignon Blanc/ Merlot/ Cabernet \$38