

**"la cena senza vino i come  
un giorno senza sole"**

" a meal without wine is like a day without sunshine "

## Antipasti

### Carpaccio di Manzo

thinly sliced tenderloin of beef garnished w/ capers, chopped onions, shaved parmigiano reggiano cheese & arugula 15

### Insalata Di Polpo


grilled octopus tentacle w/ red wine, lemon, rosemary, over arugula, cherry tomatoes, & goat cheese 18

**Salmone Affumicato con Caprino** smoked Scottish salmon, goat cheese, capers, chopped red onions, lemon juice, EVOO 14

**Focaccia di Ricotta** warmed housemade focaccia bread w/ ricotta cheese topped w/ local honey drizzle 15

### Salsiccia Grigliata

fresh 8oz sausage rope stuffed w/ provolone cheese, grilled w/ lemon & olive oil, served over sautéed broccoli rabe 16

 Banfi Superiore Chianti gl 9  
Tuscany, Italy

### Calamari Fritti

calamari lightly flour dusted & fried, jalapeño peppers, lemon 16

### Cozze e Vongole

fresh local mussels & whole white clams oven baked in a light tomato broth 14

 Santa Margarita Pinot Grigio gl 14  
Alto Adige, Italy

### House Special Crab and Prosciutto MP



 Acita's Cellar Club Wine Pairing Pick



## Zuppa E Insalate

### Pasta e Fagioli

Giuseppe's housemade specialty 10

### Sello's Stagione Salad


arugula, baby spinach, goat cheese, red onion, dried cranberries, pecans, & cherry tomatoes finished w/ a maple balsamic vinaigrette 14

### Autunnale

burrata, roasted red peppers, prosciutto crudo, finished with balsamic glaze over arugula 15

### Barbabietola e Finocchio

roasted beets, fresh fennel, oranges, goat cheese, romaine, pine nuts, finished w/ extra virgin olive oil & a champagne blood orange vinaigrette 14

 La Marca Luminore Prosecco Superiore gl 13  
Veneto, Italy

### Insalata di Cesare

romaine lettuce, our homemade dressing, homemade crutons, shaved parmigiano reggiano 12

### Rucola e Parmigiano

arugula, pine nuts, shaved parmigiano reggiano, EVOO, drizzle of balsamic vinegar & fresh squeezed lemon 13

**Add ons:** "Coleman Natural" Grilled Chicken 9

Grilled Jumbo Shrimp 13

Grilled Wild Caught Salmon 15

Side Salads available w/ order of entrée only

Sello's Stagione Salad 8 Insalata di Cesare 7

Rucola e Parmigiano 8

*Locally sourced produce, cheeses, seafood & eggs  
used when at all possible*

**"A tavola non si invecchia"**

"At the table you're never old"

## Pizza al Forno

Our 800 degree wood fired oven creates a charred crust on our 30 cm individual hand stretched pizzas.

### Margherita


plum tomato sauce, fresh mozzarella/ basil 16

### Americana

plum tomato sauce, fresh mozzarella & pepperoni 18

### Fior di Latte

ricotta base with EVOO mozzarella, roasted garlic, pancetta bites, cherry tomatoes, & basil 18

 J. Lhor Riesling gl 9  
Arroyo Seco, CA

### Aldo

plum tomato sauce, spicy soppressata, Italian sausage, meatball, fresh mozzarella 19

### Vespa

wild mushroom, prosciutto crudo, fresh mozzarella, drizzle of white truffle oil 18

 Cloud Fall Pinot Noir gl 10  
Monterey County, CA

### Diavola

plum tomato sauce, spicy sopressata, jalapeño, fresh mozzarella 19

 Greystone Merlot gl 8  
Napa, CA

*Proceeds go to the Culinary Institute of America*

**Cinquecento** artichoke & asiago base, prosciutto, fresh mozzarella 18

add arugula \$2 • add burrata \$5 • cauliflower crust (GF) \$5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

## Pasta

**Involtini di Melanzane** thinly sliced grilled eggplant rolled & stuffed w/ angel hair pasta w/ marinara sauce & fresh parmigiano reggiano 20


**Boscaiola** rigatoni pasta w/ sausage, peppers, onions, & basil in a marinara sauce w/ a touch of Demi 22

 Simi Cabernet Sauvignon gl 13  
Alexander Valley, CA

 **Linguine d' Angelo Aglio Olio e Peperoncino** linguine pasta w/ EVOO, garlic, grape tomato, fresh pecorino cheese & touch of chili flakes 18

**Fiocchi Alla Vodka** parmigiano & mozzarella stuffed pasta pouches dressed w/ a vodka cream sauce topped with pancetta 24


**Tortolloni di Manzo**- veal & beef filled pockets of pasta tossed with broccoli rabe, cremini mushrooms, & Demi sauce 24

 Kim Crawford Sauvignon Blanc gl 12  
Marlborough, NZ

**Papardelle alla Bolognese** homemade wide ribbon pasta tossed w/ a hearty ragu of tomato vegetable, beef, pork & veal 22

**Rigatoni e Granchi** rigatoni sautéed w/ jumbo lump crabmeat, pancetta & roasted red pepper finished in an aurora sauce; a blush marinara 30

**Frutti di Mare** fishermens favorite linguini w/ calamari, shrimp, mussels & clams in a cherry tomato, garlic, pinot grigio broth 30

 Benzinger Chardonnay gl 10  
Dunnigan Hills, CA

**Lasagna** housemade layers of our pasta sheets baked w/ Bolognese Sauce, mortadella, béchamel sauce & blend of Italian cheeses 22


**Linguini Alle Vongole** linguine w/ clams sautéed in a red or white wine garlic sauce 24

Add burrata \$5 • Add Gluten Free Pasta available for \$3

## Pesce

**Salmone Oregonata** grilled wild caught Salmon brushed with Dijon mustard and encrusted in a traditional gremolata finished w/ lemon zest & served over sautéed spinach 34

 **Aragosta e Gamberi all' Arrabbiata** 7 oz lobster tail & several jumbo shrimp served in a fiery marinara sauce w/ linguini w/ EVOO, garlic & a touch of chili flakes 34

 Lyric by Etude Pinot Noir gl 12  
Santa Barbara, CA

**Capesante con Pancetta**- fresh dayboat scallops wrapped w/ pancetta & served over lentil potatoes with roasted vegetable stock 36

## Contorni

### Arancini di Riso

crispy balls of risotto stuffed w/ a touch of bolognese & fresh mozzarella 8

### Funghi Trifolati

sautéed cremini mushrooms 8

### Spinaci

fresh sautéed spinach w/ garlic & cannellini beans 8

### Piselli

fresh peas sautéed w/ onion & pancetta 6

### Patatine Fritte al Parmigiano

Parmesan French fries w/ drizzle of white truffle oil 8

### Rigatoni al Pomodoro

Rigatoni in a marinara sauce 8

### Polpette

trio of 1 oz meatballs in marinara sauce 8

### Parsnip Gratin

parsnips w/ sage Parmesan and a touch of chili flakes 8

### Roasted Potatoes 8

Substitution requests may not be honored during peak times  
Plate charge for sharing an entrée is \$4.00

## Carne

**Pollo Marsala** whole halved herb & lemon roasted chicken w/ red onions, cremini mushrooms finished w/ marsala sauce 32

**Vitello Sello's** tender scallopini of Veal sautéed topped w/ prosciutto crudo, smoked mozzarella & finished in a Nero DA' vola red wine reduction served w/ fresh peas sautéed w/ onion & pancetta 30


### Costata alla Parmigiana

16 oz bone in pork chop hand pounded & breaded, topped w/ marinara & mozzarella served w/ rigatoni al pomodoro 32

 Antigal Uno Malbec gl 10  
Mendoza, Argentina

### New Zeland Rack of Lamb

whole rack of grilled lamb with a Chianti rosemary reduction served over roasted potatoes 40

 7 Moons Red Blend gl 12  
Central Coast, CA

### Aragosta e Vitello

cold water lobster tail & tender scaloppini of veal sautéed w/ shallots & wild mushrooms deglazed w/ champagne & finished w/ butter & cream served w/ fresh peas sautéed w/ onion & pancetta 36

 Sassoregale Sangiovese gl 12  
Tuscany

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