

“la cena senza vino i come un giorno senza sole”

“ a meal w/out wine is like a day w/out sunshine “

Antipasti

Carpaccio di Manzo

thinly sliced tenderloin of beef garnished w/ capers, chopped onions, shaved parmigiano reggiano cheese & arugula 16

Insalata Di Polpo

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

Salmone Affumicato con Caprino rolled Smoked Scottish Salmon and goat cheese w/ capers, red onions, lemon juice, & EVOO 16

Portobello Ripieno- woodfired portabella mushroom stuffed w/ spinach & ricotta cheese topped w/ mozzarella 14

Salsiccia Grigliata

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

 Da Vinci Chianti Riserva gl 11
Chianti Classico Region

Calamari Fritti

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

Capesante Toscane

seared scallops, finished w/ lemon butter, in a creamy pecorino sauce w/ sun dried tomato, spinach, onion, & garlic 16

Vongole al Forno a Legna

wood fired mussels & clams in a white wine broth & lemon compound butter 16

 Santa Margarita Pinot Grigio gl 13
Alto Adige, Italy

House Special Crab and Prosciutto MP

 **Acita's Cellar Club Wine Pairing Pick**



Zuppa E Insalate

Zuppa Del Giorno

Housemade Specialty 10

Sello's Stagione Salad

Romaine, arugula, prosciutto, supressata, artichoke heart, olives, red peppers, cherry tomato, feta & balsamic vinaigrette 17

Insalata di Primavera

mixed greens, kale, shaved brussels sprouts, strawberry, blueberry, cantaloupe & sunflower seeds finished w/ blueberry & blackberry vinaigrette 15

Piramide di Melanzane e Mozzarella

tower of fried eggplant, heirloom tomato & fresh mozzarella topped w/ fresh basil, EVOO & balsamic reduction 16

 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 16

Side Salads available w/ order of entrée only

Sello's Stagione Salad 8 Insalata di Cesare 7

Rucola e Parmigiano 8

At Sello's we use the highest quality & freshest ingredients available - always use locally sourced when 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, burrata cheese, basil 16

Americana

plum tomato sauce, garlic confit & fresh mozzarella & pepperoni 18

Fior di Latte

smoked mozzarella & ricotta base w/ grape tomatoes, garlic confit, & prosciutto bites topped w/ fresh basil 18

 Masi Valpolicella gl 9
Veneto

Pizza Sello's

gorgonzola cream, mozzarella, chopped asparagus, & mortadella finished w/ crushed pistachio 19

Vespa

cremini mushrooms, prosciutto crudo, fresh mozzarella, drizzle of white truffle oil 18

Dolce e Salato

ricotta, mozzarella, pecorino, pancetta, & garlic confit finished w/ honey & parsley 18

 Cantina Zaccagnini gl 11
Montepulciano

The dryness of this wine will go stellar with the sweetness of the honey!

Aldo

plum tomato sauce w/ spicy soppreasata, Italian sausage, meatball, & fresh mozzarella 20

Focaccia del Giorno “Flatbread of the Day” buttery, woodfired flatbread topped w/ chefs choice of the day 19

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 & mozzarella 20

Contadina orecchiette w/ asparagus, cremini mushroom, onion tricolor tomato, & pecorino finished w/ a cognac cream sauce 23

 Simi Cabernet gl 13
Alexander Valley

Fiocchi Alla Vodka/Alla Pesto parmigiano and mozzarella stuffed pasta pouches served w/ a creamy vodka sauce topped w/ prosciutto crudo or a creamy basil pesto sauce 25


 **Ravioli di Salsiccia** ravioli stuffed w/ broccoli rabe and sausage, tossed w/ a spicy marinara, onion, roasted eggplant, pecorino & fresh basil 26

 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 24

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

Fisherman's Favorite bucatini w/ mussels, clams, sliced salmon, & day boat scallops finished w/ garlic served in white

 sauce 34
Harken Chardonnay, California gl 9

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

Bucatini Agli Scampi bucatini w/ shrimp, cherry tomatoes, garlic, lemon, basil, & parsley in a buttery wine sauce 26

Orecchiette Pollo Primavera orecchiette w/ Coleman natural chicken, peas, onions, & pancetta tossed in a Parmigiana Reggiano cream sauce 26

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

Pesce

Salmone Oreganata wild caught salmon encrusted w/ garlic, lemon zest, breadcrumbs & oregano finished w/ white wine & lemon served over sautéed spinach 34

 **Ravioli Allo Scoglio** lobster ravioli w/ 4oz of lobster tail medallions, shrimp, and garlic served in a spicy marinara sauce 38

 Lyric by Etude Pinot Noir gl 12
Santa Barbara, CA

Capesante Scottiate seared day boat scallops, served on top of fresh local corn salsa w/ a refreshing cilantro aioli 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

Orecchiette al Pomodoro

orecchiette in a marinara sauce 8

Polpette

trio of 1 oz meatballs in marinara sauce 8

Asparago

woodfired asparagus topped w/ parmigiana cheese 10

~~~

*Substitution request may not be honored during peak times*

*Plate charge for sharing an entrée is \$5*

*If you see a menu item we used to have please do not hesitate to ask, as long as we have the ingredients we will do our best to accommodate you.*

## Carne

**Saltimbocca Alla Romana** Coleman natural chicken breast topped w/ prosciutto & fontina cheese, simmered in a sage & red wine demi-glaze, served w/ garlic sautéed French beans 28

**Vitello Marsala** tender scallopini of veal sautéed w/ cremini mushrooms & shallots in a marsala sauce, served w/ garlic sautéed French beans 30

### Costata alla Parmigiana

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

 Sassoregale Sangiovese gl 12  
Tuscany

### Petto D' Aniatra

8oz seared duck breast topped w/ a rosemary Chianti reduction served over saffron risotto & grilled asparagus 38

 La Chiara Gavi Di Gavi gl 11  
Piedmont

### Aragosta e Vitello

cold water lobster tail & tender scaloppini of veal sautéed w/ shallots & cremini mushrooms deglazed w/ champagne & finished w/ butter & cream served w/ fresh peas sautéed w/ onion & pancetta 38

 7 Moons Red Blend gl 13  
OR Washington Hill Riesling gl 9

**Filetto Di Manzo** 8oz Center-cut Beef Filet, seared & finished w/ taleggio cheese, served w/ grilled asparagus & creamy mushroom risotto 40

for all the latest info follow our website [ocsellos.com](http://ocsellos.com)  
or on Facebook & Instagram @sellosoven

