

**"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, sliced onions, shaved parmigiano reggiano cheese & arugula 18

### Salsiccia Grigliata

fresh 8oz sausage rope stuffed w/ provolone cheese, grilled w/ lemon & olive oil, served over sautéed garlic broccoli rabe 18

 Da Vinci Chianti Riserva gl 12  
Chianti Classico Region

### Gambero all'aglio

tiger prawn, jumbo shrimp & rock shrimp, sautéed in EVOO, garlic & herbs served w/ crostini 26

### Morsi di Pesce

slices of local fresh fish sautéed in butter & white wine served over our housemade puntanesca sauce 18

### Calamari Fritti

calamari lightly flour dusted & fried, jalapeño peppers, lemon 18

### Capasante con Guscio

fresh local scallops in shell, woodfired topped w/ roasted red peppers, herbs & butter 16


### Vongole Arrosto

woodfired local clams served in a light seafood broth 18

### House Special Crab & Prosciutto MP

### Tavola di Gastronomia

chefs choice of aged meats & cheeses served w/ fresh fruit & accoutrements 28

 Toresella Prosecco gl 10  
Veneto, Italy

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



## 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

### Dolce e Salato

ricotta, mozzarella, & pecorino cheeses topped w/ pancetta & garlic confit finished w/ honey & parsley 19

 Cantina Zaccagnini gl 11  
Montepulciano

*The dryness of this wine will go stellar w/ the sweetness of the honey!*

### Aldo

plum tomato sauce w/ spicy soppressata, Italian sausage, meatball, & fresh mozzarella 21

### Acciuga Bianca

anchovies, mushrooms, tomatoes, olives & goat cheese topped w/ fresh herbs 19

### Ricotta Secca

sundried tomato infused ricotta, mozzarella, broccoli rabe, red onion, rosemary, touch of red pepper flake 19

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

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## Zuppa E Insalate

### Zuppa Del Giorno

chef's specialty 10

### Melanzana Caprese

fried eggplant served w/ charred vine tomatoes & fresh mozzarella finished w/ basil pesto, EVOO, & balsamic reduction 17

### Insalata Primaveraile

spinach leaf & baby sorrel topped w/ strawberries, prosciutto crudo, goat cheese, spicy walnuts, & finished w/ balsamic vinaigrette 16

### Burrata Caprese

burrata cheese w/ aged balsamic vinegar, heirloom tomato, arugula, basil, kamata olives, and EVOO 16

### Insalata di Cesare

romaine lettuce, our homemade dressing, homemade croutons, shaved parmigiano reggiano 14

### Rucola e Parmigiano

arugula, pine nuts, shaved parmigiano reggiano, EVOO, drizzle of balsamic vinegar & fresh squeezed lemon 14

**Add ons:** "Coleman Natural" Grilled Chicken 10  
Grilled Jumbo Shrimp 14  
Grilled Wild Caught Salmon 16  
Lobster Tail 25

Side Salads available w/ order of entrée only  
Insalata di Cesare 8 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"

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 23

 **Cioppino** local clams, rock shrimp, scallops & octopus served in a light, spicy red broth over linguine 38

**Papardelle alla Bolognese** homemade wide ribbon pasta tossed w/ a hearty ragu of tomato, vegetable, beef, pork & veal 24


**Lasagna** housemade layers of our pasta sheets baked w/ Bolognese sauce, mortadella, béchamel sauce & blend of Italian cheeses 24

**Orecchiette con Bistecca** orecchiette served w/ beef tenderloin bites, mushrooms, onions, peas, served in a demi glaze cream sauce 34

 J. Lohr Merlot gl 10  
Paso Robles CA

**Fiocchi alla vodka/alla Pesto** parmigiano & mozzarella stuffed pasta pouches served w/ a creamy vodka sauce topped w/ shaved prosciutto crudo or creamy basil pesto sauce 27

**Linguine Primavera** linguine served w/ sautéed seasonal vegetables in a roasted vegetable cream sauce 28  
Add pesto for \$3

 Lyric by Etude Pinot Noir gl 12  
Santa Barbara CA

**Ravioli al Tartufo** mushroom truffle ravioli served w/ cremini mushrooms, garlic, & onions in a pecorino & champagne cream sauce 32

 **Fradivlo** shrimp & cold-water lobster tail served in a fiery marinara sauce over linguine 38

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



## Contorni

**Patatine Fritte al Parmigiano**  
Parmesan French fries w/ drizzle of white truffle oil 9

**Orecchiette al Pomodoro**  
orecchiette in a marinara sauce 9

**Polpette**  
trio of 2 oz meatballs in marinara sauce 10

**Arancini**  
three large crispy balls of risotto stuffed w/ a touch of bolgonese & fresh mozzarella 12

**Verdure Saltate**  
your choice of sauteed spinach w/ garlic & cannelloni beans, peas w/ onion & pancetta, cremini mushrooms, broccoli rabe w/ garlic or chef's choice seasonal vegetable 9

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*Substitution request may not be honored during peak times*

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

- Extra Bread Charge \$3
- Parties of 6 or more are subjected to automatic gratuity
- 3% credit card processing fee

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## Carne E Pesce

**Filetto Di Manzo**  
8oz Center Cut Copper-Creek Black Angus Filet 55

**Bistecca di Costata**  
16oz Copper-Creek Black Angus Ribeye 65

Both served w/ your choice of basil pesto or gorgonzola cream sauce & homemade gnocchi w/ mushrooms & peas

**Cotoletta** 14oz Catelli bone in veal chop topped w/ smoked mozzarella & prosciutto served over a bed of sautéed broccoli rabe & topped w/ a veal demi 70

**Aragosta e Vitello**  
tender veal scaloppini & cold-water lobster served w/ mushrooms & shallots in a champagne cream sauce, w/ side of sauteed peas w/ onions & pancetta 42

**Vitello Impanto** crispy veal cutlets, served over capellini pasta w/ tomatoes, cremini mushrooms, shallots & garlic in a marsala butter sauce 36

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

**Pollo alla Burrata** lightly floured chicken cutlets topped w/ burrata cheese, sautéed in aged red wine vinegar & white wine w/ tomatoes, cherry peppers, garlic & basil served over sautéed spinach 28

**Salmone Toscano** grilled Atlantic salmon smothered in a creamy Tuscan sauce of spinach & sun-dried tomatoes w/ garlic & onion served over sautéed asparagus & orecchiette pasta 32

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