

**“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 20



Da Vinci Chianti Riserva gl 12
Chianti Classico Region

Calamari Fritti

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

Cozze con Brodo

PE mussels sautéed w/ garlic & onion in a red seafood broth served w/ homemade crostini's 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 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

Bianco Sano

mozzarella, bechamel, portobello mushrooms, red onion, roasted red pepper, garlic confit & basil 19

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

for all the latest info follow our website ocsellos.com
or on Facebook & Instagram @sellosoven



Zuppa E Insalate

Zuppa Del Giorno

chef's specialty 10

Autunnale

arugula, spinach, roasted acorn squash, blackberries, roasted walnuts, goat cheese & spicy vinaigrette 17

Bruschette ai Fichi

house-made fig blackberry jam, dried figs, tomato salsa verde, whipped mascarpone & goat cheese served on crispy crostinis 16

Insalata di Cesare

romaine lettuce, our homemade dressing, homemade croutons, shaved parmigiano reggiano 15

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 24

Manzo Stracotto Ravioli braised beef filled ravioli served w/ roasted acorn squash, wild mushrooms, prosciutto & garlic tossed in a butternut squash cream sauce 32

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 25

Fiocchi Vodka parmigiana & mozzarella stuffed pasta pouches coated in a creamy vodka sauce garnished w/ fresh shaved prosciutto 27

 **Aragosta di Mare** 6oz cold water lobster tail, mussels, & shrimp served over linguine pasta in a spicy red seafood broth 42

 Lyric by Etude Pinot Noir gl 12
Santa Barbara CA

Orecchiette alla Norma orecchiette pasta w/ roasted eggplant, cherry tomatoes, onion & garlic tossed in our marinara sauce & finished w/ whipped ricotta & basil 24

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

Spinaci
sauteed spinach w/ garlic & cannellini beans 9

~~~

*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

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



## Carne E Pesce

### Filetto di Manzo

served over pea puree risotto w/ thin sliced carrot, shallot & asparagus finished w/ wild mushroom burgundy sauce (8oz \$60, 12oz \$85)

 Simi Cabernet Sauvignon gl 14  
Alexander Valley, CA

### Costola Corta

braised beef short rib served over cacio e pepe gnocchi & side of braised leeks finished w/ a mushroom & rib demi glaze 46

### Saltimbocca Gallina

oven roasted Cornish Hen served over wild mushroom risotto, finished w/ white wine & butter topped w/ crispy prosciutto di parma 38

**Vitello Spezzatino** medallions of veal slow cooked w/ porcini mushrooms, carrots, Kalamata olives & red potatoes in a robust red sauce served over papardelle pasta 38

### Salmone Toscano

Grilled Atlantic salmon smothered in a creamy tuscan sauce of spinach & sun-dried tomatoes w/ garlic & onion served over sauteed asparagus & orecchiette pasta 32

 Santa Margherita Pinot Grigio gl 14  
Valdadige, Italy

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

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