

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

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

Antipasti

Calamari Fritti

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

Calamaretti alla Griglia

calamari grilled w/ red peppers, onion, & garlic finished w/ herb pesto butter & wine 19

Polpo Brasato

spanish octopus braised w/ potatoes, red peppers, onion, garlic wine & herbs 21
garlic, wine, & herbs 21

Salsiccia Grigliata

fresh 8oz sausage rope stuffed w/ provolone cheese, grilled w/ lemon & EVO, served over sautéed garlic broccoli rabe 20

 Da Vinci Chianti Riserva gl 12
Chianti Classico Region

Carpaccio di Manzo

thinly sliced tenderloin of beef garnished w/ capers, onion, arugula, & shaved parmigiano reggiano cheese w/ a side of anchovy tapenade 19

Cozze e Vongole

fresh PE mussels & local middle neck clams, served in a red seafood broth w/ homemade crostini's 18

House Special Crab & Prosciutto MP

Tavola di Gastronomia

chef's selection of aged meats, local & Italian cheeses served w/ fresh fruit & accoutrements 28

 Toresella Prosecco gl 10
Veneto, Italy



Pizza al Forno

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

Margherita

hand crushed tomatoes, buffalo mozzarella, basil, EVOO 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

Cinquecento

pecorino cream, mozzarella, spinach, red onion, tomato, EVOO, balsamic glaze 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 Michael's specialty 10

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

Stagione Salad

arugula, crushed pistachio, blood orange, naval orange, fennel, cucumber, red onion & goat cheese w/ a citrus mint vinaigrette 18

Salmon Affumicato

smoked Atlantic salmon w/ arugula, soft boiled egg, capers, cucumber, onion & crumbled goat cheese, finished w/ a pancetta vinaigrette 22

Burrata Caprese

burrata cheese, prosciutto de parma, tomato, balsamic gelée, arugula, basil & EVOO 16

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 Sellos 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

 Acita's Cellar Club Wine Pairing Pick

Pasta

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

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

Burrata Ravioli burrata filled ravioli aglio e olio w/ spinach, cherry tomatoes & onion finished w/ basil & pecorino cheese 28

Scampi Vongole e Gamberi local middle neck clams & shrimp served over linguine pasta in a zesty lemon, garlic, butter sauce 36

Ortalana sauteed asparagus, mushrooms, spinach, garlic & onion in our sundried tomato cream sauce tossed w/ mezzi rigatoni 26

Linguine al Tartufo linguine tossed w/ locally grown mushrooms in a creamy black truffle sauce 32

 **Fra Diavolo** 6oz cold water lobster tail, mussels, & shrimp served over linguine pasta in a spicy red seafood sauce 42

 Lyric by Etude Pinot Noir gl 12
Santa Barbara CA

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



Sello's

Italian Oven & Bar

cibo vino vita

Contorni

Patatine Fritte al Parmigiano

Parmesan French fries w/ drizzle of white truffle oil 9

Mezzi Rigatoni Pomodoro

mezzi rigatoni 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

spinach w/ garlic & cannellini beans 9

Piselli

peas w/ pancetta, garlic, & onion 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

8oz Copper Creak beef filet, finished w/ a gorgonzola crust & served over grilled asparagus & side of demi risotto w/ crispy pancetta & broccoli rabe 60



Simi Cabernet Sauvignon gl 14  
Alexander Valley, CA

**Vitello e Aragosta** veal scallopini & cold-water lobster tail in a creamy champagne sauce served w/ our house favorite sauteed peas w/ pancetta & onion 42

**Vitello Saltimbocca** veal scallopini topped w/ crispy prosciutto & mozzarella, finished w/ our sage veal demi, served w/ our house favorite sauteed peas w/ pancetta & onion 38

**Risotto all'Aragosta** cold water lobster tail grilled in shell w/ vanilla compound butter & served over seafood saffron risotto w/ lobster claw & knuckle 54

### Salmone Toscano

grilled Faroe Island salmon, smothered in a creamy Tuscan sauce of spinach, sundried tomatoes, garlic, & onion w/ mezzi rigatoni pasta & grilled asparagus 32



Santa Margherita Pinot Grigio gl 14  
Valdadige, Italy

**Pollo Burrata** woodfired chicken breast, topped w/ burrata cheese, served w/ cherry peppers & broccoli rabe over herb polenta 36

### Costata alla Parmigiana

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

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