

# CITY CELLAR

AMERICAN SCRATCH KITCHEN • BAR • WINE CELLAR

EXECUTIVE CHEF  
Farrin Kolpan

SOUS CHEFS  
Alexander Kelley  
Gustavo Lopez  
Scott Curran  
Misael Barrera

## STARTERS

<b>ONION &amp; MUSHROOM SOUP</b> pinot grigio, parmigiano reggiano, croutons	9.5
<b>VEAL MEATBALLS</b> roasted in marinara, whipped ricotta, basil, grilled baguette	13
<b>HUMMUS</b> warm pita, za'atar spice, crudité	13
<b>BRUSSEL SPROUTS</b> applewood bacon, garlic aioli, chives, parmigiano reggiano	13.5
<b>GNOCCHI</b> vodka cream sauce, fontina cheese	13.5
<b>ESCARGOTS IN GARLIC BUTTER</b> baked in hearth oven, crostini	14.5
<b>CRISPY FRIED CALAMARI (RI)</b> roasted garlic lemon aioli, san marzano tomato sauce	15
<b>GRILLED SPANISH OCTOPUS</b> marble potato, heirloom tomato, calabrian chili, caper, 25 yr. aged balsamic	16.5
<b>SPANISH SOFRITO SHRIMP</b> shishito pepper, paprika, sherry, grilled baguette	16.5
<b>CRAB CAKE</b> blue crab, mustard aioli, salsa verde	19

## CHEESE & CHARCUTERIE

with seasonal accompaniments  
each: \$5.5 | selection of 3: \$15.5 | selection of 5 \$24.5

<b>PURPLE HAZE:</b> Soft Goat, Cypress Grove Creamery, California
<b>GRAFTON 2 YEAR AGED CHEDDAR:</b> Semi-Hard Cow, Vermont
<b>BEEEMSTER 26 MONTH AGED GOUDA:</b> Hard Cow, Holland
<b>LA TUR:</b> Soft Triple Cream, Piedmont Italy
<b>PETIT BASQUE:</b> Semi-Soft, France, Sheeps Milk
<b>ROGUE SMOKED BLUE:</b> Crumbly Cow, Oregon
<b>HOUSE COPPA:</b> Made in House
<b>PROSCIUTTO DI PARMA:</b> 18 Month, Italy
<b>MAGRET DUCK PROSCIUTTO:</b> House Cured, NY State
<b>SPICY SALAMI:</b> Tempesta, Chicago
<b>TRUFFLE SALAMI:</b> Tempesta, Chicago
<b>WAGYU BEEF SALAMI:</b> Tempesta, Chicago

## SALADS

<b>CAESAR SALAD</b> hearts of romaine, croutons, parmigiano reggiano	12.5
<b>SWEET GEM WEDGE SALAD</b> smoked bacon, tomatoes, red onion, gorgonzola dolce, blue cheese dressing	13
<b>TUSCAN KALE SALAD</b> cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	13.5
<b>QUINOA SALAD</b> cucumber, feta, roasted beet, hearts of palm, artisan greens, pistachio, meyer lemon vinaigrette, watermelon radish	14
<b>PEAR SALAD</b> arugula, frisée, radicchio, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	14.5
<b>BURRATA CAPRESE</b> heirloom tomato, radicchio, aged balsamic, herbs de provence pangratatto, evoo	14.5
<b>ADD ONS</b> grilled chicken breast 6   shrimp 9   faroe island *salmon 10   *NY Strip 9	

## COCKTAILS

<b>CUCUMBER MINT MARTINI</b> nolet's gin, muddled cucumber and mint, fresh lime	13
<b>GRAPEFRUIT MARTINI</b> ketel one vodka, saint germain, fresh grapefruit and lime	13
<b>ESPRESSO MARTINI</b> stolichnaya vanilla vodka, kahlua, espresso, crème de cacao	13
<b>JUST PEACHY</b> ketel one peach & orange blossom botanical vodka, fresh orange and lime	13
<b>MEZCALITA</b> recuerdo mezcal joven, espolon blanco tequila, agave, fresh lime	13

## HANDMADE PASTAS & RISOTTO

<b>BUCATINI SUNDAY SAUCE</b> charcuterie, braised pork, san marzano tomato, artisan whipped ricotta	24.5
<b>FUSILLI A LA VODKA</b> pancetta, vodka cream sauce, parmigiano reggiano	24.5
<b>GNOCCHI AL FORNO</b> free range chicken, spinach, fontina, vodka cream sauce	26.5
<b>RIGATONI BOLOGNESE</b> veal and braised beef, tiny mushrooms, carrots, parmesan	27.5
<b>SHRIMP RISOTTO</b> baby kale, meyer lemon, truffle pecorino	28.5

## HEARTH BAKED PIZZA

all pizza rosso selections are prepared with san marzano tomato sauce

<b>ROSSO</b>		
<b>MARGHERITA</b> fresh mozzarella, basil	16	
<b>SALSICCE</b> housemade sausage, mozzarella, roasted sweet peppers and onions, basil	17.5	
<b>PEPPERONI</b> fresh mozzarella, peppadews, arugula		18.5
<b>BIANCA</b>		
<b>CAPRI</b> mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce		17.5

### ADDITIONAL TOPPINGS

bacon 4, arugula 4.5, pepperoni 4.5, meatball 5.5, prosciutto di parma 6

## ENTREÉS

<b>CHICKEN UNDER A BRICK</b> potato purée, green cauliflower, tomatoes "soto olio," lemon-thyme jus	28.5
<b>*12oz. PICANHA SIRLOIN</b> saffron chorizo rice, chimichurri, cippolini onions	32.5
<b>BRAISED LAMB SHANK</b> potato purée, fried parsnips, natural rosemary sauce	32.5
<b>*GRILLED FAROE ISLAND SALMON</b> english pea risotto, haricots verts, charred tomatoes	32
<b>*SEARED YELLOWFIN TUNA</b> sesame crusted on japanese sushi rice salad, cucumber, rainbow carrot, miso ponzu	34
<b>*16oz. NIMAN RANCH PORK CHOP</b> mushroom risotto, haricots verts, rosemary whiskey butter	36.5
<b>BLUE CRAB CRUSTED SEA BASS</b> roasted marble potatoes, asparagus, beurre blanc	39
<b>*GRILLED 8oz. FILET MIGNON</b> potato purée, asparagus, red wine demi-glace	47
<b>*16oz. BONE-IN DRY AGED RIBEYE</b> pommes anna, haricots verts, rosemary whiskey butter	48
<b>*8oz. GRILLED HAMBURGER</b> bakery roll, lettuce, tomato, red onion, fries, dill pickle	18
<b>burger toppings:</b> cheese 2, bacon 2.5, caramelized spanish onion 2	

## SIDES A LA CARTE

<b>FRIES</b>	5.5
<b>HARICOT VERTS AGLIO OLIO</b>	6.5
<b>GRILLED ASPARAGUS</b>	6.5
<b>POTATO PUREE</b>	6.5
<b>ROASTED MARBLE POTATOES</b>	6.5
<b>TRUFFLE &amp; PARM FRIES</b>	8
<b>ORGANIC MUSHROOM RISOTTO</b>	10.5

<b>CITY CELLAR OLD FASHIONED</b> bulleit bourbon, orange blossom bitters, cardamom bitters	15
<b>BLACKBERRY SMASH</b> woodford reserve bourbon, blackberry, mint, fresh lime	14
<b>RASPBERRY NEGRONI</b> raspberry infused bombay sapphire gin, aperol aperitivo, cinzano sweet vermouth	14
<b>BLOOD ORANGE SPRITZ</b> nolet's gin, fresh lime, blood orange pellegrino	14
<b>STONE FRUIT SANGRIA</b> vinho verde, apricot brandy, peach, fresh orange and lime	14