

APPETIZERS

SOUP OF THE DAY

» MARKET

STUFFED BANANA PEPPERS

» (2), with our 'signature' cheese stuffing, crostini & Italian vinaigrette \$7.00

CALAMARI

» Crispy & tender, lemon-herb aioli & sweet chili sauce dippings \$9.00

ALSACE

» Sautéed artichoke hearts & red peppers in a sherry wine sauce \$8.00

MUSSELS PROVENCAL

» Steamed Prince Edward Island mussels, spicy sausage, white beans, swiss chard, classic shellfish broth, crostini \$10.00

'LUMPY' CRAB CAKES

» (2) pan seared cakes, lump-crab stuffing, chipotle aioli \$9.00

FRIED RAVIOLI

» Cheese filled, sprinkled parmesan cheese, tomato sauce dipping \$7.00

SALADS

BABY GREENS

» Maytag Bleu crumbles, grape tomato, spiced pecans, white balsamic vinaigrette \$5.00

HEARTS OF ROMAINE

» Grilled romaine heart, 'classic' Caesar dressing, shaved Parmigiano-Reggiano \$7.00

CAPRESE

» Grape tomato, cucumber, yellow pepper, fresh mozzarella, balsamic glaze & basil oil over imported prosciutto \$9.00

CHOPPED

» Romaine, applewood bacon, Maytag Bleu crumbles, tomato, avocado-cream dressing \$8.00

PIZZA

PIZZA BARESE

» Grilled chicken, roasted red peppers, red onion, light ricotta, sprinkled asiago & mozzarella cheeses \$12.00

PIZZA MARGHERITA

» Sweet marinara, fresh mozzarella & basil \$10.00

OLIVE TAPENADE PIZZA

» White pizza, finely chopped green & black olives, caramelized onions, cheddar & mozzarella chesses \$11.00

SMALL PLATES

CHICKEN MILANESE

» Breaded chicken scaloppine, baby arugula, fresh lemon vinaigrette, shaved Parmigiano-Reggiano \$12.00

MAYTAG BURGER

» 8 oz. C.A.B., Maytag Bleu crumbles, applewood smoked bacon, sweet onion jam, lettuce, tomato, hand-cut fries \$11.00

BEER-BATTERED COD

» (Thurs & Fri only) 10 oz. cod fillet, beer-battered & fried, hand-cut fries, coleslaw, tarter sauce \$13.00

'OPEN-FACED' BEEF TENDERLOIN

» 4 oz., blackened, caramelized onions, portabella mushrooms, smoked gouda, garlic-mascarpone roll, hand-cut fries \$13.00

HOUSE SPECIALTIES

» CHICKEN or VEAL

CECELIA

» Breaded cutlet layered with imported prosciutto & provolone with crimini mushrooms in our 'signature' marsala wine sauce \$18.00 20.00

BRUSCHETTA

» Floured cutlet sautéed with grape tomatoes, fresh basil & goat cheese crumbles in a lemon-white wine sauce \$17.00 19.00

ALSACE

» Floured cutlet sautéed with artichoke hearts & sweet red peppers in a sherry wine sauce \$16.00 18.00

MARSALA

» Floured cutlet sautéed with crimini mushrooms in our 'signature' marsala wine sauce \$16.00 18.00

TASTE OF ITALY

» Manicotti, eggplant parmesan & a breaded cutlet in our 'signature' tomato sauce \$16.00 18.00

PARMESAN

» Breaded cutlet with melted mozzarella in our 'signature' tomato sauce over mini penne; eggplant, chicken or veal \$14.00 16.00 18.00

FILET of SIRLOIN

» 8 oz., grilled, green peppercorn-pinot noir demi glace, goat cheese mashed potato & fresh vegetable \$21.00

PASTA & MORE

ALL OF OUR FRESH-CUT PASTAS ARE PREPARED DAILY AND TO ORDER

FRA DIAVOLO

» Spicy marinara sauce, sea scallops, tiger shrimp, fresh-cut linguini .. \$20.00

MANICOTTI

» (4) house-made crepes stuffed with seasoned ricotta cheese in our 'signature' tomato sauce \$16.00

MUSSELS MARINARA

» Fresh Prince Edward Island mussels in a sweet tomato-basil sauce over fresh-cut linguini pasta \$16.00

FETTUCCINE ALFREDO

» Fresh-cut fettuccine folded in a creamy parmesan sauce with chicken & broccoli \$17.00

LINGUINI with WHITE CLAMS

» Fresh-cut linguini in a 'classic' white clam sauce with spinach \$16.00

RAVIOLI

» In our 'original' roasted red pepper cream sauce with sweet peas OR in our 'signature' tomato sauce \$15.00 14.00

PASTA with MEATBALLS or SAUSAGE

» Fresh-cut linguini, meatballs or sausage, 'signature' tomato sauce \$15.00

PASTA with BROCCOLI

» Fresh-cut fettuccine & broccoli in a garlic, onions & olive oil broth ... \$15.00

» Substitute Whole Wheat Penne Pasta \$2.00

» 18% Gratuity added for parties of 6 or more

Cecelia's Ristorante

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www.ceceliaristorante.com