

CECELIA'S

RISTORANTE & MARTINI BAR
Fine Italian Dining & Drop-Off Catering

PRIX FIXE TUESDAY

APPETIZER OR SALAD, ENTRÉE, GLASS OF WINE

\$25

(excludes tax & grat.)

APPETIZER / SALAD

A P P E T I Z E R

SOUP

Chef's daily preparation

STUFFED RAVIOLI

Our house feature, homemade jumbo ravioli, prepared daily

CALAMARI

Crispy & tender with sweet marinara & basil aioli dippings

'LUMP' CRAB CAKE

(1)" lump" crab stuffing & pan seared, spicy remoulade

STUFFED BANANA PEPPER

(1) with our signature cheese stuffing & italian crostini

CAPONATA

Sweet marinara, chopped green olive & eggplant, fresh ricotta & crostini

PIZZA SALCICCIA

White pizza, olive oil, italian seasoning, banana peppers and sausage, romano & mozzarella cheese

o r S A L A D

BABY GREENS

Our 'house' salad, Maytag bleu crumbles, spiced pecans, white balsamic vinaigrette

HEARTS OF ROMAINE

Grilled romaine hearts, sun-dried tomato-caesar dressing, crispy asiago, house-made butter croutons

ENTRÉE

H O U S E S P E C I A L T I E S

CHICKEN CECELIA

Sautéed breaded cutlet layered with imported prosciutto & provolone with crimini mushrooms in our signature marsala wine sauce

VEAL MARSALA

Floured cutlet sautéed with crimini mushrooms in our signature marsala wine sauce

PARMESAN

Breaded cutlet of chicken or eggplant with melted mozzarella in our signature tomato sauce over mini penne

TASTE OF ITALY

Homemade manicotti, eggplant parmesan & a breaded chicken cutlet in our signature tomato sauce

MANICOTTI

Our homemade pasta crepes filled with smooth ricotta cheese in our signature tomato sauce

PASTA & MEATBALLS OR SAUSAGE

Our homemade meatballs or italian sausage in our signature tomato sauce with fresh cut fettuccine

RAVIOLI

In our original roasted red pepper cream sauce with sweet peas

MUSSELS MARINARA

Fresh Prince Edward Island mussels steamed in our sweet tomato-basil marinara sauce over homemade pasta

FILET OF SIRLOIN

6 oz., grilled with balsamic onions & baby spinach mashed potato

WINE FEATURES

PINOT GRIGIO, DANZANTE- ITALY

Medium bodied with fruit flavors of green apples and pears

MONTEPULCIANO D'ABRUZZO, SPINELLI

Medium ruby red color, warm, fruity dark berry.