



CELLAR 36
ITALIAN EATERY & WINE BAR

MENU

Appetizers

Bruschetta Pomodoro / 12

Roma tomatoes, basil, garlic, extra virgin olive oil, sea salt, aged balsamic, house crostini (GFO/V)

Meatballs Alla Romana / 13

House-made beef & pork meatballs, slow-simmered house marinara, basil, Parmesan (GF)

Roasted Red Pepper Burrata / 15

Creamy burrata, fire-roasted red bell pepper, grilled artichokes, balsamic reduction, house crostini (Veg/GFO)

Formaggi & Salumi / 23

Chef's selection of artisanal cured meats and imported cheeses, paired with seasonal accompaniments (GFO)

Cellar 36 Fonduta/ 14

Parmesan, cream, spinach, seasoned tomatoes, artichokes, crostini (GFO/Veg)

SUNDAY SUPPER

AN ITALIAN TRADITION

Join us every Sunday from 5pm-close for a rotating chef-inspired supper featuring classic Italian comfort dishes and seasonal favorites.

Available while supplies last.

Summer Seasonals

AVAILABLE FOR A LIMITED TIME

APPETIZER

Prosciutto & Melone / 15

Prosciutto di Parma, Colorado cantaloupe, aged balsamic, mint (GF/DF)

SOUP

Italian Gazpacho / 8

Chilled San Marzano tomatoes, cucumber, basil oil, aged balsamic (GF/V)

SALAD

Peach & Burrata Salad / 15

Prosecco-marinated peaches, creamy burrata, arugula, Marcona almonds, aged balsamic, extra virgin olive oil

ENTRÉES

Lemon Ricotta Bucatini / 21

Lemon, whipped ricotta, Parmesan, basil, cracked black pepper (GFO/Veg)



Mediterranean Shrimp Orzo / 23

Shrimp, spicy herbed orzo, heirloom tomatoes, olive medley, cucumbers, basil, Parmesan, capers, lemon brown butter

Soup & Salad

Minestrone 8

Vegetable soup, beans, pasta, tomato broth, herbs, spinach (V/GFO)

Chopped House Salad 13/7

Mixed greens, heirloom tomatoes, red peppers, olives, carrots, cucumbers, Parmesan, Italian vinaigrette (GF/Veg)

Wedge Salad 14

Iceberg, heirloom tomatoes, red onion, bacon, blue cheese crumbles, boiled egg, Marcona almonds, balsamic reduction, choice of dressing (GF)

Cellar 36 Caesar Salad 14/8

Romaine, house-made Caesar dressing, bacon, anchovies, Parmesan, herb croutons, soft-boiled egg (GFO)

Add to any salad: chicken +6 / Add shrimp +7

Dressings: Caesar | Ranch | Blue Cheese | House Vinaigrette

Entrées

Rigatoni Bolognese / 24

Rigatoni pasta, slow-braised beef & pork ragù, tomato passata, garlic, cream (GFO)

Tuscan Chicken Pasta / 23

Bucatini pasta, chicken, spinach, Parmesan, cream, marinated tomatoes, basil (GFO)

Lasagna Rollatini / 22

Rolled lasagna pasta, ricotta, mozzarella, Parmesan, beef & pork meat sauce

Fettuccine Alfredo Classico / 18

Fettuccine pasta, garlic, Parmesan, cream, butter, cracked pepper (GFO/Veg)

Add chicken +6 / Add shrimp +7

Shrimp & Lobster Ravioli / 27

Ravioli stuffed with Maine lobster, poached shrimp, lemon brown butter cream, bruschetta, capers

Rigatoni Alla Vodka & Burrata / 22

Rigatoni pasta, tomato vodka sauce, basil, creamy burrata (GFO/Veg)

Pistachio Pesto Fettuccine / 24

Spinach fettuccine pasta, Sicilian pistachio pesto cream, lemon (Veg)

Add chicken +6 / Add shrimp +7

Italian Seaside Salad/ 25

Chilled Sockeye salmon, greens, roasted potatoes, marinated tomatoes, olive medley, soft-boiled egg, capers, balsamic dijon vinaigrette (GF/DF)

All substitutions are subject to charge

A 20% service fee will be added to parties of 8 or more

GF= Gluten Free
Veg= Vegetarian
GFO= Gluten Free Option
DF= Dairy Free
V= Vegan

Allergen Notice: Food served in this establishment may contain the following allergens: Milk, Eggs, Fish, Crustaceans, Tree Nuts, Wheat, Peanuts, Soy, and/or Sesame. For your convenience, please refer to the legend below for the most common sensitivities and allergens present in our menu items. We kindly ask that you inform a member of our staff of any allergies prior to placing your order.