



CELLAR 36

ITALIAN EATERY & WINE BAR

At Cellar 36, we believe that life's best moments happen around the table — surrounded by good food, good wine, and good company. Our mission is simple: to serve scratch-made, Italian-inspired comfort food at an affordable price, in a space that feels like home.

Every dish we create reflects our love for honest cooking and heartfelt hospitality. We take pride in sourcing locally whenever possible and using only the finest ingredients in both our kitchen and our bar. From handcrafted pastas and rustic sauces to thoughtfully curated wines and cocktails, each element is prepared with care and intention.

Inspired by family traditions and the Italian spirit of gathering, Cellar 36 invites you to slow down, share a meal, and reconnect with the people who matter most.

Cheers and welcome to Cellar 36 — where food, wine, and friendship come together.



WINE

Sparkling

	Glass/	Btl.
Biancavigna, Prosecco, Veneto, IT	10	37
Batasiolo, Moscato D'Asti, Piedmont, IT	12	45
Ferrari, Brut Rosé, Alto Adige, IT 	13	47

Pinot Gris/Grigio

Esperto, Della Venezia, IT	10	38
Archery Summit 'Vireton', Willamette Valley, OR	12	45
Terlan, Alto Adige, IT 	—	47
Livio Felluga, Collio, IT	—	73

Sauvignon Blanc

Kurtatsch, Alto Adige, IT 	15	57
Huia, Marlborough, NZ	12	46
Dog Point, Marlborough, NZ	—	65
Elena Walch, Alto Adige, IT	16	63

Chardonnay

Angeline, CA	8	31
Peter Zemmer, 'Unoaked', Alto Adige, IT	11	43
La Crema, Monterey, CA	11	43
Frank Family Vineyards, Carneros, CA 	—	67
Hartford Court, Russian River Valley, CA	—	73

Rosé

Planeta, Sicily, IT	11	39
Attimo, Rosato, Piemonte, IT	—	47

Pinot Noir

Cambria, 'Julias Vineyard', Santa Maria Valley, CA	—	48
Chehalem, Willamette Valley, OR	14	55
Belle Glos, 'Clark & Telephone', Sta Rita Hills, CA	—	66
Resonance, Willamette Valley, OR 	—	70

Malbec

Alta Vista, Estate, Mendoza, AR	12	42
Amancaya, Malbec/Cabernet Sauvignon, AR	—	47

Italian Reds

Gagliardo, Barbera D'Alba Superiore, Piedmont, IT	12	47
Colombaio Di Cencio, 'Montecelo', Chianti, IT 	15	56
Querciabella, 'Mongrana' Super Tuscan, IT	16	63
Michele Chiarlo, 'Il Principe', Nebbiolo, Langhe, IT	14	52
Cordero di Montezemolo, Barolo, IT	-	93
Tenuta di Biserno, Insoglio del Cinghiale, IT	-	115
Bertani, Amarone, 2011, IT	-	275

Cabernet Sauvignon

Tommasi, Poggio Al Tufo, Tuscany, IT 	12	42
Alexander Valley Vineyards, Sonoma, CA	16	53
Daou, Paso Robles, CA	—	54
Martin Ray, 'Synthesis', Napa Valley, CA	—	75
Frank Family, Napa Valley, CA	—	83



Sommelier's Selection

CRAFT

COCKTAILS



ITALIAN

SPRITZ 15

- LIMONCELLO, APEROL OR ELDERFLOWER
- PROSECCO
- CITRUS

CELLAR SANGRIA 14

Choice of limoncello white or raspberry red

BELLINI 14

- PROSECCO
- PEACH OR STRAWBERRY

GODFATHER 15

IRISH WHISKEY
AMARETTO



LIMONCELLO MARGARITA 15

TEQUILA • ORANGE LIQUEUR •
LIMONCELLO • FRESH CITRUS



AMARETTO ESPRESSO MARTINI 16

VODKA • FRESH ESPRESSO •
AMARETTO • KAHLÚA

AMARETTO OLD FASHIONED 15

- BOURBON
- AMARETTO
- DEMERARA
- ANGOSTURA
- ORANGE BITTERS



GOLDEN EMBER 17

BOURBON • AMARO NONINO •
APEROL • ORANGE HONEY
SYRUP • ANGOSTURA



BEER

Inquire about our current selection of
local beers & Italian imports.

MOCKTAILS

- Citrus Refresher 7
Grapefruit Juice • Orange Juice • Italian Sparkling Water
- Bubbly Sunset 7
Fresh Orange Juice • Imported Cherry Reduction • Italian Bubbles
- Mockarita 7
Fresh Lemon • Lime • Orange • Grapefruit • Bubbles
- Strawberry Citrus Refresher 7
Lemon • Lime • Bubbles • Strawberry • Fresh Citrus
- Pineapple Ginger 7
Fresh Lime • Ginger Beer • Pineapple Juice • Fresh Orange
- Mature Shirley 7
Imported Cherry Reduction • Fresh Lemon • Lime • Italian Bubbles • Cream

STILL WATER... 5

SPARKLING WATER... 5

COLD DRINKS 4

COKE- DIET COKE- SPRITE- DR.
PEPPER- ICED TEA- LEMONADE

ONE FREE REFILL PER GUEST

COFFEE

Drip	3
Espresso	4
Cappuccino	5
Latte	5

We take pride in offering scratch-made specialties crafted with locally sourced ingredients. Each dish is curated to showcase our commitment to authenticity, seasonality, and exquisite flavor.

Welcome to Cellar 36!

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

APPETIZERS

BRUSCHETTA POMODORO 13

San Marzano tomatoes- basil- sea salt- garlic- balsamic glaze- crostini (GFO, V)

Pair with: Elena Walch, Sauvignon Blanc

ROASTED RED PEPPER BURRATA 13

Creamy burrata- balsamic glaze- marinated roasted peppers & artichokes- crostini (GFO, Veg)

MEATBALLS ALLA ROMANA 14

House-made meatballs- San Marzano tomato sauce- Parmigiano (GF)

Sommelier's Selection: Gagliardo, Barbera D'Alba Superiore

SHRIMP SCAMPI 15

Shrimp- garlic- white wine- butter- lemon- crostini- olives- tomatoes- green onion (GFO)

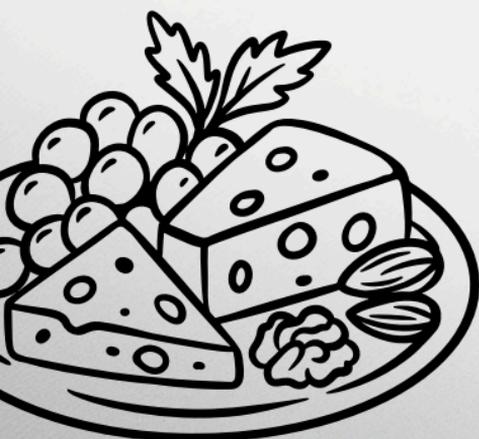
FORMAGGI & SALUMI 17

Selection of meats & cheeses served with accompaniments (GFO)

Pair with: Attimo, Rosato

CICCHETTI 11

Marinated olives & artichoke hearts- almonds- cornichons- capers- roasted red bell peppers (GF, V)



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.

SALAD



CHOPPED HOUSE SALAD **10**

*Greens- red peppers- olives- mozzarella-
pepperoncini- Parmigiano- croutons (GFO, Veg)*

CAESAR SALAD **11**

*Romaine- house-made Caesar dressing-
Parmigiano- house-made croutons (GFO)*

WEDGE SALAD **11**

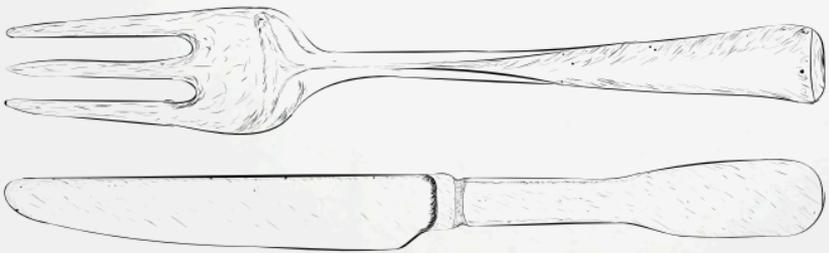
*Iceberg- heirloom tomatoes- red onion- bacon-
blue cheese- fried almonds- balsamic glaze-
dressing (GF)*

BURRATA SALAD **12**

*Arugula- burrata- roasted bell peppers-
Italian dressing- balsamic glaze- olive oil-
fried almonds (GF)*

Add chicken +5 or shrimp +6 to any salad

*House-made dressings available: Caesar, ranch, blue
cheese, honey mustard, Italian & French*



SOUP



MINISTRONE **9**

*Beans- pasta- garden vegetables- tomato
stock- herbs (V)*

ITALIAN WEDDING SOUP **10**

*Mini-meatballs- chicken- Acini di Pepe
pasta- spinach- herbs- Parmigiano*



HANDCRAFTED PASTAS

BAKED PENNE

17

Penne- house-made San Marzano tomato sauce- mozzarella- Parmigiano (GFO, Veg)

SPAGHETTI AL RAGÙ

17

Beef and pork meat sauce over spaghetti (GFO) Add meatballs, sausage, burrata +4

FETTUCCINE + ALFREDO

18

Fettuccine pasta, house-made Alfredo sauce (GFO, Veg) Add chicken +5 or shrimp +6

CHEESE RAVIOLI

19

Pasta pillows- Italian cheeses- house-made marinara (Veg) Add Italian sausage +4

LASAGNA ROLLATINI

21

Rolled pasta- ricotta- mozzarella- herbs- beef & pork meat sauce- Parmigiano

Sommelier's Selection: Querciabella, 'Mongrana', Super Tuscan

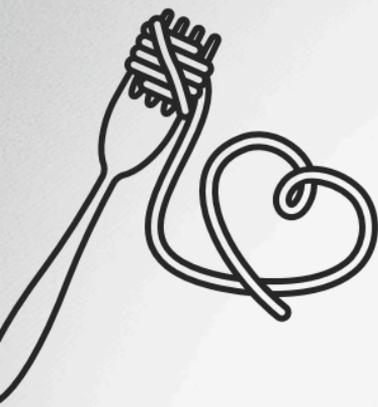
GNOCCHI AL GORGONZOLA

20

Gorgonzola cream sauce- balsamic glaze- fried almonds- gnocchi pasta (Veg, GFO)

Pair with: Belle Glos, 'Clark & Telephone', Pinot Noir





SPECIALTIES

CHICKEN PICCATA 21

Chicken breasts- lemon- butter- white wine pan sauce- capers- angel hair (GFO)

SHRIMP PICCATA 22

Shrimp- lemon- butter- white wine pan sauce- capers- angel hair (GFO)

MUSHROOM BUCATINI 18

Wild mushrooms- garlic- cream- red wine- Parmigiano- bucatini pasta (Veg, GFO)

Pair with: Resonance, Pinot Noir

PENNE ALLA VODKA 19

Penne pasta- San Marzano tomatoes- cream- vodka- basil- Parmigiano (Veg, GFO)

CHICKEN MARSALA 21

Baked chicken breast- Marsala wine sauce- cremini mushrooms- herbs- spaghetti (GFO)

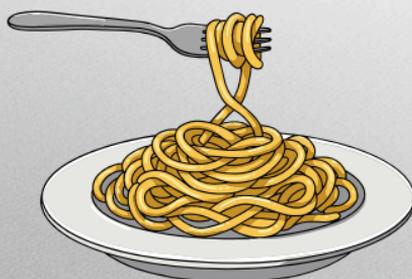
Sommelier's Selection: Michele Chiarlo, 'Il Principe', Nebbiolo

SHRIMP ARRABBIATA 22

Shrimp- spicy San Marzano marinara- chili- basil- penne (GFO)

QUATTRO FORMAGGI AL FORNO 19

Penne- baked chicken breast- smoked bacon- green onion- four cheese sauce (GFO)



**All substitutions are subject to charge*

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