



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	--	37
Ca' Bolani, Prosecco, Veneto, IT	8	30
Pierre Sparr, Crémant D'Alsace, Brut Rosé, FR	--	51
Batasiolo, Moscato D'Asti, Piedmont, IT	--	39


Pinot Gris/Grigio

Esperto, Della Venezia, IT	9	33
Archery Summit 'Vireton', Willamette Valley, OR	--	40
Terlano, Alto Adige, IT 	15	55
Livio Felluga, Collio, IT	--	69

Sauvignon Blanc

Pighin, Friuli, IT	--	39
Huia, Marlborough, NZ	13	49
Dog Point, Marlborough, NZ 	--	58
Elena Walch, Alto Adige, IT	16	64


Chardonnay

Murphy Goode, CA	8	33
Peter Zemmer, 'Unoaked', Alto Adige, IT 	--	36
La Crema, Monterey, CA	11	41
Frank Family Vineyards, Carneros, CA	--	57
Hartford Court, Russian River Valley, CA	--	61

Rosé

Planeta, Sicily, IT	11	39
Pratsch, Organic Rosé, Austria	--	43


Pinot Noir

Cambria, 'Julias Vineyard', Santa Maria Valley, CA	--	48
Argyle 'Bloomhouse', Willamette Valley, OR	15	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	--	48

Italian Reds

Gagliardo, Barbera D'Alba Superiore, Piedmont, IT	13	48
Colombaio Di Cencio, 'Montecelo', Chianti, IT	15	56
Querciabella, 'Mongrana' Super Tuscan, IT 	16	59
Michele Chiarlo, 'Il Principe', Nebbiolo, Langhe, IT	15	52
Cordero di Montezemolo, Barolo, IT	--	140
Bertani, Amarone, 2011, IT	--	230

Cabernet Sauvignon

Tommasi, Poggio Al Tufo, Tuscany, IT 	12	42
P by Provenance, Napa Valley, CA	--	45
Daou, Paso Robles, CA	--	54
Quilt, Napa Valley, CA	--	86
Frank Family, Napa Valley, CA	--	85



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 14
Creamy burrata • balsamic glaze • marinated roasted peppers & artichokes • crostini (GFO, Veg)

MEATBALLS ALLA ROMANA 14
House-made meatballs • San Marzano tomato sauce • crostini • Parmigiano (GF)
Sommelier's Selection: Gagliardo, Barbera D'Alba Superiore

CICCHETTI 11
Marinated olives & artichoke hearts • almonds • cornichons • capers • roasted red bell peppers (GF, V)

FORMAGGI & SALUMI 17
Selection of meats & cheeses served with accompaniments (GFO)
Pair with: Attimo, Rosato



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 12

Greens • red peppers • olives • heirloom tomato • pepperoncini • Parmigiano • croutons (GFO, Veg)

CAESAR SALAD 10

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

WEDGE SALAD 12

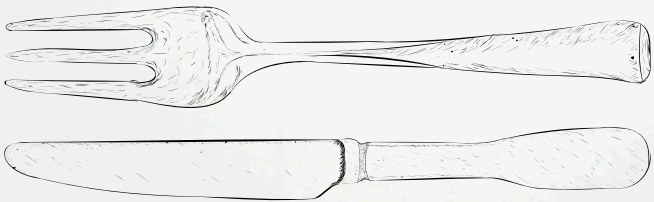
Iceberg • heirloom tomatoes • red onion • bacon • blue cheese • Marcona almonds • balsamic glaze • dressing (GF)

BURRATA SALAD 13

Arugula • burrata • roasted bell peppers • Italian dressing • balsamic glaze • olive oil • Marcona almonds (GF)

Add chicken +5, shrimp +6 or Salmon +9

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

PENNE ALLA VODKA 19

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

SPAGHETTI AL RAGÙ 17

Beef & pork meat sauce • spaghetti (GFO)
(Add meatballs, sausage, or burrata +4)

FETTUCCINE + ALFREDO 18

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

MUSHROOM BUCATINI 18

Roasted wild mushrooms • garlic • cream • red wine • Parmigiano • bucatini pasta (Veg, GFO)
Pair with: Resonance, Pinot Noir

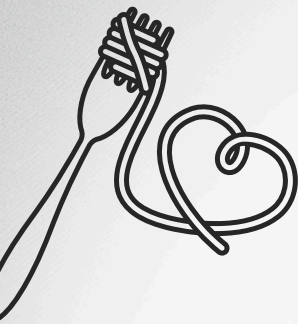
LASAGNA ROLLATINI 21

Rolled pasta • ricotta • mozzarella • herbs • beef & pork meat sauce • Parmigiano
Sommelier's Selection: Querciabella, 'Mongrana', Super Tuscan

SHRIMP ARRABBIATA 24

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





SPECIALTIES

PICCATA

*Angel hair • lemon • butter •
white wine • capers (GFO)*

Chicken 21

Shrimp 23

FIRE-ROASTED SHORT RIBS

*Red-skinned mashed potatoes • roasted
mushrooms • red wine glaze (GF)*

29

FETTUCCHINE BOLOGNESE

*Slow-braised beef & pork ragù • cream
finish • Parmigiano (GFO)*

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

23

GNOCCHI AL GORGONZOLA

*Gorgonzola cream sauce • balsamic glaze •
Marcona almonds • gnocchi pasta (Veg, GFO)*

22

CHICKEN MARSALA

*Chicken • Marsala wine sauce • cremini
mushrooms • herbs • spaghetti (GFO)*

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

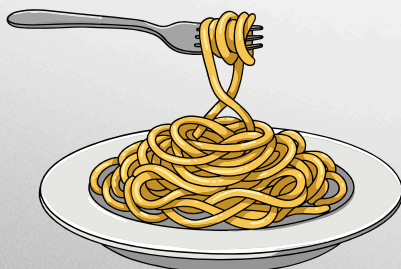
23

SALMON OREGANATA

*Lemon-garlic breadcrumbs • mashed potatoes
• roasted carrots (GF)*

Sommelier's Selection: Elena Walch, Sauvignon Blanc

27



*All substitutions are subject to charge
A 20% service fee will be added to parties of 8 or more*