

Starters

AUTUMN BURRATA...14

Burrata • Roasted Butternut Squash • Toasted Walnuts • Balsamic Sage Reduction • Crostini
(Veg, GFO)

SAUSAGE & PEPPERS...14

Italian Sausage • Roasted Red Peppers •
Roasted Mushrooms • San Marzano
Tomato Sauce • Parmesan • Basil
(GF)

MEATBALLS ALLA RICOTTA...15

Housemade Beef & Pork Meatballs •
Housemade Beef & Pork Ragù •
Whipped Ricotta • Parmesan • Basil
(GF)

PARMESAN FONDUTA...13

Warm Parmesan Cream • Marinated Tomatoes •
Roasted Red Peppers • Spinach • Crostini
(Veg, GFO)

FORMAGGI & SALUMI...21

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

Soup

ZUPPA TOSCANA...9

Italian Sausage • Roasted Potatoes •
Kale • Garlic • Cream
(GF)

MINISTRONE...8

Tomato Broth • Cannellini & Kidney
Beans • Pasta • Herbs • Spinach
(V, Veg, DF, GFO)



CELLAR 36 ITALIAN EATERY & WINE BAR Fall 2026 MENU

Salads

HOUSE SALAD...HALF 7/FULL 12

Mixed Greens • Marinated Tomatoes • Cucumber •
Red Onion • Carrots • Balsamic Vinaigrette
(Veg, V, DF, GF)

WHOLE LEAF CAESAR... HALF 8/FULL 13

Whole Romaine Leaves • Parmesan • Gorgonzola •
Croutons • Anchovies • Caesar Dressing
(GFO)

APRICOT & GORGONZOLA SALAD...13

Mixed Greens • Dried Apricots • Gorgonzola • Crispy Prosciutto •
Toasted Walnuts • Red Onion • Balsamic Vinaigrette
(GF)

APPLE & PROVOLONE SALAD...12

Granny Smith Apple • Aged Provolone • Parsley •
Lemon • Extra Virgin Olive Oil • Cracked Black Pepper
(Veg, GF)

GF • Gluten Free

Veg • Vegetarian

GFO • Gluten Free Option

V • Vegan

DF • Dairy Free

SALAD & ENTRÉE ADD-ONS

Burrata +3

Oven-Roasted Chicken Thighs +5

Roasted Shrimp +7

Meatball +3

Italian Sausage +3

All substitutions are subject to charge

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

Allergen Notice: Please be advised that food in this establishment may be made with the following ingredients: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Peanuts, Soy and/or Sesame. Please inform a member of our team if you have food allergies prior to ordering!

Pasta & Entrées

FETTUCCINE DELLA CASA...18

Fettuccine • Spinach • Roasted Capicola •
Parmesan Cream • Marinated Tomatoes • Basil
(GFO)

RIGATONI BOLOGNESE...22

Rigatoni • Beef & Pork Bolognese Sauce • Cream •
Parmesan (GFO)

LASAGNA ROLLATINI...20

Rolled Lasagna • Ricotta • Mozzarella • Housemade
Beef & Pork Ragù • Parmesan

SHRIMP & LOBSTER RAVIOLI...26

Shrimp & Lobster Ravioli • Roasted Shrimp • Sage
Brown Butter • Marinated Tomatoes • Capers

BRAISED CHICKEN AL VINO...23

Braised Chicken Thighs • Parmesan Mashed Potatoes •
Roasted Garlic • Mushroom & Wine Pan Jus •
Garlic Green Beans (GF)

SHRIMP & SAUSAGE GRITS...22

Roasted Shrimp • Italian Sausage • Creamy Parmesan
Grits • Garlic & White Wine Butter Sauce •
Roasted Red Peppers (GF)

BUTTERNUT SQUASH RAVIOLI...19

Sage Brown Butter Cream • Roasted Butternut Squash •
Toasted Walnuts • Balsamic Drizzle (Veg)

PARMESAN CREAM TORTELLINI...20

Five-Cheese Tortellini • Roasted Prosciutto •
Sweet Peas • Parmesan Cream

ROSEMARY GARLIC CHICKEN...23

Oven-Roasted Chicken Thighs • Roasted Garlic Cloves •
Sun-Dried Tomatoes • Parmesan Cream • Rosemary
Roasted Potatoes (GF)

POLPETTONE ITALIANO...24

Beef & Pork Meatloaf • Ricotta • Parmesan •
Mushroom & Wine Pan Jus • Mashed Potatoes •
Garlic Green Beans (GF)

SHRIMP AL LIMONE...25

Oven-Roasted Shrimp • Lemon & White Wine Butter •
Rosemary Roasted Potatoes • Garlic Green Beans (GF)

RAVIOLI PORTABELLA...20

Sun-Dried Tomato Cream • Marinated Tomatoes • Roasted
Mushrooms • Sun-Dried Tomatoes • Basil (Veg)