

*Celestino*

**RISTORANTE & BAR**

**TO-GO MENU**

## Daily Specials

*(Please ask our Host about our Daily Specials when you call us)*

### **DAILY DISH SPECIALS**

### **DAILY SPECIAL ITALIAN WINES**

*(Red, White, Sparkling)*

### **OPEN BAR TO-GO**

### **DAILY APERITIFS, DIGESTIVES, COCKTAILS & SPIRITS**

*(Please ask our Host for our Daily Selection)*

## Special Family Packages & Chef Menus

### **CELESTINO FAMILY PACKAGE**

*(Serves 4 - \$90)*

The Celestino Ristorante Family Package includes the following:  
*A FAMILY STYLE SALAD - CHOICE OF PASTA OR FISH - SIDE - DESSERT*

### **CELESTINO SPECIAL CHEF MENU**

*(Available for 2 or more - \$38 per person)*

Chef Calogero Drago creates a Special Menu featuring the following to be enjoyed at home:

*SALAD - PASTA OR RISOTTO - FISH - MEAT - DESSERT*

*\*\*Please let us know if you have any special preferences or dietary restrictions\*\**

*\*\* Celestino Ristorante Vegetarian and Gluten Free Options available below*

## Soup

**ZUPPA DI LENTICCHIE E CAVOLO LENTIL AND KALE SOUP** \$10.00

**ZUPPA DI FUNGHI MUSHROOM SOUP** \$10.00

## Salad

**INSALATA COSE BUONE**  
CHOPPED SALAD WITH GRILLED SHRIMP \$18.50

**INSALATA DI SPINACI, PERE, E PECORINO**  
BABY ORGANIC SPINACH WITH PEAR AND PECORINO CHEESE \$15.50

**INSALATA DI LATTUGA CON BARBABIETOLE E FORMAGGIO**  
ORGANIC BABY LETTUCES, CARAMELIZED WALNUTS, APPLES,  
GOAT CHEESE, AND BALSAMIC DRESSING \$15.50

## Appetizers

**CALAMARI FRITTI CON SALSA AL POMODORO E OLIVE TRAPANESI**  
FRIED CALAMARI WITH SPICY SAUCE AND SICILIAN GREEN OLIVES \$16.50

**\*\* BURRATA CAPRESE**  
BUTTERED MOZZARELLA CHEESE, FRESH TOMATO, BASIL, OLIVE OIL \$14.50

**\*\* TEGAMINO DI MELANZANE ALLA PARMIGIANA CON RICOTTA E POMODORO**  
EGGPLANT PARMESAN WITH FRESH RICOTTA CHEESE AND TOMATO SAUCE \$15.50

**\*\* TIMBALLO DI FUNGHI CON FONDUTA E TARTUFO NERO**  
MUSHROOM SOUFFLE WITH FONTINA CHEESE SAUCE AND BLACK TRUFFLES \$17.50

**PROSCIUTTO DI PARMA CON MELONE**  
PROSCIUTTO AND MELON \$14.50

## Traditional Italian Pasta & Risotto

<b>** CAPELLI D'ANGELO AL POMODORO FRESCO E BASILICO</b> ANGEL HAIR PASTA WITH FRESH TOMATO, BASIL, AND GARLIC	\$15.50
<b>SPAGHETTI CON POLPETTE DI CARNE</b> SPAGHETTI AND MEATBALLS IN A SPICY TOMATO SAUCE	\$18.50
<b>SPAGHETTI CARBONARA ALLA ROMANA</b> SPAGHETTI WITH EGGS, BACON, AND PARMESAN REGGIANO	\$22.50
<b>PENNETTE CON PROSCIUTTO E VODKA</b> PENNE PASTA WITH PROSCIUTTO AND VODKA SAUCE	\$16.50
<b>PENNETTE ALLA BOLOGNESE</b> PENNE PASTA WITH MEAT RAGU	\$17.50
<b>** GLUTEN FREE PENNETTE ALLA BOSCAIOLA</b> GLUTEN FREE PENNE PASTA WITH MUSHROOMS, SWEET PEAS, AND TOMATO SAUCE	\$16.50
<b>LINGUINI AI FRUTTI DI MARE</b> LINGUINI WITH CLAMS, BAY SCALLOPS, SHRIMPS, AND SPICY TOMATO SAUCE	\$24.50
<b>MACCHERONCINI CON PESTO ALLA GENOVESE</b> HOMEMADE MACCHERONCINI WITH TRADITIONAL GENOVESE PESTO	\$16.50
<b>TAGLIOLINI BIANCHI E NERI CON VONGOLE, RUCOLA E POMODORI</b> BLACK TAGLIOLINI WITH CLAMS, WINE SAUCE, ARUGULA, AND CHERRY TOMATOES	\$26.50
<b>MARCHEGIANI CON FONDUTA DI TARTUFO NERO</b> SPIRAL PASTA WITH FONTINA CHEESE AND FRESH BLACK TRUFFLES	\$26.50
<b>FUSILLONI CON FUNGHI MORELLE E FAVE FRESCHE E PECORINO</b> FUSILLONI WITH MOREL MUSHROOMS, FRESH FAVA BEANS,	

AND PECORINO CHEESE \$26.50

**RAVIOLINI DI CARNE CON CACIO E PEPE**

RAVIOLINI STUFFED WITH MEAT, COW CHEESE, SAFFRON,  
AND BLACK PEPPER SAUCE \$18.50

**RAVIOLI DI SPINACI E RICOTTA AL POMODORO E BASILICO**

HOMEMADE RAVIOLI STUFFED WITH SPINACH AND RICOTTA  
WITH TOMATO AND BASIL \$16.50

**MEZZELUNE D'ANATRA CON SALSA DI FUNGHI E MIRTILLI**

RAVIOLI FILLED WITH DUCK, MUSHROOMS, AND PORCINI BLUEBERRY SAUCE \$18.50

**\*\* TORTELLONI DI ZUCCA AL BURRO E SALVIA**

TORTELLINI STUFFED WITH PUMPKIN CREAM, BUTTER, AND SAGE SAUCE \$17.50

**RISOTTO FUNGHI E MASCARPONE**

RISOTTO WITH PORCINI MUSHROOMS AND MASCARPONE CHEESE \$16.50

RISOTTO CON BARBABIETOLE E FORMAGGIO DI CAPRA

RISOTTO WITH RED BEETS AND GOAT CHEESE \$16.50

**RISOTTO ALL'ACETO BALSAMICO**

RISOTTO WITH AGED BALSAMIC VINEGAR AND ROSEMARY \$16.50

## Meat

**COTOLETTA DI POLLO MILANESE**

BREADED CHICKEN WITH ARUGULA, TOMATO, OLIVE OIL AND LEMON \$18.50

**SALSICCIA ALLA GRIGLIA**

GRILLED ITALIAN SAUSAGE WITH AMARONE WINE SAUCE AND BROCCOLI \$22.50

**CONIGLIO AL FORNO**

ROAST RABBIT WITH BLACK OLIVE SAUCE \$28.50

**OSSOBUCO ALLA MILANESE**

VEAL SHANK WITH SAFFRON SAUCE \$29.50

**POLLO ALLA PARMIGIANA**

BREADED CHICKEN WITH TOMATOES AND MOZZARELLA CHEESE \$26.50

**PETTO DI POLLO PAILLARD ALLA GRIGLIA**

GRILLED THIN-POUNDED CHICKEN BREAST  
SERVED WITH TOMATO AND ARUGULA \$22.50

**POLLO RUSPANTE ALLA TOSCANA**

ROASTED HALF FREE-RANGE CHICKEN IN A WHOLE GRAIN MUSTARD SAUCE \$24.50

**Dessert**

**TIRAMISU**

LADY FINGER WITH ESPRESSO AND MASCARPONE CHEESE \$9.00

**PANNA COTTA**

VANILLA CUSTARD WITH STRAWBERRIES \$9.00

**TORTA AL CIOCOLATO**

FLOURLESS CHOCOLATE CAKE \$9.00