



# Cello

CUCINA ITALIANA

DINNER  
5:30 PM - 11:00 PM





# ANTIPASTI

## ANTIPASTI DEI GIORNO

Chef selection of assorted vegetables.  
*Vegetales variados seleccionados por el chef.*

## DELICATEZZA

Assorted cheese and charcuterie, olives, berries compote, artisanal bread.  
*Selección de quesos y embutidos, aceitunas, compota, pan artesanal.*

## INSALATA CELLO

Artisanal burrata cheese, basil pesto, mix salad, figs, tomatoes & prosciutto.  
*Burrata, pesto de albahaca, lechugas orgánicas, higos, tomate cherry y prosciutto.*

## INSALATA PANZARELLA

Tomato, onion, cucumber, arugula, pecorino cheese, seared tuna with pepper and lemon.  
*Tomate, cebolla, pepino, arúgula, queso pecorino, atún sellado con pimienta y limón.*

## CARPACCIO DI MANZO

Beef, olive oil, arugula, parmesan cheese.  
*Res, aceite de olivo, arúgula, parmesano.*

## FRITTO MIXTO DI MARE

Shrimp, calamari, catch of the day, artichoke, served with arrabbiata sauce & garlic aioli.  
*Camarón, calamar, pescado y alcachofa fritos, salsa arrabbiata y alioli de ajo.*

## INSALATA DI POLPO

Octopus, olives, tomato, roasted potato, arugula.  
*Pulpo, aceitunas, tomate cherry, papa rostizada y arúgula.*

## CREAM ONION SOUP

Cream onion soup, parmesano reggiano.  
*Crema de cebolla, parmesano reggiano.*

## COZZE AL VINO BIANCO

Mussels in white wine sauce, saffron infusion and a touch of Meyer lemon and parsley.  
*Mejillones al vino blanco, infusión de azafrán y un toque de limón Meyer y perejil.*

# RISOTTO

## RISOTTO FUNGHI

Fresh and fried mushroom, parmesan cheese.  
*Hongos de temporada, queso parmesano.*

## RISOTTO AI CARCIOFI

Grilled artichokes, pecorino cheese.  
*Alcachofa a la parrilla, queso pecorino.*

## RISOTTO ALL'AGNELLO

Lamb risotto served with a fresh arugula ragu, pecorino cheese and lamb chops.  
*Risotto de cordero, ragú de arúgula fresca, queso pecorino y chuletas de cordero.*





# PASTA

## GNOCCHI FRUTI DI MARE

Seafood gnocchi with arrabiata sauce and Meyer lemon perfume.  
*Gnocchi de mariscos con salsa arrabiata y un perfume de limón Meyer.*

## SPAGUETTI CARBONARA

Spaguetti, bacon, yolk, parmesan cheese, fresh truffle.  
*Pasta fresca, trufa, huevo, queso parmesano y panceta.*

## SHRIMP TAGLIATELLE/ TAGLIATELLE CON CAMARÓN

Tagliatelle, asparagus, shrimp, white wine, bacon, pomodorini.  
*Tagliatelle, espárragos, camarón, vino blanco, tocino, pomodorini.*

## BUCATINI DI FUNGHI

Bucatini, creamy wild mushroom sauce, parsley, and fresh truffle puree. | *Bucatini en salsa cremosa de hongos silvestres con perejil y puré de trufa fresca.*

## PAPPARDELLE DI MANZO

Pappardelle, angus beef, tomato, porcini, veal jus & balsamic.  
*Pappardelle, filete angus, tomate, porcini, demi glace y balsamico.*

## RIGATONI

Rigatoni, beef ragu, pomodoro sauce. | *Rigatoni, ragu de carne, salsa pomodoro.*

## SPAGHETTI ALL'AGLIO NERO

Black garlic spaghetti, wild mushrooms, U4 shrimp and a creamy 18 month aged parmesan cheese sauce.  
*Spaghetti al ajo negro acompañado de hongos silvestres, camarón U4 y una salsa cremosa de queso parmesano madurado 18 meses.*

## CALAMARATA CON BURRATA E PESTO

Calamarata with burrata cheese and pesto, served with asparagus, sun-dried tomatoes and artichokes.  
*Calamarata con queso burrata y pesto, servida con espárragos, tomates deshidratados y alcachofas.*

## FETTUCCINE NERO E POLPO ALL'AGLIO

Black fettuccine with garlic octopus served in a diavola sauce.  
*Fettuccine negro con pulpo al ajo en salsa diavola.*

## PACCHERI CON SALCICCIA E PISTACHE

Paccheri with italian sausage and pistachio, white wine sauce, chili flakes and fennel.  
*Paccheri con salchicha italiana y pistache, salsa al vino blanco, hojuelas de chile e hinojo.*







## PIATTI PRINCIPALI

### PESCATO AL LIMONCELLO

Catch of the day, lemon sauce, orzo pasta & asparagus salad. | *Pesca del día, salsa de limón, pasta orzo y ensalada de espárragos.*

### OSSOBUCO

Ossobuco, saffron risotto, parmesan cheese. | *Ternera estofada, risotto de azafrán, queso parmesano.*

### NEW YORK CRISPY MILANESE / MILANESA CRUJIENTE NEW YORK

Basil alioli, fresh tomato & arugula salad. | *Alioli de albahaca, ensalada fresca de tomates y arúgula.*

### COSTATA DI MANZO

Slow cooked short rib, potato gnocchi, parmesan cheese sauce. | *Short rib cocción lenta, gnocchi de papa, salsa de parmesano.*

### PARMIGIANO DI PETTO

Parmesan chicken breast with roasted tomato sauce and melted mozzarella cheese. | *Pechuga de pollo a la parmesana con salsa de tomate rostizado y mozzarella gratinado.*

### PICATA DI PESCE

Strip bass, lemon, caper and parsley sauce, served with a vegetable caponata. | *Filete de lubina acompañado con una salsa de limón, alcaparras y perejil, servido con una caponata de vegetales.*

### SALTIMBOCCA ALLA ROMANA

Beef Saltimbocca alla Romana served with prosciutto di Parma, sage butter and creamy polenta. | *Saltimbocca alla Romana de res, acompañada con prosciutto di Parma, mantequilla de salvia y polenta cremosa.*



## DOLCE

### CANNOLI ALL ARANCIA

Crunchy cannoli filled with ricotta and crystallized orange, accompanied with orange ice cream and a touch of brown sugar. | *Cannolis rellenos de ricotta y naranja cristalizada, acompañados de helado de naranja y un toque de azúcar morena*

### TORTINO DI PERA

Warm pear & almond tart accompanied with vanilla ice cream, topped with sliced pear compote. | *Tarta tibia de pera y almendra acompañada con helado de vainilla y láminas de pera compotada.*

### TIRAMISÚ ROLL

Vanilla biscuit roll with coffee syrup, filled with traditional tiramisu cream and caramel ganache. | *Rollo de Biscuit de vainilla con jarabe de café, relleno de tradicional crema de tiramisú y ganache de caramelo.*

### TORTA AL LIMONE

Sweet tart filled with lemon curd covered with burnt meringue, a touch of basil and chocolate. | *Tarta dulce rellena de cremoso de limón cubierta con merengue quemado, toque de albahaca y chocolate.*

### ITALIAN GELATO

Coffee, Ferrero, Tiramisú, Stracciatella. | *Café, Ferrero, Tiramisú, Stracciatella.*

### ITALIAN SORBETTO

Lime, Tangerine. | *Limón, Mandarina*





# VEGETARIAN MENU MENÚ VEGETARIANO

## ANTIPASTI

### ANTIPASTI DI JORNO

Chef selection of assorted vegetables. | *Vegetales variados seleccionados por el chef.*

### INSALATA DI CARCIOFI

Warm artichoke salad with chambray potatoes, olives, cherry tomatoes, arugula, heirloom tomatoes and meyer lemon. | *Ensalada tibia de alcachofas con papas cambray, aceitunas, tomates cherry, arúgula, tomates heirloom y limón meyer.*

## PIATTI PRINCIPALI

### PARMIGIANA DI MELANZANE

Breaded eggplant au gratin with mozzarella and parmesan cheese served with pomodoro sauce. | *Berenjenas empanizadas y gratinadas con queso mozzarella y parmesano servidas con salsa pomodoro.*

## PASTA

### PAPPARDELLE ALLA PUTTANESCA

Pappardelle fresh pasta with roasted tomato sauce, olives, capers. | *Pasta fresca pappardelle con salsa de tomate rostizado, aceitunas, alcaparras.*

### GNOCCHI ALLA PARMIGIANA

Potato gnocchi with creamy parmesan cheese sauce, tomato pesto and fine herbs saladine. | *Gnocchi de papa con salsa cremosa de queso parmesano, pesto de tomate y saladine de finas hierbas.*

### RISOTTO BARBABIETOLA

Beet risotto with parmesan cheese, arugula, pine nuts and goat cheese. | *Risotto de betabel con queso parmesano, arúgula, piñones y queso de cabra.*



# LE BEVANDE

## SIGNATURE COCKTAILS

### PRIMA DI CENA

#### VENECIAN BELLINI

Limoncello, Cointreau and Taittinger Brut.

#### MILAN COLLINS

Vodka, Amaretto, Limoncello.



#### BERRY MOJITO

White rum, simple syrup, berries, mint and lime soda.

#### AMARITA

Mezcal, Amaretto, lime juice, grapefruit juice and agave syrup.

### DEPO DI CENA

#### SICILIAN KISS

Amaretto, Kahlua, Baileys, Vodka and cream.



#### SORRENTO SUNSET

Limoncello, fresh lime juice, syrup, champagne and Chambord.

#### NERO E BIANCO

White & Black Sambucca with coffee beans.



#### GELATO

Limoncello, vodka, lime juice, orange juice, sugar syrup and cream.

#### TIRAMISÚ

Grey goose, Kahlúa, espresso, mascarpone cheese and milk.

#### AGED NEGRONI

Classic Negroni made at home.



Mocktail Signature Version  
*Versión Sin Alcohol*

## CAFE

LATTE, MACCHIATO,  
AMERICAN

CAPUCCINO

ICED COFFEE

ICED CAPUCCINO

DOUBLE EXPRESSO