

cella bistro

Romancing the Grape Menu

2015 rosa road schenectady

www.cellabistro.com

FIRST COURSE CHOICE OF:

housemade fresh mozzarella, roasted red pepper salad
grilled crusty bread

soup du jour

spinach and arugula salad
crumbled applewood smoked bacon, cashews,
dried cranberries, crispy shallots, sweet red onion vinaigrette

frisee aux lardons
frisee lettuce, housemade bacon with warm shallot vinaigrette
and topped with a poached egg

SECOND COURSE ~ HALF SERVING OF PASTA WITH A CHOICE OF:

funghi e fazzoletti
sautéed wild mushrooms tossed with housemade fresh pasta "facecloths"
and finished with demi glace, chives and parmeggiano reggiano

bolognese
traditional beef and pork ragu tossed with pasta,
finished with grated parmeggiano reggiano

gnocchi alla amatriciana
house made potato dumplings with pancetta and tomato sauce

ENTRÉE COURSE ~ CHOICE OF:

steak frites
one pound boneless natural angus ribeye,
mashed potatoes, fresh vegetable

chicken
crispy semi-boneless free range half chicken roasted under a brick,
mashed potatoes, shallot pan gravy, fresh vegetable

salmon
roasted crabmeat-crusting salmon filet, herbed rice pilaf,
fresh vegetable, remoulade sauce

roasted pablanos
roasted pablano peppers stuffed with rice, tomatoes and jalapenos,
served over creamy black beans and finished with manchego cheese sauce