

CELLAR DOOR

APPETIZERS

CHEESE & MEAT PLATTER	\$29
Chef's choice of 3 Salami and 2 cheese, pickles & condiments	
OLIVE MIX	\$9
Marinated mixed olives served warm	
ARANCINI FORMAGI	\$14
Traditional Italian Risotto balls stuffed with green peas, grana Padano, smoked provolone, Fior di Latte.	
MEAT BALLS	\$17
Traditional Italian meatballs (beef, veal), homemade spicy tomato sauce, crostini	
GRILLED SHRIMP	\$18
Spicy grilled shrimp served with organic sprouts and Italian bomba sauce	
SPICY MUSSELS	\$18
P.E.I Mussels in a white wine tomato broth with crostini	

SALAD

EGGPLANT FRITTA	\$16
Fried eggplant, lemon ricotta, tomato salsa, spring mix	
ARUGULA	\$17
Arugula, pickled bell peppers, walnuts, pears, lemon champagne, pecorino	
CAESAR	\$17
Romaine hearts, crispy prosciutto, parmesan, croutons, homemade Caesar dressing	

PASTAS

ADD CHICKEN \$4 • ADD SHRIMP \$8
GLUTEN FREE PASTA \$2

TONNARELLI CACIO E PEPE	\$21
House made tonnarelli pasta, white truffle paste, black pepper, pecorino DOP	
CHICKEN ALLA VODKA	\$24
House made casarecce pasta, chicken, sundried tomato, spinach, rose sauce	
VEAL BOLOGNESE	\$23
House made tagliatelle pasta, braised veal shoulder, San Marzano tomato sauce, parmigiana Regina, chives	
PESTO DI PISTACHIO	\$26
Linguine pasta, black tiger shrimp, pistachio pesto sauce	
CASARECCE ALLA NORMA	\$23
House made casarecce, fried eggplant, zucchini, roasted pepper, San Marzano tomato sauce, burrata cheese, shaved parm	
SPAGHETTI CARBONARA	\$23
House made spaghetti pasta, bacon, egg yolk, parmesan, chives, truffle oil	
MUSHROOM RAVIOLI	\$26
House made mushrooms ravioli in black truffle butter sauce truffle oil	
LOBSTER RAVIOLI	\$32
Ravioli filled with lobster, sage, charred cherry tomatoes, butter sauce, white truffle oil, chives	
SEAFOOD LINGUINE	\$30
House made linguine pasta, white wine, mussels, clams, shrimp, white wine, tomato broth, chives - Add Risotto for \$3	

MAINS

SEA BASS	\$24
Grilled fillet Mediterranean seabass, mix greens salad, lemon dressing, roasted potatoes	
RIB EYE STEAK 15OZ	\$42
Grilled Rib eye steak, red wine demi, roasted potatoes, mix greens salad, olive oil	

SIGNATURE PIZZAS

MARGHERITA PIZZA	\$24
The classic Neapolitan pizza with Crushed San Marzano tomatoes, buffalo mozzarella, basil	
PEPPERONI PIZZA	\$26
Crushed San Marzano tomatoes, buffalo mozzarella, ezzo pepperoni	
DIAVOLA PIZZA	\$23
Fresh mozzarella, basil, oregano, cured spicy salami, red onion, jalapeno, honey, walnuts	
VERDURA PIZZA	\$22
Crushed San Marzano tomatoes, fresh mozzarella, zucchini, roasted peppers, onion, basil, fresh oregano, garlic	
THE CELLAR DOOR	\$24
Crushed San Marzano tomatoes, fresh mozzarella, pepperoni, house sausage, 'nduja sausage, garlic, basil, oregano, coriander cress dip	
PIZZA DI POLLO	\$24
San Marzano tomato sauce, red onion, roasted pepper, grilled chicken, fresh mozzarella	
SALSICCIA NDUJA	\$26
San Marzano tomato sauce, roasted peppers, garlic, oregano, basil, buffalo mozzarella, nduja sausage	

KID'S MENU

FRENCH FRIES	\$8
KIDS TOMATO SAUCE PASTA	\$14
KIDS ALFREDO SAUCE PASTA	\$16

DESSERTS

TIRAMISU	\$8
Mascarpone, egg, cream, coffee, cookies, kahlua	
PANNA COTTA	\$8
House made Italian custard with fruit compote	
CANNOLI	\$9
Cannoli filled with vanilla infused ricotta cream	
GELATO	\$9
House made gelato - Ask server for the daily flavour	



Thank you
for joining us
Please enjoy
your meal!

- Cellar Door Team