

# Cello

RISTORANTE & BAR

PRICES & VINTAGES SUBJECT TO CHANGE

\$20 CORKAGE FEE PER 750ML BOTTLE





RISTORANTE & BAR

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## CLASSIC CHARITY COCKTAILS/16

### VESPER MARTINI

Elite Vodka  
Gin  
Lillet Wine

### BURNT ORANGE MARTINI

Tito's Vodka  
Blood Orange Juice  
Burnt Orange Syrup  
Dry Vermouth Perfume

### RAMOS GIN FIZZ

Gin  
Egg White  
Lemon and Lime Juice  
Orange Water  
Cream  
Soda  
Orange Dust

### FRENCH 75

Gin  
Cognac  
Lemon  
Sugar  
Champagne  
Lemon Twist

### MEXICAN MULE

Tequila  
Ginger Syrup  
Fresh Ginger  
Lemon Juice  
Dry Lemon

### SIDE CAR

Cognac  
Orange Liqueur  
Lemon Juice  
Honey  
Orange Peel

### SAZERAC

Rye Whiskey  
Sugar Cube  
Peychaud's Bitters  
Absinthe  
Lemon Peel

### OLD FASHIONED

Bourbon  
Angostura Bitters  
Orange Peel  
Sugar Cube

### RYE MANHATTAN

Rye Whiskey  
Antica Formula Camparno  
Cherries

### NEGRONI

Gin  
Campari  
Vermouth

### HONEY SUCKLE

Age Rum  
Honey  
Lemon Juice

**Menu by House Mixologist Alexandra  
Pellet & Andrew Brune**

# Cello

RISTORANTE & BAR

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## ALLEGRETTO WINES

	GLASS	BOTTLE
<b>VIIGNIER</b> .....	<b>19</b>	<b>74</b>
<b>TANNAT</b> .....	<b>20</b>	<b>78</b>
<b>CABERNET SAUVIGNON</b> .....	<b>22</b>	<b>86</b>
<b>ZINFANDEL</b> .....	<b>18</b>	<b>70</b>

**FLIGHT OF ALLEGRETTO WINES (2 OZ POUR OF EACH)..... 29**

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When you find the sip certified seal, you can be assured that growers are preserving and protecting the natural environment, treating their employees and community with care, and have sound business practices with a long-term view that protects both the present and the future.






RISTORANTE & BAR

# WINES BY THE GLASS

## WHITE WINES

	Glass 6 Oz.	Taste 3 Oz.	Carafe
<b>ON DRAFT</b>			
OSO LIBRE, RHONE BLEND, PASO ROBLES .....	10	6	50
SEXTANT, CHARDONNAY, PASO ROBLES.....	10	6	50

	Glass	Taste	Bottle
JEKEL VINEYARDS RISELING, PASO ROBLES .....	10	5	38
TOLOSA ROSE, PASO ROBLES .....	12	7	46
CASS, MR BLANC, RHONE BLEND, PASO ROBLES  .....	12	7	46
Aromas of hazelnuts, honey dew, and limoncello are accompanied by backbone of zesty acidity of lime to a long mineral driven finish			
J DUSI, PINOT GRIGIO, FOSSIL CREEK VINEYARD, PASO ROBLES.....	12	7	46
Hint of wildflowers, creating a delightful palate of honeydew melon pear and passion fruit			
EBERLE, CHARDONNAY, PASO ROBLES .....	14	8	50
Flavors of green apple, zesty Meyer lemon and pineapple with hints of toasted oak in the finish			
NINER, CHARDONNAY, PASO ROBLES .....	14	8	50
SAN SIMEON CHARDONNAY, MONTEREY.....	14	8	50
Elegant and balanced. Full of core fruits, cream, and mineral.			
VILLA SAN-JULIETTE, SAUVIGNON BLANC, SAN MIGUEL  .....	12	7	46
Light and crisp, boasting ripe citrus fruit flavors, snappy finish			
VINA ROBLES, VERMENTINO, PASO ROBLES  .....	10	6	38
Tastes rich and creamy; intense notes of tangerine unfold into a persistent bouquet			
SCHRAMSBERG, BLANC DE BLANC, NORTHERN CA, 2013 .....	14	8	50
Freshly sliced Graven stein apples, zesty citrus and bright pineapple flavors			
TOBIN JAMES, "DREAMWEAVER", SPARKLING, NV.....	12/	Split	







RISTORANTE & BAR

## WINES BY THE GLASS

### RED WINES

	Glass 6 Oz.	Taste 3 Oz.	Carafe
<b>ON DRAFT</b>			
ADELAIDE, VERSION RED, PASO ROBLES	10	6	50
AUGUST RIDGE, SANGIOVESE, PASO ROBLES	10	6	50

	Glass	Taste	Bottle
TOLOSA, PINOT NOIR, "ESTATE", EDNA VALLEY  .....	12	7	46
Currant, cola, cherry & strawberry with soft silky tannins, a hint of spice			
LE VIGNE, GRENACHE, DOMENICO ESTATE VINEYARD, PASO ROBLES  .....	12	7	46
Strawberry & grenadine with vanilla & cherry cola; dusty minerality; spicy sage			
FOUR VINES, ZINFANDEL, PASO ROBLES.....	14	8	50
Oaky on the nose, with baking spices and vanilla over blackberry and plum fruit			
HALTER RANCH, "CÔTES DE PASO RED," RHONE BLEND, PASO ROBLES  .....	16	9	52
Black & red fruit give way to white pepper with great balance, fine integrated tannins			
JUSTIN, "ISOSCELES", RED BLEND, PASO ROBLES  .....	22	13	90
Full bodied with black cherry, black currant, and red berry fruit with spices of vanilla & licorice			
TREANA, CABERNET SAUVIGNON, PASO ROBLES .....	14	8	50
Elegant wine, flavors of blackberry & pomegranate with toasted oak & vanilla			
DONATI, CABERNET SAUVIGNON, PAICINES CENTRAL COAST.....	14	8	50
Great character, dry red fruits, smokey on the nose & a hint of peppercorn			

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## HALF BOTTLES

### SPARKLING

MICHELE CHIARLO, "NIVOLE," MOSCATO D'ASTI, ITALY, 2015.....	18
PIPER-HEIDSIECK, BRUT, REIMS, CHAMPAGNE, FRANCE, NV .....	40
GH MUMMS SPLIT, CHAMPAGNE, FRANCE, NV .....	35

### WHITE

GIESEN, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2014.....	20
TRIMBACH, RIESLING, ALSACE, FRANCE, 2011 .....	28
TOLOSA, "NO OAK", CHARDONNAY, CENTRAL COAST, 2015 ☼ .....	24
SANTA MARGHERITA PINOT GRIGIO, ALTO ADGIE 2014 .....	27
SONOMA-CUTRER, RUSSIAN RIVER RANCHES, SONOMA, 2013/2014.....	28

### RED

VILLA SAN-JULIETTE, PETITE SIRAH, SAN MIGUEL, 2011 ☼ .....	25
REX HILL, PINOT NOIR, WILLAMETTE VALLEY, 2013.....	28
TOLOSA, PINOT NOIR, EDNA VALLEY, 2014 ☼ .....	30
SONOMA-CUTRER, PINOT NOIR, RUSSION RIVER VALLEY, 2013 .....	32
JUSTIN, CABERNET SAUVIGNON, PASO ROBLES, 2014 ☼ .....	34
ROBERT CRAIG, "AFFINITY," BORDEAUX BLEND, NAPA VALLEY, 2012 .....	48

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## FULL BOTTLES

### BUBBLES

LE VIGNE, KIARA BELLA, PASO ROBLES, NV.....	28
TOBIN JAMES CELLARS, "DREAM WEAVER", PASO ROBLES, NV .....	30
LAETITIA, BRUT CUVÉE, ARROYO GRANDE VALLEY, NV ☼ .....	46
SCHRAMSBERG, BRUT, NAPA VALLEY, NV .....	50
G.H. MUMM, BRUT, FRANCE, NV .....	78
DERBY, BRUT ROSÉ, PASO ROBLES, 2007 .....	90
VEUVE CLICQUOT, BRUT, CHAMPAGNE, FRANCE, NV.....	98
PERRIER-JOUET GRAND BRUT, FRANCE, NV .....	95
TAITTINGER, PRESTIGE BRUT ROSÉ, CHAMPAGNE, FRANCE, NV.....	145

### RIESLING

SEA GLASS, SANTA BARBARA COUNTY, 2013.....	28
CHARLES SMITH, "KUNG FU GIRL," RIESLING, COLUMBIA VALLEY, WASHINGTON, 2014 .....	30
CLEAN SLATE, KABINETT, MOSEL, GERMANY, 2013 .....	32

## SAUVIGNON BLANC

VINA ROBLES, PASO ROBLES, 2015 🍷	38
VILLA SAN JULIETTE, SAN MIGUEL 2014 🍷	46
DESPARADA. "FRAGMENT", SANTA BARBARA COUNTY, 2015	48

## PINOT GRIS / PINOT GRIGIO

SOKOL BLOSSER, WILLAMETTE VALLEY, OREGON 2014	32
J DUSI, PINOT GRIGIO, FOSSIL CREEK VINEYARD, PASO ROBLES, 2015	46

## CHARDONNAY

EBERLE, PASO ROBLES, 2014	46
TOLOSA, ESTATE, EDNA VALLEY, 2014 🍷	56
DIERBERG, SANTA MARIA VALLEY, 2012	80
CHATEAU MONTELENA, NAPA, 2013	90
BERINGER "LUMINUS", OAK KNOLL DISTRICT, NAPA 2014	99
JACK CREEK CELLARS, ESTATE CHARDONNAY, PASO ROBLES, 2013	110

## ROSE

DIABLO PASO, "SIN PECADO", ROSE, PASO ROBLES, 2015	36
EPOCH, ROSE, WILLOW CREEK DISTRICT, PASO ROBLES, 2015	40

## INTERESTING WHITES AND BLENDS

ALLEGRETTO, VIOGNIER, 2014	74
RAIMAT, "CASTELL DE RAIMAT", ALBARINO, COSTERS DEL SEGRE, SPAIN, 2014	24
LE VIGNE, BELLA MOSCATO, PASO ROBLES, 2015	26
POMAR JUNCTION "COTES DE POMAR" BLANC, 2015	33
VINA ROBLES, ALBARIÑO, PASO ROBLES, 2013 🍷	36
VINA ROBLES, VERMINTINO, PASO ROBLES, 2012 🍷	38
TAIHEIKAI, "PACIFIC OCEAN", JUNMAI SAKE	40
DIABLO PASO, ALBARINO, EDNA VALLEY, 2015	45
CONUNDRUM, CALIFORNIA 2014	46
CERETTO, ARNEIS BLANGE, PIEDMONT, ITALY, 2014	58
EPOCH, WHITE, PASO ROBLES, 2014	68
WESTERLY, "FLETCHERS WHITE," <i>GRENACHE BLANC-PICPOUL BLANC</i> , 2013	90
JADA, "XCV" WHITE RHONE BLEND, PASO ROBLES 2014	92

## PINOT NOIR

TOLOSA, "ESTATE", EDNA VALLEY, 2014 🍷	46
ONE HOPE, "RESERVE," EDNA VALLEY, 2012	46
SUMMERLAND, BIEN NACIDO VINEYARD, 2015	60
WINDWARD, "MONOPOLE", PINOT NOIR, PASO ROBLES, 2012	70
DIERBERG, HILLS DRUM CANYON, STA. RITA HILLS, 2011	99
JACK CREEK CELLARS, DESTINATION WEST, TEMPLETON, 2014	76
BABCOCK "SLICE OF HEAVEN" STA. RITA HILLS, SANTA BARBARA COUNTY, 2014/2013	84
BREWER-CLIFTON, SANTA RITA HILLS, 2014	86
TALLEY, ROSEMARY'S VINEYARD, ARROYO GRANDE, 2013 🍷	120

## ZINFANDEL

ALLEGRETTO, PASO ROBLES, 2013 .....	70
PROJECT PASO, "OLD VINE," PASO ROBLES, 2013 .....	30
FOUR VINES, OLD VINE ZINFANDEL, PASO ROBLES, 2012.....	50
CASTORO CELLARS, "ZINFUSION", 2014 ☺.....	42
BIANCHI, PASO ROBLES, 2012.....	38
J. DUSI, "DANTE DUSI VINEYARD", PASO ROBLES, 2014.....	56
OPOLO, "MOUNTAIN ZINFANDEL," PASO ROBLES, 2014 ☺ .....	68

## RHONE STYLE REDS

PENFOLDS BIN 2, SHIRAZ, MOURVEDRE, SOUTH AUSTRALIA 2013 .....	48
LE VIGNE, GRENACHE, DOMENICO ESTATE VINEYARD, PASO ROBLES, 2013.....	56
AUSTIN HOPE, SYRAH, PASO ROBLES, 2012 ☺ .....	58
BABCOCK, "UPPER CRUST," SYRAH, SANTA RITA HILLS, SANTA BARBARA COUNTY, 2012.....	60
VINA ROBLES, PETITE SIRAH, PASO ROBLES, 2012 .....	62
VENTEUX, "TACHE LE VERRE", TEMPLETON, 2011 .....	70
OSO LIBRE, "CARNAL", TEMPLETON, 2012 .....	78
DENNER, SYRAH, PASO ROBLES, 2012 .....	110

## INTERESTING REDS & BLENDS

ALLEGRETTO, TANNAT, PASO ROBLES, 2013 .....	78
TREANA, CABERNET-SYRAH SAUVIGNON, CENTRAL COAST, 2014.....	50
CASTELLO DI BOSSI, CHIANTI CLASSICO, TUSCANY, ITALY, 2012 .....	56
KENNETH VOLK, TEMPRANILLO, JOHN SMITH VINEYARD, SAN BENITO, 2010.....	64
LE VIGNE, "COURE DELLA VIGNA", SUPER TUSCAN BLEND, PASO ROBLES, 2013.....	46
SEGHESIO, BARBERA, SONOMA COUNTY, 2012.....	70
BELLA LUNA, "ESTATE RISERVA", PASO ROBLES, 2012 .....	70
PRISONER RED BLEND, NAPA VALLEY 2014 .....	72
GRAVEYARD VINEYARDS, "DARK PHANTOM", PETITE SIRAH, PASO ROBLES, 2013 .....	90
EPOCH TEMPRANILLO, TEMPLTON.....	150
EPOCH AUTHENTICITY, SYRAH, MOURVEDRE, TEMPTON.....	150
LINNE CALODO, SYRAH, GRENACHE, MOURVEDRE, PASO ROBLES .....	150
CALCAREOUS MOOSE, SYRAH, PITITE VERDOT, PASOR ROBLE .....	150

## MALBEC / MERLOT

RENACER, "PUNTO FINAL," MALBEC, MENDOZA VALLEY, ARGENTINA, 2015.....	32
J. LOHR, PASO ROBLES, 2013 .....	32
ACHAVAL FERRER, MALBEC, MENDOZA ARGENTINA, 2014.....	42

## CABERNET SAUVIGNON

ALLEGRETTO, PASO ROBLES, 2013 .....	86
TOBIN JAMES, "JAMES GANG" RESERVE, PASO ROBLES, 2013 .....	40
DAOU, PASO ROBLES, 2015 ☺ .....	64
JUSTIN, PASO ROBLES, 2014 ☺ .....	80
STAR LANE, HAPPY CANYON, SANTA BARBARA COUNTY, 2012 .....	85
WESTERLY, HAPPY CANYON, SANTA BARBARA COUNTY, 2010 .....	86
VENTEUX, PASO ROBLES, 2012 .....	130
MERRYVALE, NAPA VALLEY, 2010 .....	140
EBERLE, RESERVE, PASO ROBLES, 2009 .....	140
DAOU, "SOUL OF THE LION", PASO ROBLES, 2013 ☺ .....	225
CROWN POINT, CABERNET SAUVIGNON, 2013.....	300



## **BORDEAUX REDS & BLENDS**

LE VIGNE, "NIKIARA", BORDEAUX BLEND, PASO ROBLES, 2013.....	70
JUSTIN, "ISOCELES," <i>CABERNET FRANC-MERLOT</i> , PASO ROBLES, 2013 🍷 .....	90
CHATEAU MONGRAVEY, <i>CABERNET SAUVIGNON,-MERLOT</i> , MARGAUX, FRANCE, 2012.....	90
DAOU, MAYOTTE, PASO ROBLES, 2012 🍷 .....	240

## **DESSERT WINES**

LE VIGNE, BELLA MOSCATO, PASO ROBLES, 2014.....	9	26
DOLCE, LATE HARVEST WINE, NAPA VALLEY, 2010.....	22	66
LE VIGNE, SYRAH PORT, RUBY, DOMENICO ESTATE VINEYARD, PASO ROBLES, 2005.....	13	36
JUSTIN, "OBTUSE", DESSERT WINE, PASO ROBLES, 2013.....	16	48
LE VIGNE, SANGIOVESE PORT, TAWNY, DOMENICO ESTATE VINEYARD, PASO ROBLES, 2004.....	13	36
VINA ROBLES, PORT SEGREDO, PASO ROBLES, 2009.....	17	51

*Cello*

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## DRAFT BEERS

BARRELHOUSE *IPA / 8*

Hoppy | Dank | Mango

ABV 7.1% - IBU 76 | Cayucos

FIRESTONE WALKER *805 / 8*

Blonde Ale

ABV 4.7% - IBU 20 | Paso Robles

FIRESTONE WALKER *DBA (DOUBLE BARREL ALE) / 8*

British Style Ale

ABV 5.0% - IBU 30 | Paso Robles

SLO BREW *FEELIN' YOUR OATS / 8*

Oatmeal Stout Malt | Bolt, Dark, notes of espresso and burnt sugar

ABV 5.7% - IBU 45 | San Luis Obispo

FIRESTONE *LUPONIC DISTORTION / 8*

Wheat Malt | Fruity

ABV 5.9% - IBU 59 | Paso Robles

LIBERTINE *SAISON / 8*

Dry-hopped | Lemon Drop | Boadicea

ABV 5.25% - IBU 35 | Morro Bay

SILVA BREWING *1<sup>ST</sup> GOLD / 8*

Kolsh Style | German Blond

ABV 5.5 ABV% - IBU 20 | Paso Robles

SILVA BREWING *SUITE B / 8*

German Style | Amber

ABV 5.0% - IBU 32 | Paso Robles

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**SALADS**

**GRILLED LITTLE GEM ROMAINE CAESAR / 12**

Roasted Garlic Caesar Vinaigrette, 24 month aged Grana Padano, Herbed Crouton Crumbs, Anchovy

**ROASTED RED & GOLD BEET "CARPACCIO" / 12**

Baby Arugula, Chaparral Farms Mimosa Vinaigrette, Candied Hazelnuts, Chevre, Currants, Local Oranges

**BABY KALE AND GREEN APPLE SALADE AUX LARDONS / 12**

Allepia Pancetta, Sous Vide Brown Egg, Warm Xeres Sherry Vinaigrette, Pecorino Pepato, Crispy Shallots

**ENSALATA MISTA / 12**

Organic Baby greens, Chef's garden herbs, Pomegranate, Toasted Pepitas, Chaparral Farm's Plum-Basil Balsamic Vinaigrette

**SCALLOP / 28**

Butter Leaf Lettuce Salad, Thyme Seared Day Boat Scallops, Morro Bay Avocado, Mango, Ginger, *Halter Ranch* Reduction Dressing

**STEAK SALAD / 20**

*Prime Grade* Sirloin Steak, Big Rock Blue Cheese, Sundried Tomato, Crispy Shallots, Organic Arugula, Aged Balsamic Vinaigrette

**FIRSTS/SHARES**

**CRISPY CALIFORNIA COAST CALAMARI / 14**

Cornmeal Crusted, Pickled Jalapeno Pepper, Torpedo Onion Rings, Olives, Spicy Preserved Lemon Remoulade, Marinara

**OAK ROASTED SALT SPRINGS MUSSELS / 15**

Iberico Chorizo, Roasted Fennel, Caramelized Onion Brodo, Garlic Bread with Sweet Pepper Butter

**BBQ BABY SPANISH OCTOPUS / 16**

Sweet Paprika, Marjoram, Salted Lemon. Citrus Brined Olives, Ratatouille, Roasted Tomato, Garlic Aioli

**PIZZAS**

**MARGHERITA / 16**

Roasted Roma Tomato, Fresh Mozzarella, Hand-torn Basil, Anchovy

**PROSCUITTO / 18**

Neiman Ranch Prosciutto, Bellweather Farms Crescenza Cheese, Baby Arugula, Balsamic, Fig Conserva

**FUNGHI / 17**

Porcini Cream Sauce, Cremini Mushrooms, Caramelized Onions, Pecorino Pepato, Sage

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RISTORANTE & BAR

## ENTREES

### **CLASSIC REUBEN / 18**

Corned Beef Grilled, Edna's Bakery Rye Bread, Thousand Island Dressing, Swiss Cheese

### **CELLO BURGER / 18**

100% All-Natural Ground Beef, Pepper Jack Cheese, Ripe Tomato, Sweet Onions, Dill Pickle, Crisp Lettuce

### **CURRIED CHICKEN SALAD CROISSANT / 17**

Slow Cooked Cage-Free Petaluma Chicken, French Vadouvan Curry, Celery, Apples, Almonds, Mint, Lemon Aioli  
Side of Fresh Fruit

### **FALAFEL "SLIDERS" / 17**

Mini Pitas, Vegan Falafels, Feta Cheese served with Cucumber-Tomato Salad, Pickled Red Onions, Tzatziki, Hummus, Olives, and Charred Lemon

### **"EAST SIDE" HUEVOS RANCHEROS / 17**

Crispy Flour Tortillas, Piquito Beans, Cotija Cheese, Ancho Chili Salsa Fresca, Two Eggs any style, Micro Cilantro, Lime Crème Fraiche

### **PANINI DEL GIORNO / 17**

Locally Sourced Bread, Creative Fillings and the Magic of a Panini Press

### **ITALIAN SAUSAGE RAVIOLI / 16**

Artichoke, Parsley, Parmesan Cheese, with *HammerSky* White Wine Crème Garlic Sauce

## DRINKS

HOUSE-MADE PASSION LEMONADE WITH PASSION FRUIT AND LEMON BALM / 6

ICED TEA / 6

SOFT DRINKS / 6

EXECUTIVE CHEF JUSTIN PICARD  
DIRECTOR OF FOOD SERVICE THOMAS HUMPHREY  
CELLO MANAGER ALEXANDRA PELLOT

**HEARTY PLATES**

**DUCK CONFIT & YUKON GOLD POTATO HASH / 20**

Duck Eggs, Arugula, Mint & Tangerine Collage

**PASO COUNTRY BREAKFAST / 24**

Two Eggs any style, Aidel's Chicken Sausage or Hickory Smoked Bacon, Yukon Gold Potatoes, Choice of Toast with House Made Preserves, Juice, Coffee or Tea

**"EAST SIDE" HUEVOS RANCHEROS / 17**

Crispy Flour Tortillas, Piquito Beans, Cotija Cheese, Ancho Chili Salsa Fresca, Two Eggs any style, Micro Cilantro, Lime Crème Fraiche

**SMOKED SALMON BENEDICT / 22**

Santa Barbara Smoked Salmon, English Muffin, Cream Cheese, Grilled Tomato, Sous Vide Eggs, Hollandaise Sauce, Bermuda Onion, Fried Capers, Yukon Gold Potatoes

**ALLEGRETTO EGG WHITE OMELETTE / 18**

Wilted Baby Kale, Roma Tomato, Oregano, Marinated Artichoke Hearts, Feta Cheese, Side of Yukon Gold Potatoes, Choice of Toast

**WAFFLES & PANCAKES**

**BUTTERMILK BANANA WALNUT PANCAKES / 15**

Candied Walnuts, Seasonal Berries, Vermont Maple Syrup, Sweet Butter

**FRENCH TOAST / 15**

Almond Crusted *Edna's Bakery* Cinnamon Swirl French Toast with Mascarpone, Vina Robles Port Wine Syrup

**WAFFLES / 15**

*Santa Rosa Creek Road* Olallieberries, *RE:FINED* Limoncello Chantilly Cream, Manzanita Sugar

**OTHER OFFERINGS**

**STEEL CUT IRISH OATMEAL / 8**

Dried Fruit, Nuts, Brown Sugar & Milk (gf)

**STRAWBERRY GREEK YOGURT / 8**

Plain Greek Yogurt, Fresh Strawberries, Toasted Multigrain Granola with Dried Fruit, Nuts, Seeds (gf)

**MIXED BERRY PROTEIN SHAKE / 8**

Mixed Berries, Almond Milk, Whey protein, Spirulina (gf, v)

**PASTRY BASKET / 12**

Assortment of 3 Fresh Baked Breakfast Pastries, Strawberry & Orange Preserves

**FRESH FRUIT WITH COTTAGE CHEESE / 12**

Sliced fruit, cottage cheese

**DRINKS**

CAMBRIA COFFEE COMPANY "SOFIA" BLEND: REGULAR OR DECAFFEINATED / 6

SHANGRI LA ORGANIC TEA / 6

LATTE, ESPRESSO, CAPPUCINO / 7

MIMOSA: TOBIN JAMES 'DREAMWEAVER' & FRESH OJ / 12

'HOMEBREW' SPICY BLOODY MARY / 14



**HEARTY PLATES**

**DUCK CONFIT & YUKON GOLD POTATO HASH / 20**

Duck Eggs, Arugula, Mint & Tangerine Collage

**PASO COUNTRY BREAKFAST / 24**

Two Eggs any style, Aidel's Chicken Sausage or Hickory Smoked Bacon, Yukon Gold Potatoes, Choice of Toast with House Made Preserves, Juice, Coffee or Tea

**"EAST SIDE" HUEVOS RANCHEROS / 17**

Crispy Flour Tortillas, Piquito Beans, Cotija Cheese, Ancho Chili Salsa Fresca, Two Eggs any style, Micro Cilantro, Lime Crème Fraiche

**SMOKED SALMON BENEDICT / 22**

Santa Barbara Smoked Salmon, English Muffin, Cream Cheese, Grilled Tomato, Sous Vide Eggs, Hollandaise Sauce, Bermuda Onion, Fried Capers, Yukon Gold Potatoes

**ALLEGRETTO EGG WHITE OMELETTE / 18**

Wilted Baby Kale, Roma Tomato, Oregano, Marinated Artichoke Hearts, Feta Cheese, Side of Yukon Gold Potatoes, Choice of Toast

**WAFFLES & PANCAKES**

**BUTTERMILK BANANA WALNUT PANCAKES / 15**

Candied Walnuts, Seasonal Berries, Vermont Maple Syrup, Sweet Butter

**FRENCH TOAST / 15**

Almond Crusted *Edna's Bakery* Cinnamon Swirl French Toast with Mascarpone, Vina Robles Port Wine Syrup

**WAFFLES / 15**

Santa Rosa Creek Road Olallieberries, RE:FINED Limoncello Chantilly Cream, Manzanita Sugar

**OTHER OFFERINGS**

**STEEL CUT IRISH OATMEAL / 8**

Dried Fruit, Nuts, Brown Sugar & Milk (gf)

**STRAWBERRY GREEK YOGURT / 8**

Plain Greek Yogurt, Fresh Strawberries, Toasted Multigrain Granola with Dried Fruit, Nuts, Seeds (gf)

**MIXED BERRY PROTEIN SHAKE / 8**

Mixed Berries, Almond Milk, Whey protein, Spirulina (gf, v)

**PASTRY BASKET / 12**

Assortment of 3 Fresh Baked Breakfast Pastries, Strawberry & Orange Preserves

**FRESH FRUIT WITH COTTAGE CHEESE / 12**

Sliced fruit, cottage cheese

**DRINKS**

CAMBRIA COFFEE COMPANY "SOFIA" BLEND: REGULAR OR DECAFFEINATED / 6

SHANGRI LA ORGANIC TEA / 6

LATTE, ESPRESSO, CAPPUCCINO / 7

MIMOSA: TOBIN JAMES 'DREAMWEAVER' & FRESH OJ / 12

'HOMEBREW' SPICY BLOODY MARY / 14

**WEEKEND BREAKFAST BUFFET**

Adult/ 22 Children 5-12 years \$12

Children 4 and Under  
Complementary

Cold Items- Organic Fruit & Local Berries, House Baked Breakfast Pastries, Greek Yogurt

Hot Items- Scrambled Cage Free Eggs, Selection of Breakfast Meats, Country Potatoes

Includes Choice of Coffee, Organic Hot Tea, Orange Juice or Apple Juice





# Cello

RISTORANTE & BAR



SUNDAY-THURSDAY 5PM-8:30PM

FRIDAY-SATURDAY 5PM-9:00PM

## FIRST/SHARES

### CHARCUTERIE PLATTER / 26

2 Cured Italian Meats, 3 Cheeses, Roasted Eggplant Hummus, Marinated Olives, Pickled Vegetables, Grainy Mustard, Rosemary Crackers

### FRIED CALIFORNIA COAST CALAMARI / 17

Cornmeal Crusted, Pickled Jalapeno Pepper, Olives, Spicy Preserved Lemon Remoulade, Marinara

### OAK ROASTED SALT SPRINGS MUSSELS / 17

Iberico Chorizo, Roasted Fennel, Caramelized Onion Brodo, Garlic Bread with Sweet Pepper Roullie

### BBQ BABY SPANISH OCTOPUS / 18

Sweet Paprika, Marjoram, Salted Lemon, Citrus Brined Olives, Ratatouille, Tomato Fumet, Grove Provisions Meyer Lemon Olive Oil

### CRISPY PORK BELLY / 18

Red Wine Poached Pear, Cranberry-Orange Gastrique, Cinnamon Toast Brioche, Micro-Greens, Sambal

## PIZZAS

### MARGHERITA / 16

Roasted Roma Tomato, Fresh Mozzarella, Hand-torn Basil, Anchovies

### PROSCUITTO / 18

Neiman Ranch Prosciutto, Bellwether Farms Crescenza Cheese, Baby Arugula, Balsamic, Fig Concerva

### FUNGHI / 17

Porcini Cream Sauce, Crimini Mushrooms, Caramelized Onions, Pecorino Pepato, Sage

## SALADS

### GRILLED LITTLE GEM ROMAINE CAESAR / 15

Roasted Garlic Caesar Vinaigrette, 24 month aged Grana Padano, Herbed Crouton Crumbs, Anchovy

### ROASTED RED & GOLDEN BEET "CARPACCIO" / 16

Baby Arugula, Chaparral Gardens Mimosa Vinaigrette, Candied Hazelnuts, Chevre, Currants, Oranges

### ENSALATA MISTA / 13

Organic Baby Greens, Chef's Garden Herbs, Pomegranate, Toasted Pepitas, Chaparral Gardens Plum-Basil Balsamic Vinaigrette

### SEARED HOKKIDO SCALLOP & BABY SPINACH / 30

Warm Bacon Vinaigrette, Oyster Mushrooms, Crispy Shallots

## ENTREES

### **RISOTTO DE GIORNO / MP**

Beautifully Crafted Carnarolli Rice always prepared "Allonda". Chef's choice of the regions freshest ingredients and pairings.

### **RAW VEGAN ZUCCHINI SPAGHETTINI / 18**

Foraged Greens, Fresh Herbs, Sweet Onion Broth, Fennel, Cherry Tomato, House made Hummus

### **CHICKEN CARBONARA / 28**

Sautéed Organic Chicken, Pancetta, English Peas, Parsley, Cream Sauce, Fettucine, Grana Padano

### **FRUTTE DI MARE / 34**

White Prawns, Mussels, Seasonal Local Fish, Sweet Basil, Marinara, Fettucine, Pecorino

### **SEASONAL, SUSTAINABLE FRESH FISH / MP**

Chef's Daily Creation

### **AUSTRALIAN LAMB RACK / 52**

French Dijon and Fresh Herb Rubbed, Roasted Sweet Potatoes, Charred Broccolini, Pomegranate Demi-glace

### **CHICKEN PICCATA / 32**

Pan Roasted Petaluma Farms Chicken Breast, Preserved Lemon & Caperberry White Wine Pan Sauce, Roasted Red Bell Pepper, Mint and Gold Potato "Hash", Charred Broccolini

### **100% OAK PIT GRILLED / 54**

or

- **BLACK ANGUS PRIME RIB EYE 14OZ**
- **BLACK ANGUS FILLET MIGNON 9OZ**

Seasonal Vegetables, Roasted Garlic Smashed Yukon Gold Potato, Red Wine Demi-glace, Horseradish Crème Fraiche, Herb Salsa Verde served on the side

*GLUTEN FREE OPTIONS AVAILABLE*

**JUSTIN PICARD ~ EXECUTIVE CHEF**  
**THOMAS HUMPHREY ~ DIRECTOR OF FOOD & BEVERAGE**  
**ALEXANDRA PELLOT ~ CELLO RESTAURANT MANAGER**

Sales tax and gratuities are not included.

One check for parties of 8 or more.

20% gratuity will be added to parties of 8 or more