

cella bistro

Named the Capital Region's *Best Bistro*

Chosen by "WHERE THE LOCALS EAT 2010" as one of the region's best restaurants

appetizers

soup of the day ~ \$6

artichoke-goat cheese spring rolls

crispy fried spring rolls filled with artichokes, goat cheese, potatoes and parmeggiano reggiano, served with a green herb sauce ~ \$7

umberto's calamari

crispy spice-fried calamari; lemon-caper aioli ~ \$10

pate campagne

country pate, sour pickles, spicy dijon mustard ~ \$11

scallops

pan-seared scallops, crispy truffled mushrooms ~ \$14

shrimp preparation of the day ~ \$12

pasta

bolognese

traditional beef and pork ragu tossed with pasta, finished with grated parmeggiano reggiano ~ \$20

papparadelle al' funghi e pisi

con tartufo burro e pecorino romano

wide ribbon pasta tossed with sautéed mushrooms, shallots, garlic and cream finished with sweet peas, white truffle butter and pecorino cheese ~ \$22

salad

bistro

mixed greens, brie crostini, dijon vinaigrette ~ \$6

spinach and arugula

crumbled applewood smoked bacon, cashews, dried cranberries, crispy shallots, sweet red onion vinaigrette ~ \$7

insalata fondita

creamy irish cheddar cheese fondue, roast fingerling yukon gold potatoes, grilled asparagus, fresh frisee, crispy bacon, fresh herb vinaigrette ~ \$9

warm mushroom salad

roast portobello, pan roasted wild mushrooms, shallots, garlic, pancetta, asiago and parmeggiano cheeses, wilted arugula, grilled ciabatta bread, chili oil, oven roasted tomatoes ~ \$12

entrees

duck

sliced, pan seared duck breast, pomegranate wine sauce, goat cheese mashed potatoes, fresh vegetable ~ \$28

steak frites

one pound boneless natural angus ribeye, handcut fries, fresh vegetable ~ \$27

chicken

crispy semi-boneless free range half chicken roasted under a brick, savory fontina bread pudding, shallot pan gravy, fresh vegetable ~ \$24

salmon

roasted crabmeat-crusting salmon filet, herbed rice pilaf, fresh vegetable, remoulade sauce ~ \$26

roasted poblanos

roasted poblano peppers stuffed with rice, tomatoes and jalapenos, served over creamy black beans and finished with manchego cheese sauce ~ \$21

*our menu is comprised of the freshest ingredients available and changes seasonally. we support and use fresh local produce grown by **Roots and Wisdom** ~ a schenectady community garden affiliated with cornell cooperative extension. menu items are cooked to order ~ we do appreciate your patience!
we use 100% peanut oil when deep frying*

*we reserve the option to impose a 20% service charge on parties of eight or more and a \$5 charge for split plates we accept cash, master card, visa and american express we do not accept personal checks nor issue separate checks
thank you!*

your hosts ~ the cella family

jim & cheryl ~ michael, julia & anthony

cella bistro

2015 rosa road; schenectady

reservations & private party planning: 381-2081

visit us on the web: www.cellabistro.com