



CEFALÙ

RISTORANTE & PIZZERIA

LUNCH

APPETIZERS

CACIO PEPE BITES 9

MAC AND CHEESE BITES WITH BASIL AIOLI

CRISPY BRUSSELS SPROUTS 9

TOPPED WITH ORANGE HONEY

FRIED CALAMARI 11

SERVED WITH MARINARA SAUCE

SICILIAN RICE BALLS 9

GROUND BEEF, MOZZARELLA, RAGU SAUCE

PASTA FAGIOLI 8

ITALIAN WHITE BEAN SOUP

ENTREES

PARMESAN ANY SYLE

CHICKEN 18 | VEAL 21 | EGGPLANT 17 | SHRIMP 20

CHICKEN MILANESE 18

ARUGULA, TOMATOES, CHAMPAGNE VINAIGRETTE, MOZZARELLA

GRILLED SHRIMP 19

SAUTÉED CORN, CHERRY TOMATO, ZUCCHINI, TRUFFLE VINAIGRETTE

SNAPPER OREGANATA 21

TOASTED BREAD CRUMBS, CHARRED BROCCOLI, WITH SCAMPI SAUCE, CAPERS, OLIVES, RED ONION

GRILLED CHICKEN SANDWICH 19

TOASTED WHOLE GRAIN CIABATTA, TOMATO JAM, BASIL AIOLI, BURRATA, ARUGULA, FRIES

CLASSIC BURGER 20

BRIOCHE BUN, MOZZARELLA, LETTUCE, TOMATO, PICKLE, ONION, FRIES

PIZZAS \$18

DIMAGGIO

GRILLED CHICKEN, BURRATA, TOMATO JAM, ARUGULA, BASIL SAUCE

SUPERFUNGO

MOZZARELLA, MUSHROOMS, CARAMELIZED ONION, WHITE TRUFFLE

BIANCO

HOUSE CHEESE, RICOTTA CHEESE, ROASTED GARLIC, EVERYTHING BAGEL SPICE

RICO'S SPICY MARGARITA

BROOKLYN STYLE MARGHERITA, CALBRIAN SAUSAGE, PEPPERONI, HOT HONEY

DAILY PIZZA

SEASONAL INGREDIENTS ROTATING DAILY

SALADS

KALE CAESAR 12

BABY KALE, ROMAINE, SHAVED PARMESAN, HOUSE MADE CESAR DRESSING, GARLIC KNOT CROUTONS

GREEN GODDESS 16

SHAVED BRUSSEL SPROUTS, PICKLED CABBAGE, AVOCADO, ALMONDS, BOILED EGG, PECORINO, LEMON DRESSING

HARVEST 15

PECANS, CRANBERRIES, APPLES, BUTTERNUT SQUASH, GOAT CHEESE, APPLE CIDER DRESSING, ARUGULA AND KALE

BEET 14

ARUGULA, WALNUTS, GOAT CHEESE, CHAMPAGNE VINAIGRETTE

MEDITERRANEAN 14

TOMATO, CUCUMBER, KALAMATA OLIVE, FETA CHEESE, ROASTED PEPPER, RED ONION, CHICK PEAS, HOUSE DRESSING

ADD TO ANY SALAD OR PASTA

CHICKEN 6 BURRATA 5

SHRIMP 10 AVOCADO 3

PASTAS \$19

SPICY RIGATONI ALLA VODKA

PROSCIUTTO, SHALLOTS, BURRATA

CARBONARA

ORGANIC REGINETTI PASTA, BACON, PECORINO ROMANO

EGGPLANT LASAGNA

LAYERED EGGPLANT, RICOTTA, MOZZARELLA, TOPPED WITH BOLOGNESE SAUCE

TAGLIATELLE BOLOGNESE

HOUSE MADE LONG PASTA, CREAMY GROUND BEEF RAGU, PECORINO

RAVIOLI MARINARA

BURRATA FILLED HOUSE MADE PASTA, FRESH MARINARA SAUCE



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LUNCH

COCKTAILS

RED SANGRIA 15

apples, pears, strawberries

APEROL SPRITZ 14

aperol, prosecco, orange

ESPRESSO MARTINI 17

espresso, kahlua, vanilla vodka

MISS CAROLINE 15

cucumber, vodka, mint, ginger, lime

SICILIAN LEMONADE 15

limoncello, titos, lemon juice, club soda

PASSION FRUIT COSMO 17

citron vodka, white cranberry, passion fruit

CASSATA CAKE MARTINI 17

pineapple, amaretto, vanilla vodka, raspberry

PRICKLY PEAR MARGARITA 16

prickly pear juice, chipotle sugar, on the rocks

RED WINE

MONTEPULCIANO 12

giuliano rosati

CABERNET SAUVIGNON 15

donati paso robles

BARBERA D'ALBA 16

abbona

PINOT NOIR 15

frecciarossa italy

SUPER TUSCAN 17

enrico toscana

BEER

TAP

PERONI 6

BLUE MOON 7

MONTAUK WAVECHASER IPA 7

SAND CITY OOPS I HOPPED MY PANTS 8

HOPTIMUM TRIPLE IPA 11% 9

SIERRA NEVADA

ROSE HARD CIDER 6.7% 9

1911 DISTILLERY

DELIRIUM TREMENS 13

BELGIUM FARMHOUSE 8.5%

CURTAINS UP IPA 6.3% 9

SPIDER BITE

OTHER HALF IPA 8.1-9.2% 14

SEASONAL SELECTION

VOODOO RANGER JUICY IPA 9

BOTTLES & CANS

6

WHITE CLAW

BUDWEISER

MICH ULTRA

COORS LIGHT

7

SURFSIDE

STELLA

HEINEKEN LIGHT

CORONA

WHITE WINE

PINOT GRIGIO 12

giuliano rosati

SAUVIGNON BLANC 15

three brooms

CHARDONNAY 16

morgan highland

ROSE 15

di giovanna

SANCERRE 17

domaine durand

PROSECCO 9