



CEFALÙ

RISTORANTE & PIZZERIA

SPECIALS

LIBATIONS

CEFALU LOVE POTION NO.13 16
VODKA, RASPBERRY, POMEGRANATE, LIME

HEARTBREAKER MARGARITA 17
REPOSADO TEQUILA, CRANBERRY, YUZU

APPETIZERS

BAKED OYSTERS ROCKEFELLAR 17
BLUE POINT OYSTERS, SPINACH, BACON, BREADCRUMBS

CHICKEN NOODLE SOUP 12
TENDER CHICKEN & VEGETABLES, BABY PASTA, POTATOES

CRAB & ARTICHOKE FLATBREAD 19
BLUE CRAB, ARTICHOKE HEARTS, SPINACH, CREAM SAUCE, MOZZARELLA

ENTREES

HAZELNUT CRUSTED ICELANDIC COD 32
BROILED ASPARAGUS, FRESH TOMATO SHERRY CREAM SAUCE

GRILLED COLORADO LAMB CHOPS 37
BROCCOLI RABE, BABY FINGERLING POTATO

BRAISED LAMB PAPPARDELLE 29
SLOW COOKED LAMB SERVED WITH HOUSE MADE PAPPARDELLE

FILLET OF GROUPER ALLA ROMANO 35
CALABRIAN SAUSAGE, CHERRY PEPPERS, PEAS
HEARTS OF PALM, FRANCESE SAUCE, MASHED POTATO

ORANGE ROUGHY MILANESE 29
BREADED AND PAN FRIED ROUGHY, ARUGULA & AVOCADO SALAD

SEARED DUCK BREAST 38
SAUTEED SPINACH, MASHED POTATO, CHERRY DEMI GLACE



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