

STARTERS

CACIO E PEPE BITES 7/\$ 12

pecorino-black pepper mac and cheese bites

CRISPY BRUSSELS SPROUTS 13

topped with orange honey

SICILIAN RICE BALLS 4/\$ 14

stuffed with ground beef, peas, and mozzarella

CRISPY DELICATA SQUASH RINGS 12

heirloom squash served with a calabrian chili aioli

BAKED CLAMS 6/\$13 OR 12/\$24

whole little neck clams topped with garlic butter

CRISPY CALAMARI 17

flash fried calamari served with fresh marinara sauce

CHICKEN PARM SLIDERS 4/\$16

sweet hawaiian rolls, basil aioli, classic parmesan

CRISPY MOZZARELLA SQUARES 14

breaded mozzarella, pecorino romano, Sicilian ragu

CHICKEN WINGS 6/\$10 OR 12/\$17.5

your choice of : buffalo, honey bbq, thai chili, lemon pepper rub

CRISPY TRUFFLE GNOCCHI 17

white truffle cream sauce, pan fried ricotta gnocchi

SALADS

appetizer size | entree size

KALE CAESAR 11 | 16

baby kale, romaine, shaved parmesan, house made cesar dressing, garlic knot croutons

GREEN GODDESS 14 | 19

shaved brussel sprouts, pickled cabbage, avocado, almonds, hard boiled egg, pecorino, lemon dressing

HARVEST 12 | 18

pecans, cranberries, honey crisp apples, butternut squash, goat cheese, apple cider dressing, arugula and baby kale

MEDITERRANEAN 12 | 17

tomato, cucumber, kalamata olive, feta cheese, roasted pepper, red onion, chickpeas, house dressing

BEET 11 | 17

arugula, walnuts, goat cheese, champagne vinaigrette

ADD TO ANY SALAD OR PASTA
*crispy or grilled chicken 7 burrata 5
shrimp 10 salmon 15 avocado 3.5*

CEFALÙ

RISTORANTE & PIZZERIA



ENTREES

BLACKENED MAHI MAHI 29

whole grain farro salad, cherry tomatoes, cucumber avocado, baby arugula, homemade tzatziki sauce

CHICKEN MILANESE 29

arugula, tomatoes, champagne vinaigrette, mozzarella pearls

VEAL OSSO BUCCO 38

served over saffron risotto

*** NY STRIP STEAK 37**

12oz prime steak, french fries, steak sauce

SICILIAN STYLE SNAPPER OREGANATA 31

toasted bread crumbs, charred broccoli, scampi sauce, capers, olives, red onion

GRILLED SHRIMP 29

parmesan orzo nero, wild mushrooms, black truffle vinaigrette

SALMON [gf] 32

spaghetti squash, buttered leeks, spinach, brown butter

PORK TENDERLOIN MARSALA 31

pappardelle, prosciutto, mushrooms, spinach

BRICK PRESSED CHICKEN 30

mashed potato, spinach, roasted chicken sauce

PARMIGIANA CON PENNE

chicken 27 | veal 28.5 | eggplant 22 | shrimp 26.5

SIDES

ROASTED VEGETABLES 12

brussels, cauliflower, butternut squash

TRUFFLE PARMESAN RISOTTO 9

FRENCH FRIES 8

BROCCOLI RABE 12

SAUTEED SPINACH 9

MEATBALLS 14

SAUTEED VEGETABLES 12

spaghetti squash, leeks, kale, toasted pepitas

PASTA

SPICY RIGATONI ALLA VODKA 25

brooklyn-made pasta, prosciutto, shallots, burrata

AGNOLOTTI PESTO 28

house made mascarpone filled pasta, pesto sauce, pine nuts, spicy calabrian sausage

WILD MUSHROOM & DUCK CONFIT 29

slow cooked duck, creamy wild mushroom sauce whole wheat trumpet pasta, black truffles

CACIO E PEPE 25

bucatini. pecorino romano, black pepper, touch of cream

CARBONARA 25

organic reginetti pasta, bacon, pecorino romano

FUSILLI & MEATBALLS 25

organic semolina pasta, beef and veal meatballs, sicilian ragu, stracciatella cheese

EGGPLANT LASAGNA 26

layered eggplant, ricotta, mozzarella, topped with bolognese sauce

LINGUINI WHITE CLAM SAUCE 29

little neck clams, garlic and white wine sauce

TAGLIATELLE BOLOGNESE 25

house made pasta, creamy ground beef & veal ragu

RAVIOLI MARINARA 22

burrata filled house made pasta, fresh marinara sauce

SHORTRIB CAVATELLI 31

fresh cavatelli pasta, braised short rib, tomato ragu, ricotta cheese

AVAILABLE FOR AN ADDITIONAL \$4

GLUTEN FREE CASERECCCE | WHOLE WHEAT TRUMPETS

ZUCCHINI NOODLES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS



RED SANGRIA	15
<i>citrus, pomegranite, apples</i>	
APEROL SPRITZ	14
<i>aperol, prosecco, orange</i>	
LIFT TICKET	16
<i>empress gin, elderflower tonic, ginger</i>	
ESPRESSO MARTINI	16.5
<i>espresso, kahlua, vanilla vodka</i>	
MISS CAROLINE	14.5
<i>cucumber, vodka, mint, ginger, lime ☒</i>	
SICILIAN LEMONADE	15
<i>limoncello, titos, lemon juice, club soda</i>	
PASSION FRUIT COSMO	16.5
<i>citron vodka, white cranberry, passion fruit</i>	
CASSATA CAKE MARTINI	17
<i>pineapple, amaretto, vanilla vodka, raspberry</i>	
CEFALU OLD FASHIONED	17
<i>meyer lemon, bluebird rye, vanilla-amarena cherry</i>	
PRICKLY PEAR MARGARITA	16
<i>prickly pear juice, chipotle sugar, on the rocks ☒</i>	
MATCHA HIGHBALL	15
<i>ceremonial matcha, bushmills, honey, yuzu ☒</i>	

PIZZA

12 inch pies great for sharing

STINGER	17.5
<i>spicy soppressata, hot honey, charred scallion sauce, fresh mozzarella</i>	
VODKARITA	18
<i>fresh mozzarella, creamy vodka sauce, basil</i>	
DIMAGGIO	19
<i>grilled chicken, burrata, tomato jam, arugula, basil sauce</i>	
NEW ROCKETTE	19.5
<i>pears, arugula, imported prosciutto, truffle honey</i>	
SUPER FUNGO	18
<i>mozzarella, mushrooms, caramelized onion, white truffle</i>	
SERPICO	18
<i>pepperoni, sausage, peppers, onions, mushrooms</i>	
RICO'S SPICY MARGHERITA	20
<i>brooklyn style margherita, calabrian sausage, pepperoni, hot honey</i>	
TARTE FLAMBÉE	21
<i>littleneck clams, caramelized onion, bacon, fromage blanc</i>	
MARGHERITA	15.5
<i>fresh mozzarella, marinara, basil</i>	
gluten free cauliflower crust +6	

NON ALC

ATHLETIC BREWING	8
PERONI "0.0"	7
MOCKTAIL	10
available for cocktails with a ☒ symbol	

WHITE WINE

PINOT GRIGIO	12
<i>giuliano rosati</i>	
SAUVIGNON BLANC	15
<i>giesen</i>	
CHARDONNAY	15
<i>william hill</i>	
ROSE	16
<i>di giovanna</i>	
SANCERRE	17
<i>domaine durand</i>	
PROSECCO	9

BEER

ON TAP

PERONI	8
SPIDERBITE IMPERIAL	9
MONTAUK WAVECHASER IPA	9
SAND CITY OOPS I HOPPED MY PANTS	10

BOTTLES & CANS

BUDWEISER	7	STELLA	8
MICH ULTRA		HEINEKEN	
COORS LIGHT		GUINNESS	
MILLER LITE		CORONA	
HOPTIMUM TRIPLE IPA	11%		9
SIERRA NEVADA			
ROSE HARD CIDER	6.7%		8.5
1911 DISTILLERY			
DELIRIUM TREMENS			12
BELGIUM FARMHOUSE	8.5%		
CURTAINS UP IPA	6.3%		8.5
SPIDER BITE			
OTHER HALF IPA	8.1-9.2%		12
SEASONAL SELECTION			
SAPPORO PREMIUM 22OZ	4.9%	10	
SAPPORO JAPAN			

RED WINE

MONTEPULCIANO	12
<i>giuliano rosati</i>	
CABERNET SAUVIGNON	14
<i>auspicion</i>	
CHIANTI	16
<i>cesani</i>	
PINOT NOIR	15
<i>sophie bertan</i>	
SUPER TUSCAN	17
<i>2018 Enrico Toscana</i>	

Before placing your order, please inform your server if a person in your party has a food allergy.
We impose a surcharge on credit cards that is not greater than our cost of acceptance