

THE CERIELLO ROAST

OUR OLDEST TRADITION

HERITAGE BERKSHIRE RACK OF PORK, STUFFED W/ FILET MIGNON, VEAL CUTLETS, IMPORTED PROVOLONE, PARSLEY AND CRACKED PEPPER. SEASONED W/ EXTRA VIRGIN OLIVE OIL AND AROMATIC SEA SALT

7-8LB (AVG WT) \$130

PORCHETTA TOSCANA

OLD WORLD PRESENTATION

HERITAGE BERKSHIRE PORK BELLY, ROLLED WITH A HERITAGE BERKSHIRE PORK LOIN BRINED IN APPLE CIDER AND ROSEMARY.

BEAUTIFULLY HAND-KNOTTED

6-7LB (AVG WT) \$130

CRUSTED RACK OF LAMB

PASTURE RAISED,

COLORADO LAMB

FRENCHED, SEASONED WITH WHOLE GRAIN MUSTARD AND GREEN PEPPERCORNS

2LB (AVG WT) \$65

HERITAGE SMOKED HAM

AROMATIC & FLAVORFUL

SCORED & SEASONED WITH RAW SUGAR AND ITALIAN ACACIA HONEY

6-7LB (AVG WT) \$95



MAKE 2016 THE BEST HOLIDAY YET!

YOUR HOLIDAY, OUR RESPONSIBILITY

DRY AGED NY STRIP

THE FINEST BEEF ROAST

AGED 40 DAYS

CARVED FROM THE SHORT LOIN, SEASONED WITH EXTRA VIRGIN OLIVE OIL AND AROMATIC SEA SALT

5-6LB (AVG WT) \$190

PRIME RIB

THE CLASSIC

AGED 40 DAYS

THREE RIBS

OPTIONAL SEASONING W/AROMATIC SEA SALT

8-9LB (AVG WT) \$200

LASAGNA NAPOLITANA

A WHEAT FREE LASAGNA

MADE WITH FRESH ZUCCHINI

LAYERS OF ZUCCHINI, SPECK, & SMOKED MOZZARELLA IN A BEAUTIFUL TRI-COLOR PRESENTATION. NATURALLY GLUTEN FREE.

SMALL TRAY, SERVES 10 \$100

BACON-WRAPPED

PORK TENDERLOIN

A FLAVORFUL TAKE ON A CLASSIC

BONELESS HERITAGE PORK FILET MIGNON WRAPPED IN UNCURED BACON, FOR A SUCCULENT, AMAZING PRODUCT

3LB (AVG WT) \$70

BERKSHIRE

PORTERHOUSE STEAKS

THE PERFECT CHOPS

FOUR OF THE BEST PORK CHOPS YOU'LL EVER HAVE. BONE-IN HERITAGE PORK WITH AMAZING FLAVOR & TEXTURE

3-4LB (AVG WT) \$75

ALL-NATURAL POULTRY

FREE-RANGE, GRAIN-FED

CAPON, 6-8LB (AVG WT) \$70

GOOSE, 6-8LB (AVG WT) \$160

LONG ISLAND DUCKLING, 5-6LB (AVG WT) \$45

PREORDERS ARE REQUIRED FOR THE ABOVE ITEMS

WILLISTON PARK, NY 516 747 0277 • GRAND CENTRAL TERMINAL, NYC 212 972 4266

BELVEDERE SQUARE, BALTIMORE, 410 532 1840 • CANTON/ BREWERS HILL, BALTIMORE, 410 342 1100

GIFTS FOR THE HOST
POT-LUCK FAVORITES
FANTASTIC ADD-ONS FOR ANY OCCASION

PASTA DISHES BY THE HALF TRAY

SERVE 8-10

LASAGNA WITH MEAT	\$45
LASAGNA WITH FRESH RICOTTA	\$55
PENNE ALLA VODKA	\$40
RIGATONI ALLA MARINARA	\$39
BAKED CHEESE RAVIOLI	\$45

SPIRAL CUT TURKEY BREAST

TENDER & MOIST

FULLY COOKED. SLICED AND ARRANGED IN A TRAY FOR OPTIMAL HEATING.
SEASONED WITH RAW SUGAR AND ITALIAN ACACIA HONEY
\$7/PER PERSON

SAUTÉED BROCCOLI RABE

OUR BEST-SELLING SIDE DISH

COOKED TO A PERFECT BITE, WITH FRESH GARLIC AND EXTRA VIRGIN OLIVE OIL
HALF TRAY (SERVES 8-10) \$35

INSALATA CAPRESE

OUR OWN FRESH MOZZARELLA, RED RIPE TOMATOES,
EXTRA VIRGIN OLIVE OIL AND BASIL LEAVES
5LB TRAY \$45

LA CACCAVÉLLA

(KA-KA-VEL-LA)

A FIVE-QUART REUSABLE SAUCE POT WITH OUR SLOW-SIMMERED MARINARA SAUCE, BRIMMING
WITH MEATBALLS & SWEET SAUSAGE. FULLY-COOKED, JUST HEAT & SERVE.
FOURTEEN MEATBALLS AND FOUR SWEET SAUSAGE
SERVES 5-6 \$36.99

ITALIAN COLD ANTIPASTO PLATTER

DRY SAUSAGE, PROSCIUTTO DI PARMA, MOZZARELLA KNOTS, PEPPERONI, IMPORTED CHEESES,
MIXED OLIVES, SUNDRIED TOMATOES, & BABY ARTICHOKE
SMALL (8-10PPL) \$55 LARGE (12-18PPL) \$75

VEGETARIAN ANTIPASTO PLATTERS

MOZZARELLA KNOTS, IMPORTED CHEESES, ASSORTED OLIVES, SUNDRIED TOMATOES,
ROASTED PEPPERS, MARINATED MUSHROOMS & BABY ARTICHOKE
LARGE \$55

PEPPERONI & CHEESE PLATTERS

A CLASSIC ITALIAN-AMERICAN CROWD-PLEASER WITH SPICY SLICED SAUSAGE
AND ASSORTED CHEESES
SMALL \$55, LARGE \$75

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