

Ceia

KITCHEN + BAR

38 State Street, Downtown Newburyport, Established 2010

Jeremy Glover
Executive Chef

Graeme Gilchrist
Sous Chef

TO BEGIN

CASTELVETRANO OLIVES + CHILI FLAKE | 7

ARANCINI Black Pepper Aioli, Goat Cheese, Mushroom Duxelle | 8

OYSTERS ROCKEFELLER (6) Prosciutto, Kale, Hollandaise | 17

SOUP+ SALAD

KALE SALAD Pancetta, Ricotta Salata, Fig + Sherry Vinagrette | 13

CHOPPED SALAD Chicken, Bacon Lardons, Hard Boiled Egg, Gorgonzola, Shallot | 18

FARM LETTUCE SALAD Leek Vinaigrette, Gorgonzola, Pistachio | 12 **add Steak** | 21

SOUP Preparation Changes Daily | 7

CHARCUTERIE + CHEESE

REFER TO OUR DAILY CARD

\$8 each/ Grand Plateau \$55

(board for the table)

MARKET FISH Preparation of the Day | MP

*STEAK FRITES Gorgonzola Mornay, Greens | 22

PASTA

RIGATONI Pork + Beef Ragout, Horseradish, Crème Fraiche | 18

FETTUCCINI Mushrooms, Chestnuts, Melted Leeks, Roomano, Baby Kale | 21

SANDWICHES

LOBSTER ROLL Maine Lobster, Lemon Aioli, Fresh Herbs | 23

GRILLED CHICKEN Vinegar Peppers, Roasted Onion, Piri Piri, Morcilla | 15

PORK BELLY PANINI Sourdough, Valdeon, Apple Butter, Pickled Shallot | 13

MUSHROOM TARTINE Duxelle, Crème Fraiche, Pickled Fresno, Baby Kale | 14

HADDOCK Tomato Jam, Pickled Chili, Lettuce, Deli Pickle | 16

*SIGNATURE BURGER Prosciutto, Manchego, Tomato, Paprika Aioli, Buttered Focaccia | 17

**Please inform our staff of any allergens you may have prior to ordering a bite to eat.*

**Consuming raw and undercooked items can lead to a foodborne illness.*