

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

MUSHROOMS Chestnut, Turnip, Onion Soubise, Quail Eggs | 13

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

PORK BELLY Fig, Caramelized Fennel, Poppy Seeds | 12

JONAH CRAB Piquillo Pepper, Apple, Bread, Herbs | 13

MUSSELS Roasted Garlic, Olive, Hazelnuts | 13

CAST IRON CARROT Potato, Maple, Gooseberry, Espellette | 12

OCTOPUS Smoked Squash, Green Goddess, Fennel, Chicken Skin | 17

BURRATA Romesco, Charred Leeks, Shaved Almond | 15

SOUP+ SALAD

BABY KALE Pancetta, Ricotta, Sherry Vinaigrette | 13

FARM LETTUCE SALAD Champagne Vinaigrette, Gorgonzola, Pistachio | 11

SOUP Preparation Changes Daily | 7

CHARCUTERIE + CHEESE

REFER TO OUR DAILY CARD

\$8 each/ Grand Plateau \$55

(board for the table)

PASTA TASTING

MONDAY - FRIDAY

Experience four courses of pasta handmade by our chef daily highlighting both innovative and classic preparations. Enjoy for the table or the individual | 46

PASTA

RISOTTO Wild Mushrooms, Roasted Shallot, Epoisses, Black Truffle | 28

PAPPARDELLE Braised Chicken, Chestnut, Melted Leek, Sage | 20

EPAULETTES Oxtail, Brassicas, Bone Marrow, Cipollini Onion | 24

MAIN PLATES

SCALLOP Pork Belly, Brussel Sprouts, Pistachio, Piri Piri | 32

ARCTIC CHAR Boudin Blanc, Smoked Belly, Beans, Mussels, Saffron, Trout Roe | 27

HADDOCK Parsnip, Crepe, Smoked Ham, Chervil | 23

PORK DUO Chop + Croquette, Chickpeas, Peppers, Broccoli | 29

***PRIME BONE IN 16 oz RIBEYE** Potato, Oil Cured Olive, Spring Onion, Shrimp Butter | 44

***SIGNATURE BURGER** Prosciutto, Manchego, Tomato, Aioli, Ciabatta, Fries | 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.*