

# 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, Ricotta, Mushroom Duxelle | 8

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

## SOUP+ SALAD

SMOKED CHAR English Peas, Chorizo, Pea Greens, Roasted Garlic Vinaigrette | 17

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

BUCATINI Shrimp, Red Pepper, Oil Cured Olive, Roasted Garlic | 18

RIGATONI Mushrooms, Chicken Sausage, Fava Beans, Oregano | 21

## SANDWICHES

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

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

ITALIAN Sourdough, Hots, Balsamic, Provolone, Prosciutto, Salami, Olive | 16

ASPARAGUS TARTINE Burrata, Sauce Gribeche, Smoked Ham | 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.*