

A scenic landscape painting of a Tuscan villa. In the foreground, a field of purple lavender stretches across the bottom. To the left, several tall, slender cypress trees stand near a two-story stone villa with a red-tiled roof. The background shows rolling hills under a soft, hazy sky with a faint crescent moon in the upper right.

Celeste

ITALIAN CUISINE



ANTIPASTI

(APPETIZERS)

MELANZANE ALLA PARMIGIANA

Lightly fried eggplants layered and baked with homemade tomato sauce and Parmigiano cheese

10.00

CARPACCIO DI MANZO*

Thinly sliced seared beef top sirloin served with marinated baby artichokes, arugula, shaved Parmigiano cheese and with our homemade lemon dressing

12.00

LA BURRATA

Home made creamy Mozzarella served with tomatoes, fresh basil, marinated roasted bell peppers and extra virgin olive oil

12.00

PROSCIUTTO E MELONE

This is a classic Italian antipasto: thin slices of Parma prosciutto served with Cantaloupe melon

14.00

MARE CALDO

Warm seafood medley poached to perfection, served with grape tomatoes and topped with our homemade olive oil lemon dressing

15.00



INSALATE

(SALAD)

INSALATA DELLA CASA

Fresh mixed greens, tomatoes, sliced carrots and cucumbers served with our homemade

Balsamic Vinaigrette dressing

7.00

INSALATA DI SPINACI

Baby Spinach, pears, dry ricotta cheese and shaved almonds served with our homemade Balsamic

Vinaigrette dressing

8.00

INSALATA CONTADINA

Arugula, radicchio, fresh fennel with Gorgonzola cheese served with our homemade Balsamic Vinaigrette dressing

9.00



ZUPPE

(SOUP)

MINISTRONE

Traditional Italian soup made with mixed fresh vegetables, beans and extra virgin olive oil. Love in a bowl!

8.00

LENTICCHIE

Hearty lentil soup made with celery, carrots, potatoes and extra virgin olive oil

8.00



PASTE

(PASTA)

PENNE AL POMODORO

Penne pasta with homemade tomato sauce, basil and Parmigiano cheese

14.00

SPAGHETTI CELESTE

Spaghetti pasta with garlic, olive oil, red peppers, arugula and shaved Parmigiano cheese

15.00

ORECCHIETTE ALLA PUGLIESE

Orecchiette pasta served with sausage ragù, broccoli rabe and Pecorino cheese

(Orecchiette (Little ears) are a pasta that comes for the Puglia region in Southern Italy.)

16.00

RAVIOLI INCAVOLATI

Homemade fresh ravioli filled with ricotta cheese and baby kale, topped with butter and sage sauce and Parmigiano cheese

16.00

FETTUCCINE ALLA BOLOGNESE

Rich, slowly cooked beef ragu based Bolognese sauce served over silken egg fettuccine with Parmigiano cheese

18.00

GNOCCHI AL GRANCHIO

Homemade gnocchi served with crabmeat in a creamy pink tomato sauce

(Gnocchi are also available with Pesto, Gorgonzola or Bolognese style sauce upon request)

18.00



PASTE CONTINUED

(PASTA)

TROFIE PORTOFINO

Hand made “trofie” pasta served with pesto, shrimps and grape tomatoes

(Trofie is a short, thin, twisted pasta from Liguria, Northern Italy.)

20.00

LINGUINE ALLA PESCATORA

Linguine pasta served with clams, mussels, calamari and shrimps simmered in a light tomato sauce

20.00



RISOTTI

(RICE DISHES)

RISOTTO DEL BOSCO

Classic Risotto served with mixed sauté of wild mushrooms and Parmigiano cheese

18.00

RISOTTO IMPERIALE

Classic risotto served with shrimp, asparagus and saffron sauce

20.00



CARNI

(MEAT)

Come with a side of roasted rosemary potatoes and the chef choice vegetable of the day.

POLLO ALLA PIZZAIOLA*

Chicken breast sautéed with capers and garlic in a light oregano tomato sauce

20.00

TAGLIATA ALLA RUCOLA

Grilled New York Steak served with arugula, grape tomatoes and shaved Parmigiano cheese drizzled with our homemade olive oil-lemon dressing

25.00



CARNI CONTINUED

(MEAT)

CINGHIALE ALLA TOSCANA

A Tuscan traditional recipe: Wild boar stew slowly braised in a red wine tomato sauce and Tuscan

olives served with a side of grilled polenta

26.00

SALTIMBOCCA AL FORMAGGIO

Thinly sliced veal scaloppine lined with prosciutto, Fontina cheese and sage and sauteed in white wine sauce

28.00

FILETTO DI MANZO*

Filet Mignon served with a green peppercorns, brandy and Dijon mustard cream sauce

32.00



PESCI

(FISH)

Come with a side of roasted rosemary potatoes and the chef choice vegetable of the day.

SALMONE IN SALSAL VERDE*

Grilled Salmon Filet topped with Italian salsa verde made with capers and parsley drizzled with our

homemade olive oil-lemon dressing

22.00

PESCE SPADA GRIGLIATO*

Grilled swordfish steak with homemade olive oil-lemon dressing

25.00

GAMBERONI ALL'ARANCIA*

Grilled prawns served with orange, brandy and sage sauce

28.00

Ask your server about the Chef daily specials and for our desserts made fresh daily



BEVANDE

(DRINKS)

SOFT DRINKS

COCA COLA PRODUCTS

2.50

ITALIAN SODA

3.00

SPARKLING WATER

4.00

COFFEE

DECAF ALSO AVAILABLE

2.00

EXPRESSO

2.50

CAPPUCCINO

3.50

TEA

GREEN, BLACK, PEPPERMINT OF DECAF

2.50

HOT COCOA

3.00



LA NOSTRA STORIA

(STORY)

Paolo Celeste was born in Forte Dei Marmi in the Versilia Riviera, which is located close to the city of Pisa in Tuscany, Italy. When he was a kid, he got his passion for cooking from his grandmother who worked at a famous restaurant in Forte Dei Marmi, learning the basic Tuscan recipes from her. Later on, in 1987 he moved to Los Angeles, California with the Vietina family, who owned a famous restaurant in Tuscany, Italy.

Nowadays, the Vietina family owns the famous Madeo restaurant in Beverly Hills. Together with them, Paolo opened various restaurants in San Pedro, New York, and San Diego.

In 1995, Paolo moved to Salt Lake City, Utah with his best friend Marco Gabrielli and opened an Italian restaurant, the original Michelangelo Ristorante in Sugar House.

In 2004, Marco & Paolo sold the restaurant in order to return to Italy, and opened a restaurant in Versilia. Paolo then later returned to Los Angeles to work for the famous Ago Grand Company that owns several restaurants in Los Angeles. It was in 2017 that Paolo decided to return to Salt Lake City for a new adventure, opening the new Celeste Ristorante and bringing back authentic Italian food to Murray.