

## *antipasti*

Fried Clams 15.  
spicy yellow tomato sauce

House-Made Mozzarella Cheese 15.  
caponata, blistered grape tomatoes

Romanesco Relish Bruschetta 12.  
lemon ricotta, saba dressing

Antipasto 25.  
sottocenre al tartufo, sapore del piave, la tur  
speck, lonza, finocchiona  
olive salad, semolina crackers

Roasted Pear & Prosciutto Crostini 15.  
fior d'arancio cheese, toasted hazelnuts

Lamb Sausage & Spinach Gnocchi 16.  
roasted butternut squash, parmesan

## *pizzetta*

Creminelli Pepperoni 15.  
san marzano tomato sauce, mozzarella cheese

Italian Sausage & Sweet Peppers 15.  
red onions, manchego cheese

Winter Margherita 15.  
tomatoes, basil pesto, mozzarella

Braised Balsamic Lamb Shoulder 15.  
puttanesca sauce, fontina cheese

Roasted Chicken Thigh Florentine 15.  
spinach, sundried tomatoes, parmesan cheese

Oyster Mushrooms & Baby Beets 15.  
romesco sauce, ricotta salata

## *insalata*

Caesar Salad 12.  
white anchovy, pepper crouton

Cena Chopped Salad 14.  
finocchiona salami, oregano vinaigrette

Butterhead Lettuce & Watermelon Radish 14.  
pistachios, oranges  
red wine buttermilk dressing

Baby Spinach & Poached Pears 14.  
cashews, gorgonzola cheese  
parmesan vinaigrette

## *pasta*

Caponata & Garganelli 23.  
roasted tomatoes, lemon ricotta

Cena Spaghetti & Meatballs 23.  
pomodoro sauce, pecorino cheese

Roasted Chicken & Fettuccine 25.  
black kale, sundried tomatoes

Lobster & Pancetta Linguini 30.  
butternut squash, arugula

Veal Bolognese & Tagliatelle 29.  
pancetta, manchego cheese

Wild Boar Sausage & Mushroom Agnolotti 28.  
roasted beets, grappa fontina sauce

## *contorni*

Roasted Brussels Sprouts 6.  
pancetta, garlic

Pan Fried Fingerling Potatoes 6.  
house mozzarella, brown gravy

Caramelized Cauliflower 6.  
lemon, pine nuts

Parmesan Risotto 6.  
agrodolce, cipollini onions

## *secondi*

Grilled Beef Tenderloin & Broccolini\* 38.  
prosciutto potato cake  
chianti mushroom sauce

Lamb Loin & Baked Cannellini Beans\* 34.  
thyme roasted carrots, mint pesto

Cioppino & Gremolata Toast 30.  
striped bass, clams, shrimp, calamari

Seared Branzino & Crispy Polenta\* 31.  
baby spinach, herbed butter

Braised Short Ribs & Saffron Risotto 31.  
brussels sprouts, gremolata

Chicken Parmesan 28.  
braised tuscan kale, marinara

EXECUTIVE CHEF CHRIS WELLMON  
CORPORATE CHEF ZANE HOLMQUIST