

## *antipasti*

Fried Clams 17.  
spicy yellow tomato sauce

Lemon Burrata 18.  
heirloom tomato, basil, pine nuts

Grilled Peach Bruschetta 14.  
goat cheese, sherry reduction

Antipasto 28.  
leonora, chiriboga blue, barolo  
speck, barley wine salami, finocchiono  
marinated olives, ciabatta bread

Beef Carpaccio & Arugula 17.  
parmesan, fennel

Risotto Crab Cake 21.  
speck, garlic aioli

## *pizzetta*

Creminelli Pepperoni 17.  
san marzano tomato sauce, mozzarella cheese

Italian Sausage & Sweet Peppers 17.  
red onions, manchego cheese

Cena Margherita 17.  
roasted tomatoes, basil pesto  
house mozzarella cheese

Prosciutto & Spiced Grapes 17.  
balsamic vinegar, lemon fennel ricotta cheese

Roasted Chicken & Pancetta 17.  
onion sauce, gruyere cheese

Roasted Corn & Snap Peas 17.  
oyster mushrooms, fontina cheese

## *insalata*

Caesar Salad 15.  
white anchovy, pepper crouton

Cena Chopped Salad 16.  
finocchiono salami, oregano vinaigrette

Peach & Panzanella Salad 16.  
heirloom tomatoes, tarragon vinaigrette

Summer Squash & Blue Cheese 16.  
watermelon radish, apple vinaigrette

## *pasta*

Vegetable Medley & Treccioni 24.  
marinated olives, roasted turnip puree

Cena Spaghetti & Meatballs 26.  
pomodoro sauce, pecorino cheese

Shrimp & Clam Bucatini 33.  
heirloom tomatoes, riesling garlic sauce

Lobster & Nduja Sausage Linguini 29.  
oyster mushrooms, arugula

Veal Bolognese & Tagliatelle 32.  
pancetta, manchego cheese

Wild Boar Sausage & Ricotta Agnolotti 31.  
agro dolce, pepper parmesan cheese

## *contorni*

Grilled Rapini 8.  
pancetta, lemon zest

Polenta & Baby Squash 8.  
almonds, pesto

Snap Pea Risotto 8.  
wild mushrooms, parmesan

Gilled Corn 8.  
pecorino cheese, gremolata butter

## *secondi*

New York Strip & Corn Risotto\* 43.  
rapini, cherry balsamic barbecue sauce

Lamb T-Bones & Polenta\* 42.  
patty pans, mint chimichurri

Mussels & Shrimp 33.  
italian sausage, roasted apple butter sauce

Pan Seared Meagre & Roasted Potatoes\* 31.  
pickled vegetables, fennel puree

Duck Ragu & Grilled Eggplant 34.  
charred frisee, peperonata

Chicken Parmesan 32.  
braised tuscan kale, marinara

EXECUTIVE CHEF CHRIS WELLMON  
CHEFS MARIO ARZATE & RYAN THAXTON

\*The state of Utah would like you to know that eating raw or partially cooked food can increase the chance of getting foodborne illness