

antipasti

Fried Clams 19.

spicy yellow tomato sauce

Lemon & Fennel Burrata 20.

charred blood orange, candied pistachios

Pork Belly Bruschetta 18.

'nduja aioli, blistered tomatoes

Antipasto 29.

chabrin, alp blossom, sapore de piave

speck, coppa, finocchiona

olive mix, ciabatta bread

Fior d'Arancio & Saffron Arancini 17.

olive tapenade, basil pesto

Gnocchi & Snow Peas 16.

capicola, pepper cream sauce

pizzetta

Creminelli Pepperoni 18.

san marzano tomato sauce, mozzarella cheese

Italian Sausage & Sweet Peppers 18.

red onions, manchego cheese

Winter Margherita 18.

tomatoes, basil pesto, mozzarella cheese

Pancetta & Roasted Cippolini 18.

soubise, fig reduction, parmesan cheese

Roasted Chicken & Spinach 18.

mushrooms, grapefruit marsala sauce

Butternut Squash 18.

arrabiata sauce, gruyère cheese

insalata

Caesar Salad 17.

white anchovy, pepper crouton

Cena Chopped Salad 17.

finocchiona salami, oregano vinaigrette

Spinach & Goat Cheese Salad 17.

pine nuts, dried figs, white balsamic vinaigrette

Frisee & Baby Beet Salad 17.

blood orange, pear vinaigrette

pasta

- Winter Squash & Fusilli 28.
grilled frisée, sweet potato purée
- Cena Spaghetti & Meatballs 29.
pomodoro sauce, pecorino cheese
- Shrimp & Clam Bucatini 32.
riesling wine, tomatoes
- Lobster Linguine 36.
'ndjua sauce, arugula, mushrooms
- Veal Bolognese & Tagliatelle 33.
pancetta, manchego cheese
- Ricotta & Egg Yolk Ravioli 35.
brown butter, parmesan, shaved truffle

contorni

- Winter Greens 9.
balsamic vinegar, pecorino cheese
- Roasted Romanesco 9.
lemon, fried capers
- Mushroom Risotto 9.
parmesan, hazelnuts
- Sweet Potato Fries 9.
pepperoni spice, fontina cheese

secondi

- Grilled New York & Parmesan Risotto* 43.
heirloom carrots, grenache reduction
- Lamb Shank & Creamy Polenta 45.
gremolata, winter greens, peperonata
- Scallops & Mushrooms* 36.
roasted baby beets, cauliflower purée
- Grilled Branzino & Lentils* 33.
charred broccolini, salsa verde
- Cioppino & Grilled Focaccia 35.
olives, clams, mussels, shrimp
- Chicken Parmesan 34.
braised tuscan kale, marinara

EXECUTIVE CHEF CHRIS WELLMON
SOUS 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