

antipasti

Fried Clams 21.
spicy yellow tomato sauce

Citrus Burrata 19.
heirloom tomatoes, arugula

Spinach Ricotta Bruschetta 19.
fior d'arancio, grilled artichokes

Pepper Crusted Carpaccio 21.
fried capers, pickled mustard seeds
arugula

Gnocchi & Grilled Corn 19.
nduja aioli, blistered tomatoes

pizzetta

Creminelli Pepperoni 19.
san marzano tomato sauce, mozzarella cheese

Italian Sausage & Sweet Peppers 19.
red onions, manchego cheese

Cena Margherita 19.
roasted tomatoes, basil pesto
mozzarella cheese

Prosciutto & Parmesan 19.
snap peas, egg

Mushroom & Ricotta 19.
soubise sauce, pecorino cheese

insalata

Caesar Salad 17.
white anchovy, pepper crouton

Cena Chopped Salad 18.
finocchio salami, oregano vinaigrette

Panzanella Salad 19.
grilled peaches, watercress, tarragon vinaigrette

pasta

Capellini & Mushrooms 31.
arugula, broccolini, marsala sauce

Cena Spaghetti & Meatballs 29.
pomodoro sauce, pecorino cheese

Chitarra & Grilled Octopus 33.
brodetto, house made pancetta

Lobster Linguini 42.
nduja sauce, arugula, mushrooms

Veal Bolognese & Tagliatelle 36.
blistered tomatoes, manchego cheese

Roasted Vegetable Lasagna 35.
arrabiata sauce

contorni

Grilled Corn 9.
pepperoni, butter

Warm Farro Salad 9.
golden raisins, olives

Risotto of the Day 9.

Charred Broccolini 9.
gremolata butter, chile flakes

secondi

Grilled Bavette & Heirloom Tomatoes* 45.
arugula, castelvetrano olives, capers

House Made Pancetta & Polenta* 29.
fried eggs, parmesan

Grilled Branzino 42.
wild boar sausage, white bean ragout

Pan Roasted Salmon & Fingerling Potatoes* 37.
prosecco zabaione, sugar snap peas

Chicken Parmesan 37.
braised tuscan kale, marinara

EXECUTIVE CHEF CHRIS WELLMON
CHEFS MARIO ARZATE & TOBIN TORREZ

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