antipasti

Fried Calamari 21.
spicy yellow tomato sauce

Housemade Burrata 20.
pomegranate, pepitas, lemon olive oil

Croquettes di Patate 19.
speck ham, house mozzarella, 'nduja aioli

Apple & Winter Squash Bruschetta 19.
fennel ricotta, brown butter, sage

Spinach Gnudi 21.
arrabbiata, mushrooms, pecorino

insalata

Caesar Salad 17.
white anchovy, pepper crouton

Cena Chopped Salad 18.
finocchiono salami, oregano vinaigrette

Winter Panzanella Salad 19.
baby beets, pancetta, whipped goat cheese

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, house mozzarella

Roasted Pear & Fior 19.
toasted walnut cream, butternut squash

'Nduja & Calabrian Honey 19.
arrabbiata, house mozzarella, arugula

pasta

Capellini & Caponata 31.
butternut squash, hazelnut cream

Cena Spaghetti & Meatballs 30.
pomodoro sauce, pecorino cheese

Cacio e Pepe & Bucatini 36.
toasted pepper, pecorino, black truffle

Lobster Linguine 44.
'ndjua sauce, arugula, mushrooms

Lasagna Bolognese 37.
blistered tomatoes, parmesan

Braised Short Rib Tortelloni 38.
english peas, parmesan espuma

contorni

House Rosemary Focaccia 9.
whipped honey ricotta

Wild Mushroom Risotto 9.
parmesan, chives

Glazed Heirloom Carrots 9.
hazelnut crumble

Grilled Broccolini 9.
pecorino, chili flake

secondi

Double R Ranch Strip Loin* 49.
whipped potatoes, heirloom carrots
madeira peppercorn jus

Lamb Shank Oso Bucco 48.
saffron risotto, roasted brussels sprouts

Oven Roasted Duck Breast 46.
potato pavé, chicory, port reduction, hazelnuts

Pan-Seared Seabass* 44.
'cioppino' broth, mussels, littleneck clams

Chicken Parmesan 37.
braised tuscan kale, basil, marinara

EXECUTIVE CHEF TOBIN TORREZ
CHEF DE CUISINE MARIO ARZATE

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