

GLI ANTIPASTI

TAGLIATA DI MANZO
CHARRED AND SLICED SEASONED
FILET MIGNON, SERVED OVER MIX
GREEN SALAD WITH A BLACK
OLIVE VINAIGRETTE DRESSING. -
\$24

GAMBERONI FREDDI
JUMBO SHRIMP COCKTAIL WITH
HOMEMADE COCKTAIL SAUCE -
\$22

INVOLTINI DI MELANZANE
BAKED EGGPLANT ROLLATINE
FILLED WITH ASSORTED CHEESES
- \$14

POLPETTE
CENZINO'S FAMOUS MEATBALLS
- \$15

TAGLIATA DI TONNO
SEARED SUSHI GRADE AHI TUNA
SERVED RARE WITH BALSAMIC
REDUCTION SERVED OVER A BED
OF MIXED GREENS - \$24

POLENTA E SALSICCA
GRILLED POLENTA WITH
CRUMBLLED SAUSAGE IN A
TOMATO SAUCE - \$14

AFFETTATI MISTI ALL ITALIANA
A MIX OF PROSCIUTTO,
CAPICOLLA, HOT SOPPRESSATA,
SALAMI, PARMIGIANO CHEESE
AND WITH MIXED OLIVES - \$26

CALAMARI FRITTI
FRIED CALAMARI, BASIL SCENTED
TOMATO SAUCE. - \$18

VONGOLE GRATINEE
BAKED LITTLE NECK CLAMS
TOPPED WITH SEASONED BREAD
CRUMBS - \$14

COZZE AL VINO BIANCO
FRESH MUSSELS SERVED IN A
WHITE WINE SAUCE - \$16

AGED PARMESAN
CHUNKS OF AGED PARMESAN OF
PARMA WITH MIXED OLIVES -
\$3.50

L'ANTIPASTO CALDO
A HOT COMBINATION OF BAKED
CLAMS, STUFFED EGGPLANT,
SHRIMP SCAMPI AND MEATBALL -
\$26

BURRATA CON CAPONATA E PARMESAN CHIP
CREAMY MOZZARELLA CHEESE SERVED WITH CAPONATA AND PARMESAN CHIP AND ARUGULA SALAD WITH CHEF'S
DRESSING - \$18

ZUPPE E INSALATE

ZUPPA DEL GIORNO
CHEF'S CREATION DAILY - \$12

PASTA E FAGIOLI
THE CLASSIC BEANS SOUP WITH
PASTA - \$9

LA CESARE
THE CLASSIC "CAESAR" SALAD
MADE WITH OUR FINEST
INGREDIENTS AND HOMEMADE
CROUTONS - \$12

L'INNAMORATA
MIX GREEN SALAD,
STRAWBERRIES, SLICED
ALMONDS, CORN AND GOAT
CHEESE, GENTLED WITH
RASPBERRY DRESSING - \$12

INSALATA ALLA PERA
RADICCHIO, ENDIVE, ROMAINE AND
PEAR ,WITH GORGONZOLA
CHEESE. - \$12

LA TRICOLORE
ARUGOLA,RADICCHIO,BELGIAN
ENDIVE, APPLES AND SHAVED
PARMIGIANO. - \$12

INSALATA DELLA CASA
MIXED GREENS AND TOMATO,
TOSSED IN EVOO CENZINO
DRESSING - \$9

LA PASTA

GNOCCHI MOLISANI
HOMEMADE GNOCCHI WITH TOMATO AND BASIL
SAUCE, TOSSED WITH GRATED PARMIGIANO - \$24

RIGATONI BOLOGNESE
RIGATONI PASTA WITH OUR CENZINO CLASSIC
BOLOGNESE - \$28

RISOTTO PROFUMI DI BOSCO
ITALIAN RISOTTO WITH ASSORTED WILD MUSHROOMS
AND A TOUCH OF CREAM AND PARMIGIANO - \$28

TORTELLONI DI VITELLO
HOMEMADE TORTELLONI FILLED WITH ROASTED VEAL,
NESTED IN AN OSSOBUCO REDUCTION, TOPPED WITH
SHAVED PARMIGIANO - \$32

FETTUCCINE CON FUNGHI
HOMEMADE FETTUCCINE TOSSED WITH ASSORTED
MUSHROOMS,PROSCIUTTO, CREAM SAUCE - \$28

RAVIOLI AL'ARAGOSTA
LOBSTER RAVIOLI, BRANDIED BLUSH SAUCE - \$28

SPAGHETTI INTEGRALI
WHOLE WHEAT SPAGHETTI,WHITE WINE, DICED FRESH
TOMATO , GARLIC AND CRAB MEAT GLUTEN FREE PASTA
OPTION - \$34

RAVIOLI FONTINA, TARTUFO
HOMEMADE RAVIOLI FILLED WITH FONTINA CHEESE
AND TRUFFLE, IN A BUTTER SAGE SAUCE - \$28

SPAGHETTI ALLA CHITARRA
HOMEMADE SPAGHETTI WITH TOMATO BASIL SAUCE -
\$24

FARFALLE ALLA VODKA
BOW TIE PASTA VODKA SAUCE - \$18

RISOTTO WITH JUMBO SHRIMP
JUMBO SHRIMP OVER PARMESAN RISOTTO.
DELIGHTFUL . - \$36

ZUCCHINI PASTA
ZUCCHINI PASTA, SWIRLS OF ZUCCHINI GENTLED WITH
CLAMS, SHRIMP AND CRAB MEAT WITH DICED TOMATO
IN BRODO - \$36

SPECIALITA A DAL MARE

SALMONE ALLA MOSTARDA
GRILLED FILLET OF SALMON WITH
DIJON MUSTARD SAUCE &
DRIZZLED BALSAMIC REDUCTION
SERVED WITH POTATO AND
VEGETABLE - \$29

BRANZINO AL FORNO
ROASTED WHOLE BRANZINO
SERVED WITH LEMON PARSLEY
OIL. - \$38

ZUPPA DI PESCE
LOBSTER TAIL, SHRIMP, CALAMARI, MUSSELS AND MANILA CLAMS STEWED IN A TOMATO FISH BROTH AS YOU PREFER
MILD OR MEDIUM OR HOT - \$46

SOGLIOLA DI DOVER
BAKED DOVER SOLE (FILET TABLE SIDE), LEMON AND WHITE WINE SAUCE - M.P

IL POLLAME

PETTO DI POLLO CAMPAGNOLA
SAUTÉED CHICKEN BREAST WITH
SAUSAGE AND MUSHROOMS AND
SWEET RED PEPPERS SERVED
WITH POTATO AND VEGETABLE DU
JUOR - \$29

POLLO ARROSTO
FREE RANGE BELL & EVANS HALF
ROASTED CHICKEN WITH OUR
EVOO, LEMON - \$28

ARROSTO D' ANITRA
HALF ROASTED DUCK IN A
RASPBERRY PORT WINE SAUCE
SERVED WITH VEGETABLE AND
POTATO - \$34

PETTO DI POLLO CACCIATORA
PAN SEARED CHICKEN ON THE BONE, GENTLED WITH SAUTÉED MIXED MUSHROOMS GENTLED WITH ONIONS IN A
TOMATO SAUCE - \$28

PETTO DI POLLO ARRABIATO
SAUTÉED CHICKEN BREAST WITH GARLIC, FRESH HERBS, A TOUCH OF WHITE WINE AND CRUSHED RED PEPPER - \$28

IL VITELLO

OSSOBUCO DI VITELLO
BRAISED VEAL OSSOBUCO SERVED WITH RISOTTO MILANESE - \$42

VEAL CHOP
MILK FED ROASTED VEAL CHOP
WITH SAUTÉED MUSHROOMS
SERVED WITH POTATO AND
VEGETABLE - \$46

VITELLO SALTIMBOCCA
VEAL SCALOPPINE WITH
PROSCIUTTO AND SCENTED WITH
SAGE, OVER SAUTÉED SPINACH -
\$32

SCALOPPINE DI VITELLO
MARSCAPONE
SAUTÉED VEAL SCALOPPINE WITH
ASSORTED MUSHROOMS BATHED
IN A MASCAPONE CREAM SAUCE
- \$32

VITELLO MARE MONTE
POMME DU BEAU VEAL AND SHRIMP WITH ASSORTED MUSHROOMS - \$34

MANZO E AGNELLO

FILETTO DI MANZO
PRIME FILET MIGNON 10 OZ. IN A
PEPPERCORN SAUCE - \$48

AGNELLO ALLA GRIGLIA
NEW ZEALAND BABY LAMB
CHOPS, SIMPLY GRILLED SERVED
WITH POTATO AND VEGETABLE DU
JOUR - \$46

COSTOLETTE D'AGNELLO ALLA
MILANESE
BREADED LAMB CHOPS,
MILANESE STYLE, FINISHED WITH
A SAGE BUTTER - \$44

CARRE DI ANGELLO
NEW ZEALAND ROASTED RACK OF
LAMB, ROSEMARY GARLIC SAUCE
OR ENCRUSTED PISTACHIO
SERVED WITH POTATO AND
VEGETABLE - \$46

PORTERHOUSE
32 OZ PORTERHOUSE STEAK FOR
TWO, SIMPLY SEASONED AND
GRILLED - MP

BISTECCA AL FERRI
BLACK ANGUS 16 OZ STRIP
SERVED WITH POTATO AND
VEGETABLE - \$48

BISTECCA "COWBOY" -
BLACK ANGUS ON THE BONE, RIB EYE 16 OZ SERVED WITH POTATO AND VEGETABLE - \$48

LE VERDURE

SAUTÉED BROCCOLI RABE
MARKET'S BEST RABE SAUTÉED WITH EVOO AND
GARLIC - 8/12

SPINACH
SAUTÉED SPINACH WITH OUR EVOO AND GARLIC - 5/9