
LUNCH MENU

GLI ANTIPASTI

CALAMARI FRITTI ... 18

Fried Calamari, Basil Scented Tomato Sauce.

INVOLTINI DI MELANZANE ... 16

Baked Eggplant rollatine filled with cheese in a herbed tomato sauce

ZUPPETTA DI VONGOLE or COZZE ALLA PESCATORA ... 16

Sautéed fresh clams in a delicate Tomato or White wine sauce.

CAPRESE ... 14

Roasted pepper, tomato and Mozzarella

POLENTA E SALSICCA ... 14

Grilled polenta with crumbled sausage in a tomato sauce

AFFETTATI MISTI ALL ITALIANA ... 28

A mix of Prosciutto, Capicola, Hot Soppresata, Salami, Parmigiano Cheese and with mixed Olives.

BURRATA CON CAPONATA E PARMESAN CHIP ... 18

Creamy mozzarella cheese served with Caponata and parmesan chip and arugula salad with Chef's dressing

ZUPPE E INSALATA

PASTA E FAGIOLI ... 12

The classic beans soup with Pasta

La Cesare with grilled shrimp ... 22

Classic caesar salad with homemade croutons topped with jumbo grilled shrimp

L'INNAMORATA ... 12

Mix green salad, strawberries, sliced almonds, corn and goat cheese, gentled with raspberry dressing

ZUPPA DEL GIORNO ... 12

Chef's creation daily

LA TRICOLORE ... 14

Arugola, Radicchio, Belgian endive, Apples and shaved Parmigiano.

INSALATA DEL GIORNO ... 14

Chef's selection and surprise

PASTA

RIGATONI BOLOGNESE ... 29

Rigatoni pasta with our Cenzino classic Bolognese

SPAGHETTI INTEGRALI ... 38

Whole Wheat spaghetti, white wine, diced fresh tomato, garlic and crab meat Gluten free pasta option

SPAGHETTI GLUTEN FREE ALTERNATIVE ... 28

Whole Wheat Spaghetti tossed with black olives, capers and a delicate tomato sauce or choice of Gluten Free pasta. VEGAN

RISOTTO PROFUMI DI BOSCO ... 32

Italian risotto with assorted wild mushrooms and a touch of cream and Parmigiano

RAVIOLI FONTINA, TARTUFO ... 30

Homemade ravioli filled with fontina cheese and truffle, in a butter sage sauce

GNOCCHI ... 22

Italian Potato dumplings made lovingly at Cenzino

I SECONDI

POLLO ALLA SORRENTINO ... 26

Breast of chicken topped with eggplant, prosciutto, and mozzarella served in a light tomato sauce

LA CAESAR WITH GRILLED CHOICES ... 26/24/24

Grilled to order fresh SHRIMP, SALMON or CHICKEN over our Classic Caesar

SCALLOPINI DI VITELLO ... 29

Pomme de veau scaloppine sautéed with marsala wine & mushrooms or sautéed with lemon white wine and capers, served with potato and vegetable

COSTOLETTE DI AGNELLO ALLA GRIGLIA ... 32

Grilled lamb chop, lightly pounded, served over spinach

TAGLIATA DI MANZO ... 24

Charred and sliced seasoned Filet Mignon, served over mix green salad with a Black olive Vinaigrette dressing.

OSSOBUCO DI VITELLO ... 44

Braised Veal Ossobuco served with Risotto Milanese

FILETTO DI MANZO ... 48

Prime Filet Mignon 10 oz. in a peppercorn sauce

SALMONE MOSTARDO ... 34

Grilled salmon drizzled in a balsamic reduction sauce served with potato and vegetable du jour.

GAMBIERI-SHRIMP ... 36

Shrimp Marinara Parmigiana or Grilled shrimp with vegetables

POLLO ALLA ROMANA ... 26

Chicken breast topped with fresh tomato and mozzarella in a white wine sauce

PETTO DI POLLO CAMPAGNOLA ... 28

Sautéed chicken breast with sausage and mushrooms and sweet red peppers served with potato and vegetable du jour

SOLGLIOLA AL VERDE ... 34

Sautéed battered Lemon Sole filet with scallions, lemon sauce

VITELLO SALTIMBOCCA ... 29

Veal scaloppine, prosciutto and sage in a wine sauce.

TAGLIATA DI TONNO ... 24

Seared Sushi grade Ahi Tuna served rare with Balsamic reduction served over a bed of mixed greens

BISTECCA "COWBOY" - ... 52

Black Angus on the bone, RIB EYE 16 OZ served with potato and vegetable

GAMBERONI ALLA GRIGLIA CON VEGETALI ... 36

JUMBO Grilled shrimp simply with EVOO over grilled seasonal vegetables

BRANZINO AL FORNO ... 38

Roasted Whole Branzino Served with lemon parsley oil.

ASK ABOUT OUR CORPORATE PRIVATE EVENTS