



**BUON ANNO 2022**

**—❧— GLI ANTIPASTI —❧—**

**CALAMARI FRITTI**

Fried Calamari, Basil Scented  
Tomato Sauce. — 18

**VONGOLE GRATINEE**

Baked little neck clams topped  
with seasoned bread crumbs — 16

**POLENTA CON SALSICCE**

Polenta topped with crumbled  
sausage & sauce — 14

**COZZE AL VINO BIANCO**

Fresh mussels served in a white  
wine sauce — 16

**GAMBERONI FREDDI**

Jumbo shrimp cocktail with  
homemade cocktail sauce — 22

**JUMBO CRAB MEAT  
COCKTAIL**

Jumbo Fresh Crabmeat — 32

**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 DI LENTIL**

Healthy start to a new year. — 14

**LA CESARE**

The classic "Caesar" salad made with our finest  
ingredients and homemade croutons — 14

**INSALATA MISTA**

Mesclun mix tossed with our EVOO Cenzino  
vinaigrette — 10

**INSALATA POACHED PEAR**

A cornucopia of poached pear, cranberries and walnuts  
tossed with arugula and feta cheese in a vinaigrette. — 16

**—❧— PASTA —❧—**

**LINGUINI TOSCANA**

Lobster tail, shrimp and calamari  
with cannellini beans and sweet  
cherry tomatoes — 38

**ZOODLES**

Zoodles (Zucchini spiraled)  
tossed with shrimp, crab meat,  
clams in diced tomato in oil and  
garlic or without fish. — 36

**FETTUCINI VERDE**

Pesto fettuccini tossed with  
jumbo shrimp and tomato — 36

**—❧— SECONDI —❧—**

**BISTECCA "COWBOY" -**

Black Angus on the bone, RIB  
EYE 16 OZ served with potato  
and vegetable — 52

**ARROSTO D'ANITRA**

Half Roasted duck in a raspberry  
port wine sauce served with  
vegetable and potato — 38

**LEMON SOLE AL VERDE**

Sole dusted and sautéed in  
lemon and white wine and garlic  
served with roasted potato and  
vegetable du jour — 36

**PETTO DI POLLO  
CAMPAGNOLA**

Sautéed chicken breast with  
sausage and mushrooms and  
sweet red peppers served with  
potato and vegetable du jour — 32

**COSTATA DI VITELLO**

Roast Veal chop plated with  
Mushrooms, and served with  
potato and vegetable du jour — 55

**CARRE D'AGNELLO**

Grilled New Zealand Rack of  
Lamb served with potato and  
vegetable — 44

**GAMBERONI ALLA GRIGLIA  
CON VEGETALI**

Jumbo Grilled shrimp simply  
with EVOO served with grilled  
seasonal vegetables — 42

**BUTTERFLY GRILLED  
BRANZINO**

Sweet branzino grilled with  
bernaise sauce — 42

**BRASATO AL BAROLO**

Barolo braised beef short ribs  
served with our homemade  
mushroom risotto — 36

**CHILDREN'S CHOICES**

Choice of Ravioli, Chicken Fingers and french fries or Penne Pasta with a meatball in tomato sauce or butter — 35.95

**—❧— DOLCE —❧—**

**CANNOLI SICILIANO**

A classic Sicilian cannoli stuffed  
well — 10

**GELATI**

Locally sourced gelato, choice of  
Vanilla, Chocolate, Pistacchio,  
and a choice of Sorbetti, Lemon,  
Orange and Peach — 14

**CHOCOLATE MOUSSE CAKE**

A favorite at Cenzino, light and  
airy — 14

**NEW YORK CHEESECAKE**

Our finest to you — 12

**TIRAMISU**

Give me a lift Tiramisu made  
lovingly at Cenzino and the  
famed recipe of Vincent's Mom —