

ANTIPASTI

Polipo Alla Griglia	\$19
Grilled octopus sliced, over beans	
Gamberoni Piccanti	\$19
Shrimp over sautéed spinach, red tomato sauce	
Mozzarella in Carozza	\$14
Mozzarella breaded & lightly fried, prosciutto	
Frittura Mista	\$18
Shrimp, calamari & zucchini	
Vongole Ripiene	\$14
Baked clams (6)	
Dozen	\$18
Polpette Di Vitello	\$14
Meatballs, tomato sauce, ricotta	
Coscette Di Pollo Al Forno	\$15
Wood oven chicken wings, caramelized onions, cherry peppers	
Parmigiana di Melanzana	\$15
Eggplant, parmigiana reggiano, plum tomatoes	
Costelette Di Maiale	\$15
Slow cooked pork ribs, tomato sauce	

ZUPPE E INSALATE

Zuppe	\$8
Chef's soup of the day	
Insalata del Contadino	\$12
Mixed greens, cherry tomatoes, onions, cucumbers, balsamic vinaigrette	
Caprese	\$16
Fresh mozzarella, beefsteak tomatoes, basil & olive oil	
081 Insalata (Dell'orto)	\$14
Potato, plum tomatoes, string beans, green onions, gaeta olives, basil & olive oil	
Caesar Salad	\$15
Romaine lettuce	
Chi Salad	\$14
Mixed green salad, strawberries, mandarin oranges, caramelized walnuts, port wine pears and gorgonzola cheese in a raspberry dressing	

PASTA

Linguine Con Vongole	\$18
Clams, cherry tomatoes, white wine	
Penne alla Grappa	\$17
Broccolini, chicken, prosciutto, vodka sauce	
Bucatini	\$17
Amatriciana guanciale, tomato sauce, chilis, pecorino	
Linguini Arugula e Pistachio	\$17
Arugula, pistachio paste, Asiago, prosciutto	
Cavatelli	\$18
Italian sausage, porcini mushrooms	
Fusilli	\$18
Porcini, mushroom cream sauce	
Linguini Carbonara	\$16
Carbonara, pancetta, eggs, parmigiano reggiano	
Lasagna al Forno	\$20
Fresh pasta sheets, egg, veal chopmeat, mozzarella	



SALUMI

Olives, Arugula, Grilled Bread, Roasted Peppers	
+ Speck +	
+ Prosciutto +	
+ Soppressata +	
+ Cappicola +	
+ Mortadella +	
Dry Salsiccia	
+ (Sweet or hot) +	
\$18	
+ 3 Selezioni +	
\$27	
+ 5 Selezioni +	
\$37	
+ Assortito +	

081 PIATTI D'AUTORE

Sunday Sauce (Not Gravy)	\$25
Pork ribs, sausage, braciola and meatballs over rigatoni	
Forma Di Parmigiano	\$25
An authentic Italian dish. Spaghetti flambeed w/ cognac, made in a parmigiano reggiano wheel in fresh tomato sauce	
Miscelatore	\$25
Risotto cooked with provala cheese & prosecco, finished in our cement mixer	
Pollo Casareccio	\$25
Slow roasted chicken bone in & out, sausage, peppers, onions & mushrooms	
MINIMUM 2 ORDERS & PRICE IS PER PERSON ON ALL ABOVE ITEMS	
Sfronzola di Maiale	\$24
Pork cheek braised, cherry peppers	
+ Price, per person	
Baccala - 2 ways	\$25
* Fried w/ escarole, anchovies & capers (or)	
* Braised w/ cherry tomatoes, black olives & basil	
+ Price, per person	

MANGIA SANO

Petto Di Pollo Alla Griglia	\$20
Grilled chicken breast w/ broccoli rabe	
Fusilli Primavera	\$18
Whole wheat pasta, seasoned vegetables	
Salmone Agli Agromi	\$28
Grilled salmon, grilled asparagus, citrus sauce	

POLENTA BOARD

served w/ Focaccia Bread and choice of (1) of the following:

Broccoli Rabe E Salsiccia	
Peppers E Olives	
Tomato Bruschetta	
Sautéed Funghi	
Short Ribs, tomato	
Gorgonzola	
\$9	
+ each +	
\$26	
+ (3) Seleziones +	

FORMAGGIO

Served with almonds, honey, dried fruit & Focaccia Bread

Provolone	
Parmigiano Reggiano	
Gorgonzola	
Pecorino	
Caprino	
Asiago	
\$6	
+ 1 oz piece +	
\$29	
+ Selection of all +	

MOZZARELLA

Pomodori, basil, hometown olive oil

Fior Di Latte	\$9
Burrata	\$13
Mozzarella Di Bufala	\$16
Mozzarella Tasting	\$36

RISOTTO

Porcini Mushroom	\$21
Vedure Miste	\$21
Mixed vegetables	
Carciofi E Salsiccia	\$22
Artichoke, Italian sausage	
Gamberoni E. Asparagi	\$23
Shrimp, asparagus	
Frutti Di Mare	\$26
Calamari, clams, mussels, shrimp	
Radicchio E. Pera Gorgonzola	\$22
Panna E. Salomne	\$23
Salmone, cream cheese	

Consumer Informatin: Consuming raw or undercooked seafood, shellfish, poultry, meats or eggs may increase your risk of food borne illness

Cena - to dine. The act of dining has an array of different meanings amongst many cultures. In the Italian culture, Cena signifies not just to dine, but to dine with love. Dating back to Italian ancestry, the kitchen has always been where family and friends gather to enjoy a good home cooked meal with your loved ones. It's about the love around the table that brings joy and laughter as all of the members indulge in a meal that was cooked from the heart. Cena 081 has been brought to you so that love can be shared with a delicious Neapolitan Cuisine. Naples Italy-081, the city code where it all began. Now with a dash of loved ones, a dash of love from the kitchen and a dash of authenticated dishes from Naples....We present to you, CENA 081. Buon Appatitio e Cin Cin per Cento Anni.

POLLO

- Pollo Parmigiano** \$25
Chicken breast, Italian bread crumbs, tomatoes, mozzarella
- Pollo Imbottito** \$26
Stuffed chicken, Italian sausage, artichoke
- Pollo Portabello** \$25
Chicken breast, ricotta, artichoke, portabella mushrooms, roasted peppers, oreganata sauce

CARNE

- New York Strip** \$35
Sautéed mushrooms & onions (14 oz)
24 oz (sliced for 2) \$49
- Skirt Steak** \$29
Onions and polenta
- Vittello Ripieno** \$42
Stuffed veal chop with mozzarella, prosciutto, Marsala sauce

PESCE

- Salmone** \$31
Slow cooked, white beans, escarole
- Branzino Oreganata** \$30
Italian bread crusted, sautéed broccolini, lemon & garlic
- Filet of Sole in Limoncello Sauce** \$30
Filet of Sole, limoncello, black pepper sauce

CORTORNI

- Fagiolini** \$9
String beans, oil & vinegar
- Broccolini in Padella** \$9
Baby broccolini rabe, sautéed in garlic & oil
- Patate al Forno** \$9
Roasted peppers
- Funghi Trifolati** \$9
Sautéed mushrooms
- Polenta** \$9

WOOD FIRED OVEN

PIZZA

- Margherita** \$16
Fior di latte, basil, EVOO,
- Salsiccia E. Funghi** \$16
Italian Sausage
- Bianca** \$16
Mozzarella, ricotta
- Napoletana** \$14
Tomato, Fior Di Latte, Anchovies
- Parmigiana** \$16
Bufala, Eggplant, Cherry Tomatoes
- Quatro Stagione** \$16
Cappicola, mushrooms, anchovies, black olives
- Capricciosa** \$17
Tomato, mozzarella, olives, artichoke, mushrooms, ham
- Valtellino** \$16
Tomato, mozzarella, prosciutto, arugula
- Pepperoni Olive** \$16
Tomato, mozzarella, roasted peppers & olives



CENA COCKTAIL & MARTINI'S

- Aperol Presecco Spritzer** \$12
3/4 Prosecco, Aperol, Club Soda, served on the rocks w/ slice of orange
- Joe's Juice Cocktail** \$12
Vodka infused with fresh pineapple, served on the rocks
- Old Fashion** \$13
Makers Mark Bourbon, Cherries, Fresh Orange, Sugar and Club Soda, served on the rocks
- Negroni** \$13
Campari Liqueur, Beefeater Gin, Sweet Vermouth, Club Soda w/ a slice of orange
- Mediterranean Moscow Mule** \$13
Fig Vodka, Limoncello, Ginger Beer, served on the rocks
- Italian Martini** \$14
Amaretto, Apple Sour, Vanilla Vodka, Lime Juice & Splash of Cranberry Juice
- Limoncello Martini** \$14
Limoncello, Vodka, Triple Sec, Simple Syrup, Lemon Juice. Garnished with slice of lemon
- Cucumber Martini** \$14
Cucumber Vodka, Triple Sec, Lime Juice, Simple Syrup, Club Soda
- Lychee Martini** \$14
Vodka, Triple Sec, Lychee Juice, Simple Syrup, Splash of Chambord. Served with Lychee fruit garnish

BEER

- Bottle** \$7
Corona, Heineken, Budweiser, Peroni, Coors Lite, Blue Moon



WINE

Sparkling:

- Mionetto Prosecco, Italy** \$9
+ by the glass
- Veuve Cliquot Brut "yellow label", France** \$120
+ by the bottle
- Moet Reserve Imperial Brut, France** \$110
+ by the bottle

Rose:

- Gerard Bertrand "Cotes Des Roses", South of France (by the glass)** \$12
By the bottle \$36
- Saladini Pilastrò Rosato (100% Sangiovese), Tuscany (by the glass)** \$9
By the bottle \$30

White:

- Mezzacorona Pinot Grigio, Trentino Italy** ... \$9
+ by the glass
- Jackson Estate Chardonnay, Sonoma, CA** \$12
+ by the glass
- Cupcake Moscato, Asti Italy** \$10
+ by the glass
- Bonterra Sauvignon Blanc (Organic), Mendocino, CA** \$10
+ by the glass
- Brancott Sauvignon Blanc, New Zealand** \$45
+ by the bottle
- Santa Margarita Pinot Grigio, Italy** ... \$65
+ by the bottle
- Franciscan Chardonnay, Monterey CA** \$50
+ by the bottle

Red:

- Noble Vines Merlot, Iodi, CA** \$9
+ by the glass
- Storypoint Cabernet, Napa Valley, CA** ... \$11
+ by the glass
- Cecchi Chianti Docg, Italy** \$10
+ by the glass
- Ravage Cabernet, North Coast, CA** ... \$42
+ by the bottle
- Fuodo Maccari Nero D'Avola, Sicily Italy** ... \$42
+ by the bottle
- Davis Bynum Pinot Noir, Russian River, CA** \$60
+ by the bottle
- Charles Krug Cabernet, Napa, CA** \$66
+ by the bottle
- Fisher "Unity" Cabernet, Sonoma CA** \$90
+ by the bottle
- William Hill Cabernet, Sonoma, CA** ... \$40
+ by the bottle
- Prisoner Zinfandel/Cabernet, California** \$78
+ by the bottle
- Intrinsic Cab Franc/Cab Blend, Washington State** \$42
+ by the bottle
- Castello Banfi Rossi di Montalcino, Italy** ... \$60
+ by the bottle
- Stags Leap Artemis Cabernet, Napa, CA** \$85
+ by the bottle
- Ruffino Chianti Classico Tan Label, Italy** ... \$60
+ by the bottle
- Col D'Orcia Brunello 2010, Italy** \$110
+ by the bottle