

ANTIPASTI

Lava Wings (Alette di Pollo al Forno) (Cooked in Brick Oven) 4 Chicken wings, cherry, peppers onions, and a rosemary focaccia	\$18	Mozzarella in Carrozza (Italian Grilled Cheese) Half \$18 Full \$24 Choice of vodka or tomato sauce prosciutto di parma, melted mozzarella between flash fried slices of bread	Vongole Alforno (Baked Clams) Little neck clams baked, Choice of Oreganata or Casino	6 for \$17 12 for \$30
Salsicci di Maiale (Butterfly Pork Sausage) (Cooked in Brick Oven) Served over broccoli rabe and cherry peppers, accompanied with rosemary focaccia	\$18	Polpetta di Vitello (Veal Meatball) 8 oz meatball slow cooked in tomato sauce finished with ricotta and shaved parmesan alongside iceberg lettuce, onions finely sliced carrots	Calamari Fritti (Grilled/Fried Calamari) 3 way - Choice of kung pow, arrabiata, and marinara sauce	\$22
**Filetto di Manzo Beef Wellington Filet mignon shiitake mushrooms wrapped in a puff pastry with a cilantro demi glaze	4 oz \$21 8 oz \$38	Tagliere di Salumi e Formaggio (Charcuterie Board) Prosciutto di parma, pistachio mortadella, italian soppressata, talegio cheese, parmigiano, burrata honey, almonds, and fig jam	Polpo Alla Griglia (Grilled Octopus) \$30 Grilled octopus served with thin sliced red onions marinated in red wine vinegar, diced red and yellow peppers, capers, lemon and EV00	
**Costolette di Maiale (Pork Ribs) 5 Ribs slow cooked in our famous homemade sauce	\$24	Parmigiana di Melanzana (Eggplant Parm) Lightly fried breaded eggplant layered with mozzarella and slowly baked served with a side of fresh tomato sauce	**Insalata Di Mare (Seafood Salad)	\$32

INSALATA

Crispy Arugula Salad Arugula, apple, cucumber, goat cheese, pecans and crispy prosciutto with balsamic dressing	\$20
Caesar Salad Romaine lettuce, tossed in Caesar dressing finished with shaved parmesan	\$20
Artichoke Salad Artichokes, arugula, olives, peppers, goat cheese, mixed green, tomato and crispy prosciutto with balsamic dressing	\$20
Chi Salad Mixed greens, strawberries, mandarin oranges, caramelized walnuts, port wine pears and gorgonzola cheese tossed with a raspberry dressing	\$20
Caprese Salad Homemade mozzarella, Tomato, Basil, oil, salt & pepper Add Grilled Roasted Pepper \$4 Sliced Prosciutto \$7	\$25
Grilled Chicken Peach Salad Mixed greens, chicken, peach, red onions, corn, and goat cheese in a shallot vinaigrette	\$25
Shrimp Avocado Salad Iceberg lettuce, cucumbers, avocado, red onion, corn with blackened shrimp	\$25
Add Chicken Cutlet	\$9
Add Shrimp (3)	\$12
Add Steak (4 oz)	\$12
Add Salmon (4 oz)	\$12

081 PIATTI D'AUTORE 2 for \$50

**Nonna Sauce Sunday Sauce (Not Gravy) Pork Ribs, sausage, braciola and meatballs over rigatoni	
Cocio Pepe An authentic Italian dish. Spaghetti flambeed w/ cognac, made in a parmigiano reggiano wheel in fresh tomato sauce	
Cement Mixer Risotto creamy melted scamorza cheese risotto with white truffle oil rolled in our mixer	
**PASTA DEL CONTADINO Spaghetti broccoli rabe and olives served in garlic and olive sauce served in a pot	
**16 oz. Pork chop Grilled to perfection, served with roasted peppers and potatoes	\$51
**16 oz. Veal chop Our favorite Veal 081 style thinly pounded, crispy panko, lightly fried, layered with prosciutto, mozzarella, and shiitake mushrooms dressed in a brown sauce	\$57
**32 oz. Tomahawk Finished in a brick oven, accompanied by truffle fried potato. (Chefs recommendation is MR, served sliced with cream of spinach)	\$150

RISOTTO

Risotto de Funghi Porcini and shiitake mushrooms sauteed with risotto	\$24
Primavera Risotto Shiitake mushrooms, asparagus, zucchini, and eggplant sauteed in its natural au jus	\$26
Shrimp and Scallop Risotto Shrimp and scallops sauteed with risotto in saffron sauce	\$32
Lobster Peas Risotto Lobster, truffle, and peas sauteed in creamy sauce	\$32

SOUPS \$14

Pasta Fagioli Small tubular pasta, and beans in an Italian broth	
Italian Wedding Soup Features tender meatballs, veggies, and pasta simmered in a rich, flavorful broth	
Tortellini Minestrone Cheese tortellini with beans, pasta, and mix of vegetables	
Escarole & Beans Saute escarole and cannellini beans finished in vegetable broat	

PASTA

Lobster Ravioli Shrimp stuffed ravioli in a pistachio arugula pesto	\$30	Penne alla Grappa Served with chicken, broccoli, prosciutto in a creamy vodka sauce wrapped in aluminum foil	\$26	Gnocchi Sorrentino (Cooked in Brick Oven) Potato gnocchi tomato, mozzarella, finished in brick oven	\$26
**Zucchini Linguini 3 Jumbo shrimp over zucchini linguini served in a red tomato sauce	\$30	**Dirty Mezzi Rigatoni Pancetta, crumbled sausage, and egg yolk in tomato sauce finished with pecorino romano	\$26	Rigatoni Bolognese Rigatoni served in a veal bolognese sauce	\$28
**Linguine alla Vongole Fresh clams sauteed with garlic and wine finished with garlic and oil	\$30	Gnocchi Broccoli e Salsiccia Sauteed broccoli rabe with your choice of sweet or hot sausage served in garlic and oil	\$26	Rose Lasagna 2 pieces of lasagna rolled with ground veal sauce, ricotta and mozzarella. Served in sizzling oven in skillet	\$30
Pasta al Nero di Seppia Seafood bolognese sauce, chopped calamari, scallops, clams and shrimp	\$32	Rigatoni with Spicy Sausage Rigatoni with crumbled italian sausage in tomato sauce	\$26	Tagliatelle ai Funghi Porcini Tagliatelle pasta sauteed with porcini mushrooms available in creamy sauce or garlic and oil	\$30

POLLO

Grilled Chicken Broccoli Rabe Two pieces of grilled chicken served with broccoli rabe	\$27
Chicken Parmigiana/Francese Accompanied with mashed potatoes	\$30
**Drunken Chicken Panko breaded cutlets topped with fried eggplant, prosciutto di parma, fresh mozzarella cheese topped with a vodka sauce and served with garlic mashed potato	\$36
**Chicken Scarpiello 50/50 On and off the bone served with shiitake mushrooms, peppers, onions, potatoes in a brown sauce	\$39

PESCE

**Shrimp Arrabiata 5 Jumbo shrimp served over sauteed spinach topped spicy arrabiata sauce	\$35
Grilled Branzino Served over fried crispy corn polenta, grilled asparagus, topped lemon garlic sauce	\$40
Maple Glazed Salmon Served sauteed french beans, onions and carrots side of mashed potatoes	\$40
Swordfish (Grilled or Blackened) 8 oz. of Grilled swordfish, peppers, onions and tomatoes	\$44
Roasted Chilean Seabass 10 oz Filet served over black garlic mashed potato, topped with sauteed napa cabbage, shallots, carrots, pancetta, and shiitake, finished with a port wine reduction	\$45

CARNE

Skirt Steak Cooked in Brick Oven over garlic mashed potato finished with caramelized onions	\$42
Sliced NY Strip Served over soft corn polenta, sauteed spinach, sauteed in a white cipollini shallot vinegar	\$52
Bone-in Cowgirl Enhance with jumbo baked potato stuffed with bacon, butter and chives \$9 (add melted gorgonzola and shiitake mushrooms \$6)	\$58
New Zealand Lamb Chop Panko herb mustard encrusted New Zealand lamb chops served with grilled asparagus and garlic mashed potatoes topped with a garlic rosemary demi-glaze	\$60

BRICK OVEN PIZZA

Margherita	\$23	Grilled Chicken & Spinach	\$25
Bianca Ricotta	\$24	Bacon Chicken Ranch	\$25
Pepperoni	\$24	Prosciutto Arugula	\$26
Bianca Sausage	\$24	Shrimp Arrabiata	\$27
Crumbled sausage broccoli rabe and cherry peppers			

SIDES \$12

Asparagus
Mashed Potatoes
Roasted Potatoes
Broccoli Rabe
Escarole & Beans
Polenta



*CONSUMER ADVISORY: Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of foodborne illness, especially if you have certain medical conditions. If you have a particular food allergy please let us know when ordering.

Food prepared may contain Milk, Eggs, Wheat or Nuts, Please advise your server of any allergies



**CHEF FRANCESCO
SIGNATURE DISH



Cena 081 has been brought to you so that love can be shared with a delicious Neapolitan Cuisine Menu. 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...

