

ANTIPASTI



****Costolette di Maiale (Pork Ribs) \$21 | \$21.84**

4 Ribs slow cooked in our famous homemade sauce

Parmigiana di Melanzana (Eggplant Parm) \$25 | \$26

Lightly fried breaded eggplant layered with mozzarella and slowly baked served with a side of fresh tomato sauce

Mozzarella in Carrozza (Italian Grilled Cheese) \$20 | \$20.80

Choice of vodka or tomato sauce prosciutto di parma, melted mozzarella between flash fried slices of bread

Polpette di Vitello (Veal Meatball) \$25 | \$26

Three meatballs slow-cooked in tomato sauce and finished with shaved parmesan alongside iceberg lettuce and onions

Tagliere di Salumi e Formaggio \$33 | \$34.32
(Charcuterie Board)

Prosciutto di parma, pistachio mortadella, italian soppressata, Taleggio cheese, parmigiano, burrata, honey, almonds, and fig jam (Serves 2)

Baked Clams 6 for \$17/\$17.68 | 12 for \$30/\$31.20

Baked Clams served oreganata style with breading, lemon and white wine

Clam Casino 6 for \$17/\$17.68 | 12 for \$30/\$31.20

Clams with bacon, yellow and red peppers and herbed butter

Calamari Fritti (Fried Calamari) \$24 | \$24.96

Your choice arrabbiata or with marinara sauce

Polpo Alla Griglia (Grilled Octopus) \$28 | \$29.12

Grilled octopus served with thin sliced red onions marinated in red wine vinegar, diced red and yellow peppers, capers, lemon and EV00



****Fritto Misto \$32 | \$33.28**

Mix of calamari, shrimp and zucchini, breaded and fried

Fried Zucchini Sticks \$20/\$20.80

Fresh zucchini breaded and fried to perfection served with marinara sauce

INSALATA

House Salad \$18 | \$18.72

Lettuce, tomato, cucumber, red onion, house special dressing

Caesar Salad \$20 | \$20.80

Romaine lettuce, tossed with Caesar dresssing served in a parmesan basket



****Chi Salad \$23 | \$23.92**

Mixed greens, strawberries, mandarin oranges, caramelized walnuts, port wine pears and gorgonzola cheese tossed with a raspberry dressing

Crispy Arugula Salad \$23 | \$23.92

Arugula, apple, cucumber, goat cheese, pecans and crispy prosciutto with balsamic dressing

Shrimp Avocado Salad \$28 | \$29.12

Iceberg lettuce, cucumbers, avocado, red onion, corn with blackened shrimp

Burrata Salad \$27 | \$28.08

Fresh mozzarella burrata w/arugala, roasted peppers, EV00 & balsamic glaze

Add Chicken Cutlet or Grilled Chicken \$9 | \$9.36

BRICK OVEN PIZZA \$23

CLASSIC MARGHERITA TOPPINGS (\$3 ea.)

Sausage	Grilled Chicken
Pepperoni	Eggplant
Meatball	Spinach
Soppressata	Ricotta
Prosciutto	Vodka Sauce

PASTA

NONNA FRANCESCA'S SUNDAY SAUCE

\$55 | \$57.20 (Serves 2 to 3)

Slow cooked with pork ribs, sausage, braciola and meatballs over rigatoni



Cacio e Pepe \$29 | \$30.16

An authentic Italian dish. Spaghetti flambéed with cognac and blended to perfection with parmigiano reggiano



****Zucchini Linguini \$34 | \$35.36**

Zucchini linguini served with shrimp in a red tomato sauce



****Linguine alla Vongole \$34 | \$35.36**

Fresh clams sauteed with garlic and wine finished with garlic and oil

****Penne alla Grappa \$31 | \$32.24**

Served with chicken, broccoli rabe, prosciutto in a creamy vodka sauce wrapped in aluminum foil

****Dirty Mezzi Rigatoni \$31 | \$32.24**

Pancetta, crumbled sausage, and egg yolk in tomato sauce finished with pecorino romano

Penne Alla Vodka \$22 | \$22.88

Creamy tomato base sauce with vodka

Penne and Broccoli Rabe with Sausage \$29 | \$30.16

Sautéed broccoli rabe with your choice of sweet or spicy sausage, served in garlic and oil

Capellini and Shrimp Pasta \$30 | \$31.20

Shrimp in a Fra Diavolo sauce

Rigatoni Bolognese \$31 | \$32.24

Rigatoni served in a veal bolognese sauce

LINGUINI FRUTTI DI MARE \$33 | \$34.32

Calamari, Shrimp, Clams, Red or White

POLLO

CLASSICS

Parmigiana | Francese

Piccata | Marsala \$33 | \$34.32

Accompanied with spaghetti

Chicken Caprese \$30 | \$31.20

Grilled or breaded fried chicken cutlet with tomato, mozzarella, and fresh basil

Grilled Chicken Broccoli Rabe \$31 | \$32.24

Two pieces of grilled chicken served with broccoli rabe



****Drunken Chicken \$38 | \$39.52**

Panko breaded cutlets topped with fried eggplant, prosciutto di parma, fresh mozzarella cheese and topped with a vodka sauce. Served with spaghetti

****Cognac Chicken \$38 | \$39.52**

Pecan crusted chicken breast in a rich cognac demi glaze, with sautéed spinach and mashed sweet potatoes

PESCE



****Shrimp Arrabbiata \$38 | \$39.52**

Five jumbo shrimp served over sautéed spinach, topped with spicy arrabbiata sauce

Grilled Branzino \$43 | \$44.72

Served over fried, crispy corn polenta, grilled asparagus and topped with lemon-garlic sauce

Grilled Salmon \$42 | \$43.68

Served with sautéed broccoli rabe and roasted potato

CARNE

Skirt Steak \$52 | \$54.08

Cooked in Brick Oven over garlic mashed potato finished with caramelized onions

Bone-in Rib Eye \$65 | \$67.60

Served with mashed potatoes and broccoli rabe

Braciola \$42 | \$44.08

Served in a ragu sauce, with mashed potatoes and grilled asparagus

16 oz. Pork Chop \$46 | \$47.84

Grilled to perfection, served with roasted peppers and potatoes

16 oz. Veal Chop alla Milanese \$65 | \$67.60

Our favorite veal dish, 081-style: thinly pounded, crispy panko, lightly fried topped with tossed arugula, cherry tomatoes, shaved parmesan and drizzled with a balsamic glaze

Add Salmon \$12 | \$12.48

SPECIALTY PIES \$26

Bianca Ricotta
Vodka Pepperoni
Prosciutto Arugula
Vespa

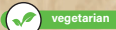
Spicy soppressata, hot honey, fresh tomato sauce, fresh mozzarella, basil and EV00

SIDES \$11 | \$11.44

Asparagus
Mashed Potatoes
Roasted Potatoes
Broccoli Rabe

Escarole & Beans
Soft Polenta
Grilled Vegetables
Sautéed Spinach

Dishes can be made

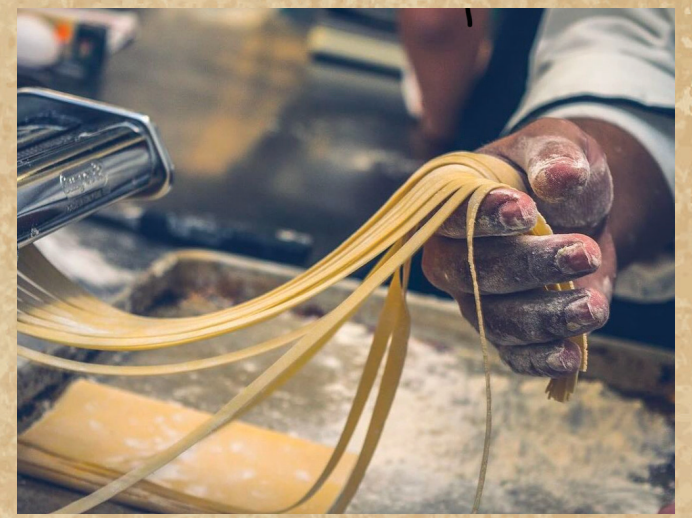


20% Gratuity added for 6 or more guests

*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.



**** 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...*

