

THE CENTRO

DINNER

APPETIZERS

BACON STEAK

house-cured, espresso bbq, tomato relish *15 gf*

CHARCUTERIE BOARD*

chef's seasonal selection of cured meats, cheeses, and accompaniments *25*

SPICY PAN SEARED SHRIMP

super colossal shrimp, roasted garlic, crushed red pepper, house-made centro sauce *25 gf*

CRISPY POLENTA CUBES

parmesan, mozzarella, marinara *14*

GRILLED OCTOPUS

citrus, herbs, artichoke, cucumber escabeche, patatas bravas, chive coulis *20 gf*

STUFFED MUSHROOMS

italian sausage, pancetta, mascarpone, spinach *15*

NONNA'S MEATBALLS

a special blend of beef, pork, spices, marinara, parmesan *14*

MUSSELS

garlic confit, fines herbes, white wine butter *20 gf*

SHRIMP COCKTAIL

super colossal shrimp, house-made cocktail sauce *25 gf*

CAPONATA

spicy sicilian salsa, rustic italian bread, balsamic reduction *14*

SALADS & SOUPS

ICEBERG WEDGE

smoked bacon, tomato, gorgonzola, bleu cheese dressing *12 gf*

CLASSIC CAESAR

hearts of romaine, parmesan crouton, parmigiano reggiano, caesar dressing *12*

SWEET BASIL

spinach, cucumber, avocado, tomato, candied walnut, sweet basil dressing *14 gf*

ITALIAN CHOP

soppressata, mozzarella, tomato, cucumber, sicilian olives, roasted red peppers, the centro house dressing *15 gf*

LOBSTER BISQUE *12 gf*

ITALIAN WEDDING SOUP *10*

900 YEAR OLD SOURDOUGH BRICK OVEN NEAPOLITAN PIZZA

CHICKEN FLORENTINE

grilled chicken, roasted red peppers, spinach, garlic cream sauce *16*

WILD MUSHROOM & TRUFFLE

marinated mushrooms, black truffle, garlic oil, mozzarella *16*

SAUSAGE & PEPPERS

italian sausage, calabrian chili, sweet peppers, mozzarella, fresh herbs *16*

MARGHERITA

san marzano tomato, fresh mozzarella, fresh basil *15*

GRILL

The Centro's steaks are hand cut and selected for marbling & texture from only the highest USDA grade.

FILET MIGNON* | 8oz | *59 gf*

PRIME NY STRIP* | 14oz | *60 gf*

RIBEYE* | 16oz | 20oz | *58 | 62 gf*

BONE-IN VEAL CHOP* | *58 gf*

**NEW ZEALAND LAMB
CHOPS*** | *58 gf*

**BERKSHIRE PORK
RIBEYE*** | *45 gf*

The Centro is not responsible for steaks ordered above medium.

ACCOMPANIMENTS *5*

BONE MARROW BUTTER

RED WINE DEMI-GLACE

BLACK TRUFFLE BUTTER

GORGONZOLA CRUSTED

SIDES *12*

CRISPY BRUSSELS & BACON *gf*

SAUTÉED MUSHROOMS *gf*

GARLIC BROCCOLINI *gf*

PARMESAN TRUFFLE FRIES

CREAMED SPINACH *gf*

MAC N' CHEESE

MASHED POTATOES *gf*

SEARED ASPARAGUS *gf*

HOUSE SPECIALTIES

VEAL MILANESE*

bone-in veal chop, arugula, tomato relish, parmesan, lemon *60*

CHILEAN SEA BASS

seared asparagus, lobster butter *58 gf*

CHICKEN PICCATA

white wine, lemon, capers, seared asparagus, fingerling potatoes *35*

BRAISED SHORT RIB

mashed potatoes, wild mushrooms, demi-glace *40 gf*

SEARED SALMON*

butternut squash purée, garlic broccolini, chili frisée *38 gf*

gf | gluten free

HOUSE-MADE PASTA

BOLOGNESE

rigatoni, italian sausage, pancetta, tomato, parmesan *34*

CONFIT GARLIC SHRIMP

bucatini, roasted tomato, spinach, parmesan *35*

TRUFFLE CREAM

campanello, black truffle, mushrooms, parmesan *35*

BASIL PESTO

mafaldine, house-made pesto, lemon zest *32*

CHICKEN PARMESAN

bucatini, mozzarella, marinara *34*

*Items marked with an asterisk may be served raw or undercooked. Consuming raw or undercooked eggs, meats, seafood, or shellfish may increase your risk of food-borne illness.

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.