

THE CENTRO

APPETIZERS

OREGANATA DI MARE

lobster claw, shrimp, white wine, garlic butter, parmesan, panko

BACON STEAK

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

CHARCUTERIE BOARD*

chef's seasonal selection of meats, cheeses, and accompaniments

SPICY PAN SEARED SHRIMP

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

CRISPY POLENTA CUBES

parmesan, mozzarella, house-made marinara

GRILLED OCTOPUS

cucumber escabeche, arugula, lemon, thyme vinaigrette *gf*

STUFFED MUSHROOMS

italian sausage, pancetta, mascarpone, spinach

NONNA'S MEATBALLS

a blend of beef, pork, spices, house-made marinara, parmesan

MUSSELS

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

NEAPOLITAN STYLE PIZZA

HOT HONEY PEPPERONI

san marzano tomato, pepperoni, mozzarella, hot honey

WILD MUSHROOM & TRUFFLE

roasted mushrooms, black truffle, garlic oil, mozzarella

SAUSAGE & PEPPERS

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

MARGHERITA

san marzano tomato, fresh mozzarella, fresh basil

HOUSE-MADE PASTA

BOLOGNESE

rigatoni, italian sausage, pancetta, tomato, parmesan

CONFIT GARLIC SHRIMP

bucatini, roasted tomato, spinach, parmesan

TRUFFLE CREAM

campanelle, black truffle, mushrooms, parmesan

PRIMAVERA

Seasonal vegetables, garlic, evoo, lemon zest

CHICKEN PARMESAN

bucatini, mozzarella, house-made marinara

SALADS & SOUPS

ICEBERG WEDGE

smoked bacon, tomato, gorgonzola, house-made bleu cheese dressing *gf*

CLASSIC CAESAR

romaine, parmesan crouton, parmigiano reggiano, caesar dressing

SWEET BASIL

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

ITALIAN CHOP

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

LOBSTER BISQUE *gf*

ITALIAN WEDDING SOUP

GRILL

The Centro's steaks are hand cut and selected for marbling & texture from only the highest USDA grade. We're not responsible for steaks ordered above medium.

FILET MIGNON* 8oz *gf*

PRIME NY STRIP* 14oz *gf*

BONELESS RIBEYE* 8oz *gf*

BONE-IN VEAL CHOP* *gf*

NEW ZEALAND LAMB CHOPS* *gf*

HOUSE SPECIALTIES

CHILEAN SEA BASS

seared asparagus, lobster butter *gf*

CHICKEN PICCATA

white wine, lemon, capers, seared asparagus, bucatini

BRAISED SHORT RIB

mashed potatoes, roasted mushrooms, demi-glace *gf*

SEARED SALMON*

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

VEAL MILANESE*

bone-in veal chop, arugula salad balsamic reduction

SIDES TO SHARE

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*