

# THE CENTRO

## APPETIZERS

### OREGANATA DI MARE

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

### NONNA'S MEATBALLS

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

### BACON STEAK

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

### CRISPY POLENTA CUBES

parmesan, mozzarella, house-made marinara

### GRILLED OCTOPUS

cucumber escabeche, arugula, sherry vinaigrette *gf*

### STUFFED MUSHROOMS

italian sausage, pancetta, mascarpone

### MUSSELS

garlic confit, tomato relish, white wine butter *gf*

### SPICY PAN SEARED SHRIMP

super colossal shrimp, house-made centro sauce *gf*

### CHARCUTERIE BOARD\*

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

## NEAPOLITAN STYLE PIZZA

### MARGHERITA

san marzano tomato, fresh mozzarella, fresh basil

### HOT HONEY PEPPERONI

san marzano tomato, pepperoni, mozzarella, hot honey

### SAUSAGE & PEPPERS

italian sausage, calabrian chili, sweet peppers, mozzarella

### WILD MUSHROOM & TRUFFLE

roasted mushrooms, truffle, garlic oil, mozzarella

## HOUSE-MADE PASTA

### AGNOLOTTI

goat cheese, ricotta, spicy vodka sauce

### LOBSTER RAVIOLI

lobster, ricotta, garlic cream

### BOLOGNESE

rigatoni, italian sausage, pancetta, tomato, parmesan

### PRIMAVERA

seasonal vegetables, garlic, evoo, lemon zest

### FLORENTINE RAVIOLI

italian sausage, pancetta, mascarpone, spinach cream

### TRUFFLE CREAM

campanelle, black truffle, mushrooms, parmesan

### CONFIT GARLIC SHRIMP

bucatini, roasted tomato, spinach, parmesan

*gf* | gluten free

\*A 2% surcharge will be added to your bill when paying with a credit card.

\*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, or shellfish

## SALADS & SOUPS

*add chicken | steak | shrimp | salmon*

### CLASSIC CAESAR

romaine, parmesan crouton, parmigiano reggiano, caesar dressing

### ITALIAN CHOP

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

### ICEBERG WEDGE

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

### SWEET BASIL

spinach, cucumber, avocado, tomato, candied walnut, sweet basil 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.

### BONE-IN FILET MIGNON\* 12oz *gf*

### PRIME NY STRIP\* 14oz *gf*

### BONELESS RIBEYE\* 18oz *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*

### CHICKEN PARMESAN

bucatini, mozzarella, house-made marinara

### 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*