

APPETIZERS

LOBSTER ARANCINI

creamy risotto, lobster, tomato basil aioli

NONNA’S MEATBALLS

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

CRISPY POLENTA CUBES

parmesan, mozzarella, house-made marinara

GRILLED OCTOPUS

cucumber escabeche, arugula, sherry vinaigrette *gf*

STUFFED MUSHROOMS

italian sausage, pancetta, mascarpone

BEEF CARPACCIO

beef tenderloin, capers, arugula, parmesan, lemon vinaigrette

MUSSELS

spicy tomato reduction, garlic, 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
half board available

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*

MINESTRONE

HOUSE-MADE PASTA

LOBSTER RAVIOLI

lobster, ricotta, garlic cream

BOLOGNESE

rigatoni, italian sausage, tomato, parmesan

TRUFFLE CREAM

campanelle, black truffle, mushrooms, parmesan

CREAMY PESTO

campanelle, garlic, cream, fresh basil, tomato, parmesan

BUCATINI DIAVLO

mussels, shrimp, spicy tomato reduction, garlic, parmesan

CONFIT GARLIC SHRIMP

bucatini, roasted tomato, spinach, parmesan

gf | *gf*uten friendly

*2% surcharge when paying with a credit card. *Parties of 6+ are subject to one check and automatic gratuity. *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. Food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.

GRILL

The Centro’s steaks are hand 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*

PRIME BONELESS RIBEYE* 18oz *gf*

WAGYU BAVETTE* 10oz *gf*

PRIME PORTERHOUSE* 24oz *gf*

BONE-IN VEAL CHOP* *gf*

RACK OF LAMB CHOP* *gf*

LAND & SEA* *gf*

6oz filet, colossal shrimp

HOUSE SPECIALTIES

BRAISED SHORT RIB

mashed potatoes, roasted mushrooms, onion straws, demi-glace

VEAL MILANESE*

bone-in veal chop, arugula salad

CHILEAN SEA BASS

seared asparagus, lobster butter *gf*

TUSCAN CHICKEN

red skin potatoes, tomato, garlic, broccolini, spinach, parmesan

SEARED SALMON*

herb couscous, garlic broccolini, chili frisée

CHICKEN PARMESAN

bucatini, mozzarella, house-made marinara

VEAL PARMESAN*

bucatini, mozzarella, house-made marinara

NEAPOLITAN STYLE PIZZA

MARGHERITA

san marzano tomato, fresh mozzarella, fresh basil

HOT HONEY PEPPERONI

san marzano tomato, pepperoni, mozzarella, hot honey

CHICKEN & ARTICHOKE

confit garlic, spinach, mozzarella

WILD MUSHROOM & TRUFFLE

roasted mushrooms, truffle, garlic oil, mozzarella

SIDES TO SHARE

CRISPY BRUSSELS & BACON

SAUTÉED MUSHROOMS *gf*

GARLIC BROCCOLINI *gf*

PARMESAN TRUFFLE FRIES

CREAMED SPINACH *gf*

MAC N’ CHEESE

MASHED POTATOES *gf*

SEARED ASPARAGUS *gf*