

ANTIPASTI

Brick Oven Herbed Focaccia 5
baked in wood stone oven, truffle butter

Fried Calamari Steak 12
breaded, pickled hot peppers, lemon aioli

Arancini 8
lavender honey, fontina, mozzarella,
butternut squash puree

Grilled Roman Style Artichoke Hearts 10
lemon oil, herb crust

CENTRO Meatball 10
tomato ragù, whipped ricotta, parmesan, crostini

Antipasto Board 18
air dried salumi, artisan cheese, Chef's accompaniments,
crostini, *available with just cheese or meat-ask server*

SALADS & VEGETABLES

Spring Kale Salad 10
baby kale, blueberries, strawberries, ricotta salata,
lemon vinaigrette

Simple Tossed 9
mixed greens, pickled red onion, roasted tomatoes,
fresh mozzarella, garlic croutons, champagne vinaigrette

Burrata 10
summer squash caponata, arugula, crostini

Baby Romaine 9
roasted tomatoes, crispy parmesan cheese,
garlic croutons, black garlic & anchovy vinaigrette

PIZZA

Pizza Del Giorno 14
seasonal ingredients

Margherita 12 **Add Pepperoni** 3
San Marzano tomato ragù, hand stretched fior di latte,
basil, extra virgin olive oil

Bianco Verde 14
arugula, ricotta, prosciutto, basil pesto

Funghi 15
mushrooms, burrata, caramelized onions, white truffle oil

Salsiccia 14
spicy sausage, tomato, mozzarella, red onion,
roasted Italian hot peppers

Pizza di Fico 16
black mission figs, sopressa, goat cheese, roasted garlic

PLATES

Polenta Board MP
ragù del giorno

Steamed Mussels 14
roasted San Marzano tomatoes, spicy Italian sausage,
fregola sarda, pearl onions, scallions, crostini

House-made Pork Sausage 15
pecorino, kale, cannellini beans, grilled vegetables,
pickled mustard seeds

Pesce Del Giorno MP
fresh sustainable fish

Faroe Island Salmon 16
fennel frond pesto, pancetta, asparagus

PASTA

Sage Pappardelle 15
braised duck, red wine, pancetta, parmesan

Spaccatelle 12
prosciutto, vodka sauce, parmesan

Squid Ink Linguini with Clams 16
tomato, parmesan, cream, scallions

Ricotta Gnocchi 14
4-hour lamb supper sauce, goat cheese

Risotto 12
spicy sausage, arugula, jalapeno, parmesan

Pecorino Leek Ravioli 16
spring peas, seasonal mushrooms, butter,
white wine

ENTRATA

Grilled 12oz Pork Chop 26
farro, asparagus

Whole Roasted Branzino 25
haricot verts, peppadew peppers,
lemon caper sauce

Chicken Piccata 22
grilled seasonal vegetables, lemon,
spaccatelle pasta

12oz Hanger Steak 32
fennel & potato hash, truffle butter

Braised Lamb Shank 30
creamy polenta, grilled leek, roasted baby turnip

CENTRO