

CENTRO

TRATTORIA & BAR

ANTIPASTI

CLAMS OREGANATA	17
seasoned breadcrumbs, pecorino	
FRIED SICILIAN BABY ARTICHOKEs	16
white wine butter, anchioves, garlic, shallots	
FRITTO MISTO	19
crispy calamari, shrimp, zucchini, lemon, spicy pomodoro	
GRILLED OCTOPUS	20
peppers, red onions, capers, red wine vinaigrette	
MUSSELS	18
white wine garlic or pomodoro	
CRISPY BURRATA	18
panko crusted burrata, watermelon, arugula, lavender honey, sliced almonds, balsamic reduction (gluten free available upon request)	
CRISPY ZUCCHINI CHIPS	16
tomato basil aioli, tzatziki sauce	

ANTIPASTO CLASSICO

FOR TWO OR MORE	36
prosciutto di parma, sopressata, burrata, provolone, grana padano, assorted grilled vegetables, heirloom tomatoes, mediterranean olives, roasted peppers, roasted fennel, mesclun greens, crostini	

INSALATE

CENTRO MISTA	14
satur farm baby lettuce, tomatoes, cucumber, white balsamic	
TUSCAN KALE & BEET SALAD	17
apples, almonds, maytag bleu, poppyseed vinaigrette	
GREEK SALAD	18
heirloom tomatoes, olives, feta, red onion, cucumber	
CAESAR SALAD	15
baby romaine, white anchovies, warm croutons, roasted garlic dressing	
CALAMARI SALAD	17
frisee, trevise, escarole, red pepper vinaigrette	

PIZZA

MARGHERITA	16
san marzano tomatoes, mozzarella di bufala, basil	
SWEET ITALIAN SAUSAGE	17
san marzano tomatoes, mozzarella, fontina, fennel pollen, peppers, onions	
PROSCIUTTO	18
fresh mozzarella, evoo, oregano, rugola, prosciutto di parma	
CENTRO RUSTICA	17
eggplant, mozzarella, artichokes, caramelized onions, rugola	

**Gluten Free Option Available +3

CONTORNI (CHOICE OF)	12
ROASTED YUKON POTATOES	rosemary, balsamic-onion glaze
BROCCOLI RABE & CANNELONI BEANS	
TRUFFLE FRIES	
CRIPSY POLENTA	roasted red pepper aioli
ROASTED HEIRLOOM BABY CARROTS	gorgonzola crema

TAVALO

GRANA PADANO CHEESE & MEDITTERANEAN OLIVES	6
NONNA'S MEATBALLS	16
pomodoro, grana padano	
WHIPPED RICOTTA	11
lavender honey, fennel fronds, pistachios, crostini	
ITALIAN LONG HOTS	8
garlic, evoo	

PASTA

BUCATINI POMODORO	19
basil, evoo, grana padano	
add nonna's meatballs	28
ORECCHIETTE	28
sweet italian sausage, toasted garlic, broccoli rabe, grana padano	
PAPPARDELLE BOLOGNESE (housemade)	29
veal, beef, pork, san marzano tomatoes, cream, grana padano	
SPAGHETTINI ALLA VONGOLE	32
baby clams, toasted garlic, white wine sauce, italian parsley, mollica	
TAGLIATELLE CACIO E PEPE	26
parmigiano regiano, cracked pepper, butter	
PARMIGIANA DI MELENZANE	28
layers of breaded eggplant, ricotta, grana padano, pomodoro, topped with fresh housemade pasta sheet	
CAVATELLI CARBONARA	28
pancetta, peas, shallots, butter, cream, parmigiano, egg yolk	

**Gluten Free Pasta & Whole Wheat Pasta Available +3

POLLO

CHICKEN MILANESE	28
rugola, tomatoes, white beans, red onion, grana padano, white balsamic	
CHICKEN PARMIGIANA	28
bucatini pomodoro or CENTRO insalata mista	
ORGANIC BRICK CHICKEN	29
crispy half chicken, roasted heirloom baby carrots, potatoes, natural au jus	

CARNE

VEAL SCALLOPINE	31
picatta, marsala, broccoli rabe	
N.Y. STRIP STEAK	39
oreganata style, heirloom tomatoes, string beans, roasted yukon potatoes	

PESCE

WILD SALMON	29
sauteed spinach, lemon caper-olive tapenade, roasted yukon potatoes with rosemary, balsamic-onion glaze	
SHRIMP SALTIMBOCCA	36
colossal shrimp, sauteed spinach, prosciutto di parma, fontina, crostini	
WHOLE FISH OF THE DAY	M/P
grilled zucchini, eggplant, fennel	

Please inform your server of any allergies
*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish or shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.