

# centro

restaurant  
caffé | bar

## ANTIPASTO

### Bruschetta

marinated roma tomatoes on top of garlic and parmesan rubbed pizza dough with shaved parmesan and basilico olio 6

### Salsiccia

chorizo sausage served with fried eggplant, spicy peppers, and topped with provolone formaggi arborio rice, guincale, asiago, peas, ground pork served with agro dolce from our wood burning forno 7

### Polpetti

homemade trio of lamb, veal and beef meatballs served with agro dolce and romano cheese 8

### Tuffo

Centro made spinach, artichoke and 4 cheese dip with cream cheese, provolone, fontina, mozzarella served with pizza 'fritta' 5

### Misto

spiced & seasoned eggplant, mushrooms, peppers, carciofi, treviso caldo and affettati 8

### Frittura di Mista

calamari, shrimp, scallops and baccala served with a chili spiced sea salt and lemon pressed olive oil 12

### Cozze

steamed mussels in a white wine fresh tomato sauce with chili pressed olive oil 9

### Misticanza

mixed with red onions, tomatoes and cucumbers in a lemon spiced balsamic vinaigrette 5

### Caesar

romaine hearts with prosciutto, parmesan cheese and croutons in our homemade caesar dressing 7

### Pomodoro

roma tomatoes, red onions, bocconcini cheese and kalamata olives tossed with aceto mandori 7

### Minestrone

seasonal vegetables, tomato based vegetable stock with a potato ricotta croquette 5

### Brodo

pecorino and romano cheese tortellini, homemade chicken broth, egg yolk and chicken 5

## PASTA

### Carbonara

spaghetti noodle with guincale, bacon and prosciutto finished with egg yolk and cracked black pepper 14

### Gnocchi

potato dumplings tossed with a wild mushroom blush sauce and white truffle oil 13

### Fettuccine

fettuccine with sausage, eggplant and onions in a basil spiced tomato sauce mixed with provolone 13

### Tortellini

tortellini with peas, mushrooms, prosciutto in a brandy cream sauce 13

### Bolognese

rigatoni with wild mushrooms and bolognese sauce topped with asiago 12

### Lasagna

layered lasagna pasta with veal, pork and beef with hard boiled eggs topped with misticanza and cipolla 12

### Primavera

seasonal vegetables, extra virgin olive oil, white wine and fresh basil tomato sauce 10

### Spaghetti con Polpetti

spaghetti noodle in a tomato sauce served with a trio of lamb, veal and beef meatballs 14

### Risotto Pescatore

risotto tossed with scallops, calamari, shrimp and cozze in a white wine tomato sauce 15

## CARNE

### Agnello

grilled lamb finished with rosemary and white truffle oil 27

### Nervatura di Porco

braised pork side ribs finished with a homemade bourbon bbq sauce in our wood burning oven 17

### Taglio del Vitello

provimi veal chop grilled and topped with marinated eggplant, provolone cheese and tomato 29

### Vitello or Pollo 16

Marsala - mushrooms in a sweet wine sauce

Limone - lemon, white wine and mushrooms

Parmigianna – breaded and topped with provolone cheese

(all carne served with daily vegetables and potatoes)

## LATI/SIDES 6

### Risotto

Arborio rice prepared with wild mushrooms consisting of porcini, portabello, cremini mushrooms, finished with white truffle oil

### Radicchio

grilled radicchio finished with lemon pressed extra virgin olive oil, sea salt and goat cheese

### Polenta

cornmeal served soft with guincale and gorgonzola e aceto

### Cavolfiore

breaded & seasoned cauliflower served with hot peppers

### Formaggi

fried selection of fontina, provolone e mozzarella di buffalo

### Verdure alla griglia

selection of grilled vegetables finished in a lemon balsamico

### Salsiccia e patata

pan fried potato slices with onions peppers and sausage drizzled with rosemary oil

## PIZZA TOPPINGS

(create your own pizza)

bacon	ground beef
prosciutto	pepperoni
sausage	ham
grilled chicken	soppresata
shrimp	calamari
anchovies	scallops
tuna	lobster
bocconcini	romano
mozzarella	provolone
goat cheese	gorgonzola
parmesan	asiago

(3 dollars each)

black or green olives	sun dried tomatoes
red peppers	artichokes,
roasted garlic	mushrooms
eggplant	spinach
banana peppers	rapini

(1.50 each)

## PIZZA DIPS 2

chipotle aioli

honey shallot balsamic

arrabiata tomato sauce

truffle aioli

roasted garlic aioli

## PESCE

### Salmone

grilled salmon with pan roasted onions served with lemon risotto verdure 21

### Del Giorno

daily selected fish of the day finished with lemon pressed olive oil and sea salt (market price)

### Pesce Spada

grilled swordfish finished with ammoglio and rapini with lemon pressed olive oil and sea salt 18

### Spigola

grilled seabass served as whole fish or pan dressed with lemon pressed olive oil and sea salt 24

(all pesce served with daily vegetables and potatoes)

## PANINI

### Erie Street Special

Vitello or Salsicce or Pollo served with spiced eggplants, peppers, tomato, lettuce and provolone cheese with balsamic aioli 8

### Tonno al Forno

tuna mixed with minced red peppers, onions, and garlic baked in our wood burning oven and topped with fontina cheese 8

### Prosciutto

sliced prosciutto, rapini, roasted red peppers & asiago cheese 7

### Verdure alla Griglia

grilled seasoned mixed vegetables 7

(all panninis served with potato chips )

## PIZZA

### Centro

sundried tomatoes, mozzarella cheese, grilled chicken, red peppers, pine nuts & asiago cheese 13

### Focaccia

rosemary, truffle oil, sea salt and cracked black pepper 6

### Misti-pizza

pine nuts, prosciutto, sausage, truffle oil topped with misticanza 13

### Pescatore

lobster, shrimp, crab, calamari, black olives & spaghetti eggplant 14

### Quattro Stagioni

ham, wild mushrooms, artichokes & black olives 13

### Origanata

romano & asiago cheese, anchovies, Cipolla, oregano % extra virgin olive oil 12

### Pepe

pepperoni, mozzarella cheese, fresh basil finished with sundried tomato oil 12

### Caprese

tomatoes, bocconcini cheese & basilco 11

### Azzurri

caramelized pecans, gorgonzola, spinach, chicken, served with caramelized pears 14

### Melanzana

eggplant, caramelized onions, fresh tomatoes, spinach, roasted red peppers served with warm goat cheese 13

### Nutella

nutella, mascarpone cheese, frangelico & bailey's syrup & caramelized ricotta 12

### Margherita

tomato sauce, mozzarella & asiago cheese & oregano 11