

## CHRISTMAS DINNER PACKAGE

Your Choice of a **Carne, Insalata, Contorni, Pane** and **Dolce**

4-6 \$190 + tax

6-8 \$265 + tax

9-12 \$420 + tax

## CARNE (MEAT)

### CORNISH HEN

wildflower preserve lemon confettura, braised figs

### HERITAGE FARMS PORCHETTA (GF)

citrus, fennel pollen, cherry mostarda

### AGNELLO

NZ lamb shank, pomegranate, mint salsa verde, parmigiano polenta

### POLPETTONE

soppressata, spinach, fennel, caciocavello, tomato marmellata

### TENDERLOIN OF BEEF

rosemary, garlic, Sicilian salt, lemon horseradish

### ANATRA

juniper rubbed duck, blood orange pine nut agrodolce, winter farro

## INSALATA

### INSALATA VERDE

"Your Local Greens NC" pecorino gran cru, toasted hazelnuts, wild fennel, taggiasca olives-sherry vinaigrette

### INSALATA STAGIONALE

winter red pears, roasted winter squash, radicchio, pomegranate, gorgonzola dolce, pecans-maple orange vinaigrette

## PASTA/GRAIN

### LASAGNE BOLOGNESE (AVAILABLE GF)

our signature ragu al bolognese, layered pasta

### RIGATONI

wild mushroom ragu

### ORECCHIETTE

fennel sausage, rapini, pecorino romano

### WINTER FARRO

golden beets, charred radicchio, wild mushroom trifolati

## CONTORNI (SIDES)

### BROCCOLINI

calabrian chile, garlic, colatura

### POTATO FENNEL GRATINATO

fontina, thyme

### WINTER SQUASH

olive oil poached, sage, raisin agrodolce

### CANDIED SWEET POTATOES

Calabrian honey, cinnamon, Italian meringue



# il Centro Kitchen

DAILY PROVISIONS\*CATERING\*CHEF SERVICES

## CHRISTMAS OFFERINGS

### BRUSSEL SPROUTS

honeycrisp apples, guanciale, almonds, ricotta salata

### CAVOLO NERO

kale, pancetta, raisins, garlic

### PANE

### HOUSE FOCCACIA

(olive rosemary or salted rosemary)

### PROSCIUTTO PUFFS

scone like, with prosciutto di parma, Parmigiano Reggiano, mixed herbs

### SOUR BAKERY LOAVES

### ARTISANAL FLATBREADS

### DOLCE

### ESPRESSO SEA SALT CARAMEL BROWNIE

glazed pecans

### MAPLE CIDER PANNA COTTA

candied squash, honey maple walnuts

### TIRA MISU

espresso soaked savoiardi, layered with zabaglione

### BLOOD ORANGE CROSTATA

hazelnut frangipane, mascarpone

### PECAN TORTA

rum butterscotch glaze

### HOLIDAY ANTIPASTI

-one bite appetizers with cocktails-

### PORCHETTA SLIDERS

salsa verde, caramelized onion, lusty monk mustard

### FALL VEGETABLE ANTIPASTI BOARD

lemon bagna cauda dressing

### AFFETTATI MISTI

("Grande" for groups larger than 20) +\$3.00 per person  
seasonal accoutrements, Italian cured meats,  
artisan cheeses(local and Italian)

### DIABOLO SPIEDINI (CHICKEN SKEWERS, DIAVOLO RUB)

lemon basil salsa verde, charred lemon

### RED PEAR BRUSCHETTE

burrata, radicchio, calabrian honey

### ARTICHOKE RICOTTA DIP

artisanal flatbreads

### PROSCIUTTO PUFFS

rosemary, parmigiano, parma prosciutto

### SWEET POTATO CARPACCIO

honey agrodolce, smoked goat cheese, pecans

### MARINATED SHRIMP

parmigiano wafer

### FIGS AND PROSCIUTTO

gorgonzola, mint

### TURMERIC BALSAMIC DEVILLED EGGS

chive, yogurt

### CACIO E PEPE ARANCINI (RISOTTO BALLS)

cippollini onion agrodolce, pecorino fonduta

### BEEF SALAD (ONE BITE)

smoked yogurt, persimmon mostarda, ginger, citrus balsamic, pistachio

### CRISPY POLENTA CAKES

wild mushroom ragu, truffle crema

### TUSCAN MEATBALLS

sugo di pomodoro

### PARMIGIANA

fairytale eggplant, burrata, tomato agrodolce

### CECINA ( ITALIAN CHICKPEA CAKES)

romesco, lemon ricotta

### CANNELINI BEAN DIP

caramelized shallots, pistachio butter, chestnut honey

### CIPPOLINI ONION AGRODOLCE DIP

mascarpone, truffle balsamic, roasted garlic, porcini dust

### BEEF RICOTTA DIP

crispy kale, chickpeas



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