

# THEATER MENU

# CENTO

THREE COURSE MENU  
50 PER PERSON

The theater menu requires the participation of the entire table and the price does not include beverages, tax, or gratuity. Available before select Overture performances, and after Sunday matinees. Please, no substitutions.

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## SPUNTINI

[à la carte, subject to additional charge]

**Warm Marinated Olives** 10  
rosemary, thyme, garlic, citrus

**Ciabatta Bread** 4  
butter, olive oil, salt

**Bacon-Wrapped Dates** 14  
sausage, piquillo-pepper sauce

**Roman Fried Artichokes** 15  
pickled shallot, lemon aioli

**Grilled Octopus** 20  
chorizo, chickpea, calabrian chili vinaigrette

## FIRST COURSE

choice of:

**Mixed Greens**  
speck, goat cheese, apple, fig, candied walnut, white balsamic vinaigrette

**Tuscan Kale Caesar**  
grana padano, crouton, lemon-anchovy vinaigrette

## SECOND COURSE

choice of:

**Creste di Gallo**  
italian sausage, spinach, tomato, parmesan

**Agnolotti**  
ricotta, parmesan crema, fried kale, grana padano

**Tagliatelle**  
ragù alla bolognese, ricotta, parmesan

**Salmon Primavera**  
lemon crema, broccolini, sugar snap pea, fried leek

**Chicken Parmesan**  
rigatoni, braised tomato sauce, mozzarella, parmesan

**Seared Scallops**  
english pea crema, asparagus, grilled corn, pancetta

## THIRD COURSE

choice of:

**Tiramisù**  
ladyfinger, zabaglione\*\*, hazelnut gelato

**Mixed Sorbet**  
strawberry, lemon, mango

\*\* Made with raw eggs