

SPUNTINI & ANTIPASTI

Warm Marinated Olives 10 rosemary, thyme, garlic, citrus	Bacon-Wrapped Dates 12 sausage, piquillo-pepper sauce	Grilled Octopus 16 chickpea, chorizo, cherry tomato, fennel, chili oil
Fried Calamari 17 chili aioli, giardiniera	Ney's Prime Beef Tartare* 23 quail egg, potato chip, dijon aioli, caperberry	Roman Fried Artichokes 13 pickled shallot, lemon aioli
Burrata & Fig 17 fig & raspberry jam, orange, pistachio, balsamic	Classic Meatballs 15 spicy marinara, parmigiano-reggiano, ciabatta	Smoked Tomato Arancini 15 onion jam, micro basil, sarvecchio parmesan

SALAD

Mixed Greens 16 speck, goat cheese, apple, fig, candied walnut, white balsamic vinaigrette
Tuscan Kale Caesar 14 grana padano, crouton, lemon-anchovy vinaigrette
Panzanella 16 ciliegine mozzarella, tomato, cucumber, pepita pesto, crouton

Rustic Ciabatta Bread 4 butter, olive oil, salt
Butcher Board 22 selection of cheese, meat, honey
Baked Ricotta Board 19 selection of cheese, candied walnut, mostarda, quince paste, grilled ciabatta

ITALIAN CLASSICS

Bucatini alla Carbonara* 22 confit guanciale, pecorino romano, cracked black pepper
Chicken Parmesan 26 rigatoni, braised tomato sauce, mozzarella, parmesan
Seafood Scampi 27 squid ink linguine, scallop, mussel, calamari, bottarga
Bucatini & Meatballs 24 cherry tomato, spicy marinara, parmigiano-reggiano

PIZZA

Margherita 18 buffalo mozzarella, roasted cherry tomato, basil, tomato sauce	Fried Chicken alla Vodka 22 spinach, parmesan, fontina, vodka sauce
Fungi e Formaggi 21 local mushroom, brie, fontina, leek, truffle	Italian Sausage 20 buffalo mozzarella, broccolini, calabrian chili, tomato sauce
Bresaola & Burrata 22 hand-pulled mozzarella, arugula, oregano, tomato sauce	Spicy Salumi 19 soppressata, mozzarella, basil, tomato sauce

gluten-sensitive pizza crust and pasta available upon request

PASTA

Mushroom Risotto 25 local mushroom, summer truffle, grana padano, pea shoot	Creste di Gallo 23 italian sausage, spinach, tomato, parmesan
Gnocchi al Pesto 24 trumpet mushroom, stracciatella, sarvecchio parmesan	Tagliatelle 24 ragù alla bolognese, ricotta, parmesan
Lobster Ravioli 28 vodka sauce, grana padano	Porcini Pappardelle 26 short rib, asparagus, pecorino-romano, basil

ENTRÉES

Pan-Roasted Salmon 34 fregola, cauliflower, apricot, dill, lemon crema	Pan-Roasted Duck* 37 golden beet, asparagus, orange, bergamot demi
Seared Scallops 35 polenta, broccolini, pancetta, salsa verde	8 oz. Ney's Prime Beef Tenderloin* 54 carrot romesco, grilled artichoke
Brick Chicken 29 arugula, fennel, salsa verde, citrus	24 oz. Ney's Prime Beef T-Bone* 85 foie gras butter, charcoal salt

SIDE DISHES

Crispy Fingerling Potatoes 9 fresh herbs
Grilled Broccolini 10 lemon-anchovy vinaigrette, parmesan
Seared Cabbage 10 honey, sweet & sour cherry
Foraged Mushrooms 11 herbs, garlic

*Consuming raw or undercooked eggs and meats increases the risk of food-borne illnesses and will be served only upon customer request.

**Contains raw eggs

Our kitchen is not an allergen-free environment. Notify your server of any allergies. Please be aware that during normal kitchen operations involving shared cooking and preparation areas (including common fryer oil), the possibility exists for food items to come in contact with other food products.

A 20% gratuity may be added to parties of 6 or more.

CENTO