

# 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.

#### SPUNTINI

[à la carte, subject to additional charge]

##### **Ciabatta Bread 4**

butter, olive oil, salt

##### **Warm Marinated Olives 10**

rosemary, thyme, garlic, citrus

##### **Bacon-Wrapped Dates 15**

sausage, piquillo-pepper sauce

##### **Roman Fried Artichokes 15**

pickled shallot, lemon aioli

##### **Grilled Octopus 20**

chorizo, chickpea, calabrian chili vinaigrette

#### FIRST COURSE

choice of:

##### **Arugula & Spinach Salad**

squash, pepita, chickpea, borettane onion, burrata, calabrian chili vinaigrette

##### **Tuscan Kale Caesar**

grana padano, crouton, lemon-anchovy vinaigrette

#### SECOND COURSE

choice of:

##### **Seared Gnocchi**

butternut squash purée, pepita, sage

##### **Creste di Gallo**

italian sausage, spinach, tomato, parmesan

##### **Tagliatelle**

ragù alla bolognese, ricotta, parmesan

##### **Chicken Parmesan**

rigatoni, braised tomato sauce, mozzarella, parmesan

##### **Salmon alla Toscana**

saffron crema, tuscan kale, local mushroom, fried leek

##### **Seared Scallops**

purple cauliflower purée, delicata squash, crispy prosciutto, salsa verde

#### THIRD COURSE

choice of:

##### **Tiramisù**

ladyfinger, zabaglione\*\*, hazelnut gelato

##### **Mixed Sorbet**

strawberry, lemon, mango

\*\* Made with raw eggs