

SPUNTINI & ANTIPASTI			
Burrata 16	Fried Brussels Sprouts 19	Grilled Octopus 20	
pickled tricolor tomato, arugula pesto, onion breadstick	crispy prosciutto, sartori parmesan, russian dressing	chorizo, chickpea, calabrian chili vinaigrette	
Fried Calamari 18	Classic Meatballs 16	Roman Fried Artichokes 15	
chili aioli, giardiniera	spicy marinara, sarvecchio parmesan, ciabatta	pickled shallot, lemon aioli	
Bacon-Wrapped Dates 15			
sausage, piquillo-pepper sauce			

SALAD		APERITIVI		ITALIAN CLASSICS	
Chicory & Duck 19		Ciabatta Bread 4		Bucatini alla Carbonara** 22	
duck confit, gorgonzola, poached apple, pomegranate, white balsamic vinaigrette		butter, olive oil, salt		crispy guanciale, pecorino romano, cracked black pepper	
Arugula & Spinach 16		Warm Marinated Olives 10		Chicken Parmesan 26	
squash, pepita, chickpea, borettane onion, burrata, calabrian chili vinaigrette		rosemary, thyme, garlic, citrus		rigatoni, braised tomato sauce, mozzarella, parmesan	
Tuscan Kale Caesar 15		Butcher Board 23		Risotto ai Frutti di Mare 28	
grana padano, crouton, lemon-anchovy vinaigrette		selection of cheese & meat, local honey, ciabatta		calamari, bay scallop, mussel, prawn cracker	

PIZZA			
Margherita 18	Fried Chicken alla Vodka 22		
mozzarella, roasted cherry tomato, basil, tomato sauce	spinach, parmesan, fontina, calabrian chili, vodka sauce		
Crispy Prosciutto & Potato 20	Italian Sausage 21		
buffalo mozzarella, caramelized onion, arugula pesto	provolone, broccolini, pepperoncini, tomato sauce		
Butternut Squash & Brie 18	Spicy Salumi 20		
local mushroom, mozzarella, balsamic	calabrian soppressata, mozzarella, tomato sauce, hot honey		

gluten-sensitive pizza crust and pasta available upon request

PASTA			
Rigatoni al Ragù 27	Tagliatelle 24		
lamb ragù, san marzano tomato, pecorino romano, basil	ragù alla bolognese, ricotta, parmesan		
Shrimp Orecchiette 26	Ricotta Cavatelli 27		
vodka sauce, grana padano, ciabatta breadcrumb	parmesan crema, local mushroom, périgord truffle, grana padano		
Creste di Gallo 24	Seared Gnocchi 21		
italian sausage, spinach, tomato, parmesan	butternut squash purée, pepita, sage		

ENTRÉES		SIDE DISHES	
Salmon alla Toscana 35	Pan-Roasted Duck* 39	Crispy Fingerling Potatoes 10	
saffron crema, tuscan kale, local mushroom, fried leek	golden beet, brussels sprout, orange, bergamot demi	herbed butter	
Seared Scallops 37	12 oz. Ney's Flatiron* 52	Sautéed Broccolini 10	
purple cauliflower purée, delicata squash, crispy prosciutto, salsa verde	creamy polenta, broccolini, caramelized onion, chianti demi	lemon-anchovy vinaigrette, parmesan	
Brick Chicken 31	Bistecca alla Fiorentina* 102	Delicata Squash 12	
arugula, fennel, salsa verde, citrus	24 oz. ney's porterhouse, rosemary butter, peperonata	burrata, pepita, honey, sage	
		Foraged Mushrooms 11	
		confit 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

EDWIN RAMIREZ, EXECUTIVE CHEF