

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 show performances, and after Sunday matinees. Please, no substitutions.

SPUNTINI

[à la carte, subject to additional charge]

Warm Marinated Olives 10
rosemary, thyme, garlic, citrus

Rustic 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

Gnocchi al Tartufo
périgord truffle, local mushroom, english pea, parmesan crisp

Tagliatelle
ragù alla bolognese, ricotta, parmesan

Salmon alla Toscana
local mushroom, creamed kale, fried leek

Chicken Parmesan
rigatoni, braised tomato sauce, mozzarella, parmesan

Seared Scallops
saffron crema, crispy prosciutto, zucchini, salsa verde

THIRD COURSE

choice of:

Tiramisu
ladyfinger, zabaglione**, hazelnut gelato

Mixed Sorbet
strawberry, lemon, mango

** Made with raw eggs