

CENTO

BOOZY BRUNCH

40 PER PERSON

House pastry or cannolo [flavor rotates weekly]
Choice of any two brunch cocktails
Choice of any entrée [brunch, lunch, or pizza]
Bottomless Colectivo Drip Coffee or Rishi Tea

BRUNCH

Butcher Board	23
selection of cheese & meat, local honey, ciabatta	
Two Eggs over Easy*	14
bacon, multigrain toast, breakfast potatoes	
Omelet [choice of]	16
signature: local mushroom, spinach, goat cheese, crispy speck seasonal: market vegetables, rotating cheese [choice of mixed greens or breakfast potatoes]	
Eggs in Purgatory*	16
spicy marinara, sartori parmesan, basil, grilled ciabatta	
Avocado Toast	16
soft-boiled egg, radish, pickled cherry tomato, calabrian chili oil, mixed greens or breakfast potatoes	
Salmon Eggs Benedict*	23
beet-cured salmon, poached egg, hollandaise**, english muffin, mixed greens or breakfast potatoes	
Cacio e Pepe Biscuits & Gravy	22
black pepper biscuit, pancetta gravy, pecorino romano, mixed greens or breakfast potatoes	
Steak & Eggs*	30
ney's prime flatiron, peperonata, salsa verde, mixed greens or breakfast potatoes	
Salami Hash*	17
crispy cubed potato, salami, peperonata, poached egg, hollandaise**, grilled ciabatta	
Challah French Toast	18
dulce de leche, peach compote, candied walnut	
Buttermilk Pancakes	17
whipped cream, local maple syrup, mixed berries	

SALADS & SANDWICHES

Arugula & Spinach Salad	16
squash, pepita, chickpea, borettane onion, burrata, calabrian chili vinaigrette	
Tuscan Kale Caesar	15
grana padano, crouton, lemon-anchovy vinaigrette	
Chicken Bagel Sandwich	19
heirloom tomato, mozzarella, arugula pesto, mixed greens or breakfast potatoes	
Croque Madame	20
nueske's ham, sunny side up egg, béchamel, gruyère, ciabatta, mixed greens or breakfast potatoes	
Breakfast Burger*	23
6 oz. ney's prime ground beef, bacon, hook's 3-year cheddar, fried egg, buttermilk fried onion, house pickle, brioche, mixed greens or breakfast potatoes	
Wagyu Pastrami Sandwich	22
fried egg, spinach, coleslaw, lemon aioli, potato bun, mixed greens or breakfast potatoes	

SIDES

Bacon	6
Breakfast Potatoes	6
Yogurt Parfait	4
granola, fruit	
Cannolo	7
[flavor rotates weekly]	

*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.

PASTA

Bucatini alla Carbonara**	22
crispy guanciale, pecorino romano, cracked black pepper	
Creste di Gallo	24
italian sausage, spinach, tomato, parmesan	
Tagliatelle	24
ragù alla bolognese, ricotta, parmesan	
Shrimp Orecchiette	26
vodka sauce, grana padano, ciabatta breadcrumb	

PIZZA

Breakfast Pizza*	20
sausage, spinach, onion, mozzarella, tomato sauce, poached egg, hollandaise**	
Margherita	18
mozzarella, roasted cherry tomato, basil, tomato sauce	
Butternut Squash & Brie	18
local mushroom, mozzarella, balsamic	
Italian Sausage	21
provolone, broccolini, pepperoncini, tomato sauce	
Spicy Salumi	20
calabrian soppressata, mozzarella, tomato sauce, hot honey	

gluten sensitive pasta and pizza crust available upon request

BRUNCH COCKTAILS

Fairchild Fizz	12	Lemon Capri	11
Aperol, grapefruit, lemon. Served up and topped with prosecco.		House limoncello, chilled espresso, cream. Served on crushed ice.	
Italiana '87	12	Brittingham Bellini	13
State Line New American Gin, sage, lemon. Served up and topped with prosecco.		Crème de Pêche, lemon. Served up and topped with prosecco.	
Black Coffee Manhattan	12	Bloody Mary Antipasto	12
Green River Bourbon, Amaro Montenegro, cold brew coffee, espresso liqueur. Served on the rocks.		Tito's Handmade Vodka, house bloody mary mix. Served on the rocks with an antipasto skewer.	
Breakfast Negroni	12	Grand Toddy	14
State Line New American Gin, Campari, Lustau Rosé Vermut, orange juice. Served on the rocks.		Grand Marnier, Cardamaro, honey, lemon. Served hot.	
Mimosa Milano	12	Dirty Chai Martini	14
Freshly squeezed orange juice topped with prosecco.		Vikre Chai Spice Vodka, Borghetti espresso liqueur, chilled espresso. Served up.	

Espresso Martini Tower	65
Five classic espresso martinis shaken to perfection and served on a stunning tower. Tito's Handmade Vodka, Baileys, Borghetti espresso liqueur, chilled espresso. <i>Ingredient substitutions politely declined.</i>	

LOW & NO ABV COCKTAILS

Oddbird Mimosa	12	Sencha '75	12
Freshly squeezed orange juice topped with Oddbird Blanc de Blancs. <0.5% abv		Green tea, sage, lemon, topped with Oddbird Blanc de Blancs. <0.5% abv	
Spiritless Spritz	10	Tarragon Sour	10
Crafted by ISH. Served on the rocks. <0.5% abv		Grapefruit, tarragon, lemon, egg white. Served up. 0.0% abv	

COLECTIVO COFFEE & RISHI TEA

drip coffee 4 / tea 4 / cold brew 5 / espresso 4 / double espresso 5 / latte 6 / cappuccino 6
(drip coffee and tea are included with Boozy Brunch)

*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