

SPUNTINI & ANTIPASTI					
Burrata al Pesto	18	Tuna Tartare*	26	Grilled Octopus	20
heirloom tomato, mustard seed, ciabatta crouton		prawn cracker, radish, avocado aioli, caviar		chorizo, chickpea, calabrian chili vinaigrette	
Fried Calamari	18	Classic Meatballs	15	Roman Fried Artichokes	15
chili aioli, giardiniera		spicy marinara, sarvecchio parmesan, ciabatta		pickled shallot, lemon aioli	
Bacon-Wrapped Dates	14			Smoked Tomato Arancini	15
sausage, piquillo-pepper sauce				onion jam, sarvecchio parmesan	

SALAD		APERITIVI		ITALIAN CLASSICS	
Wine Poached Beets	16	Rustic Ciabatta Bread	4	Bucatini alla Carbonara**	22
arugula, coconut mousse, gorgonzola, pistachio, orange supreme		butter, olive oil, salt		confit guanciale, pecorino-romano, cracked black pepper	
Mixed Greens	16	Warm Marinated Olives	10	Chicken Parmesan	26
speck, goat cheese, apple, fig, candied walnut, white balsamic vinaigrette		rosemary, thyme, garlic, citrus		rigatoni, braised tomato sauce, mozzarella, parmesan	
Tuscan Kale Caesar	14	Butcher Board	23	Bucatini & Meatballs	24
grana padano, crouton, lemon-anchovy vinaigrette		selection of cheese, meat, honey		cherry tomato, spicy marinara, sarvecchio parmesan	
				Eggplant Parmigiana	22
				stracciatella, sarvecchio parmesan, arugula	

PIZZA			
Margherita	18	Fried Chicken alla Vodka	22
mozzarella, roasted cherry tomato, basil, tomato sauce		spinach, parmesan, fontina, vodka sauce	
Melanzane	20	Porchetta & Pineapple	21
eggplant, provolone, basil pesto, tomato sauce		smoked gouda, grilled pineapple, calabrian chili	
Prosciutto & Arugula	22	Spicy Salumi	20
fontina, local mushroom, tomato sauce		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 Mafaldine	28	Gnocchi al Tartufo	28
vodka sauce, grana padano, breadcrumb, basil		périgord truffle, local mushroom, english pea, parmesan crisp	
Ravioli di Drago	25	Linguine alla Vongole	27
walnut crema, local mushroom, spinach, truffle		manila clam, datterino tomato, asparagus, bottarga	
Creste di Gallo	24		
italian sausage, spinach, tomato, parmesan			

ENTRÉES		SIDE DISHES	
Salmon alla Toscana	34	Crispy Fingerling Potatoes	10
local mushroom, creamed kale, fried leek		Grilled Broccolini	11
Halibut	44	lemon-anchovy vinaigrette, parmesan	
fregola al pesto, asparagus, panko gremolata, pea shoot		Rainbow Carrots	12
Seared Scallops	36	brie, honey, pink peppercorn	
saffron crema, crispy prosciutto, zucchini, salsa verde		Foraged Mushrooms	11
Brick Chicken	29	garlic	
arugula, fennel, salsa verde, citrus			

*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