

# CENTO

## BOOZY BRUNCH

35 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

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

### SALADS & SANDWICHES

<b>Mixed Greens Salad</b>	16
speck, goat cheese, apple, fig, candied walnuts, white balsamic vinaigrette	
<b>Tuscan Kale Caesar</b>	14
grana padano, crouton, lemon-anchovy vinaigrette	
<b>Chicken Bagel Sandwich</b>	19
heirloom tomato, mozzarella, arugula, basil pesto, mixed greens or breakfast potatoes	
<b>Croque Madame</b>	20
nueske's ham, sunny side up egg, béchamel, gruyère, ciabatta, mixed greens or breakfast potatoes	
<b>Breakfast Burger*</b>	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	
<b>Wagyu Pastrami Sandwich</b>	22
fried egg, spinach, coleslaw, lemon aioli, potato bun, mixed greens or breakfast potatoes	

### SIDES

<b>Bacon</b>	6
<b>Sausage Links</b>	4
maple-blueberry +1	
<b>Breakfast Potatoes</b>	6
<b>Yogurt Parfait</b>	4
granola, fruit	
<b>Brûléed Rice Pudding</b>	6
sweet cherry	
<b>Cannolo</b>	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.

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## PASTA

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<b>Bucatini alla Carbonara**</b>	22
crispy guanciale, pecorino romano, cracked black pepper	
<b>Creste di Gallo</b>	24
italian sausage, spinach, tomato, parmesan	
<b>Tagliatelle</b>	24
ragù alla bolognese, ricotta, parmesan	
<b>Lobster Fettuccine</b>	31
vodka sauce, pleasant ridge reserve, ciabatta breadcrumb	

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## PIZZA

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<b>Breakfast Pizza*</b>	20
sausage, spinach, onion, tomato sauce, poached egg, hollandaise**	
<b>Margherita</b>	18
mozzarella, roasted cherry tomato, basil, tomato sauce	
<b>Funghi &amp; Formaggi</b>	19
local mushroom, mozzarella, fontina, ricotta, parmesan	
<b>Italian Sausage</b>	21
provolone, broccolini, calabrian chili, tomato sauce	
<b>Spicy Salumi</b>	20
calabrian soppressata, mozzarella, tomato sauce, hot honey	

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## BRUNCH COCKTAILS & COFFEE

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<b>Fairchild Fizz</b>	10	<b>Lemon Capri</b>	10
Aperol, grapefruit, lemon. Served up and topped with prosecco.		House limoncello, chilled espresso, cream. Served on crushed ice.	
<b>Italiana '87</b>	11	<b>Brittingham Bellini</b>	12
State Line New American Gin, sage, lemon. Served up and topped with prosecco.		Crème de pêche, lemon. Served up and topped with prosecco.	
<b>Black Coffee Manhattan</b>	11	<b>Bloody Mary Antipasto</b>	12
Bulleit Bourbon, Amaro Montenegro, cold brew coffee, espresso liqueur. Served on the rocks.		Tito's Vodka, house bloody mary mix. Served on the rocks with an antipasto skewer.	
<b>Breakfast Negroni</b>	10	<b>Colectivo Coffee &amp; Rishi Tea</b>	
State Line New American Gin, Campari, Lustau Rosé Vermut, orange juice. Served on the rocks.		drip coffee 3.5 / tea 3.5 / cold brew 5 espresso 4 / double espresso 5 latte 6 / cappuccino 6 <i>(drip coffee and tea are included with Boozy Brunch)</i>	
<b>Mimosa Milano</b>	10		
Freshly squeezed orange juice topped with prosecco.			

### **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.  
*Ingredient substitutions politely declined.*

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