

# CENTO THEATER

# MENU

## 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** 12  
sausage, piquillo-pepper sauce

**Roman Fried Artichokes** 13  
pickled shallot, lemon aioli

**Grilled Octopus** 16  
chickpea, chorizo, cherry tomato, fennel, chili oil

### 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 Pesto**  
trumpet mushroom, stracciatella, sarvecchio parmesan

**Tagliatelle**  
ragù alla bolognese, ricotta, parmesan

**Pan-Roasted Salmon**  
fregola, cauliflower, apricot, dill, lemon crema

**Chicken Parmesan**  
rigatoni, braised tomato sauce, mozzarella, parmesan

**Seared Scallops**  
polenta, broccolini, pancetta, salsa verde

### THIRD COURSE

Choice of:

**Tiramisu**  
ladyfinger, zabaglione\*\*, hazelnut gelato

**Mango Panna Cotta**  
coconut, pineapple, mixed berry, marcona almond

**Gelato & Sorbet**  
assorted flavors

\*\* Made with raw eggs