

SPUNTINI & ANTIPASTI

Burrata 16 pickled tricolor tomato, basil pesto, onion breadstick	Tuna Tartare* 26 prawn cracker, radish, avocado aioli, caviar	Grilled Octopus 20 chorizo, chickpea, calabrian chili vinaigrette
Fried Calamari 18 chili aioli, giardiniera	Classic Meatballs 15 spicy marinara, sarvecchio parmesan, ciabatta	Roman Fried Artichokes 15 pickled shallot, lemon aioli
Bacon-Wrapped Dates 14 sausage, piquillo-pepper sauce		Fried Polenta 15 datterino tomato crema, stracciatella, sartori parmesan

SALAD

Wine Poached Beets 16 arugula, coconut mousse, gorgonzola, pistachio, orange supreme
Mixed Greens 16 speck, goat cheese, apple, fig, candied walnuts, white balsamic vinaigrette
Tuscan Kale Caesar 14 grana padano, crouton, lemon-anchovy vinaigrette

APERITIVI

Ciabatta Bread 4 butter, olive oil, salt
Warm Marinated Olives 10 rosemary, thyme, garlic, citrus
Butcher Board 23 selection of cheese, meat, honey

ITALIAN CLASSICS

Bucatini alla Carbonara** 22 crispy guanciale, pecorino romano, cracked black pepper
Chicken Parmesan 26 rigatoni, braised tomato sauce, mozzarella, parmesan
Bucatini & Meatballs 24 spicy marinara, cherry tomato, sarvecchio parmesan

PIZZA

Margherita 18 mozzarella, roasted cherry tomato, basil, tomato sauce	Fried Chicken alla Vodka 22 spinach, parmesan, fontina, vodka sauce
Caprese 20 buffalo mozzarella, roma tomato, basil pesto	Italian Sausage 21 provolone, broccolini, calabrian chili, tomato sauce
Funghi & Formaggi 19 local mushroom, mozzarella, fontina, ricotta, parmesan	Spicy Salumi 20 calabrian soppressata, mozzarella, tomato sauce, hot honey

gluten-sensitive pizza crust and pasta available upon request

PASTA

Rigatoni al Ragù 27 lamb ragù, san marzano tomato, pecorino romano, basil	Tagliatelle 24 ragù alla bolognese, ricotta, parmesan
Shrimp Scampi 23 chablis, garlic, citrus	Gnocchi al Tartufo 25 local mushroom, shaved truffle, parmesan crisp
Agnolotti 22 ricotta, parmesan crema, fried kale, grana padano	Lobster Fettuccine 31 vodka sauce, pleasant ridge reserve, ciabatta breadcrumb
Creste di Gallo 24 italian sausage, spinach, tomato, parmesan	

ENTRÉES

Salmon Primavera 34 lemon crema, broccolini, sugar snap pea, fried leek	12 oz. Ney's Flatiron* 49 cauliflower purée, rainbow carrot, sunchoke chip, bergamot demi
Branzino 41 saffron risotto, english pea, basil oil	Pan-Roasted Duck* 38 golden beet, asparagus, orange, bergamot demi
Seared Scallops 35 english pea crema, asparagus, grilled corn, pancetta	16 oz. Ney's Ribeye* 91 dry-aged & bone-in, fingerling potato, truffle butter
Brick Chicken 30 arugula, fennel, salsa verde, citrus	

SIDE DISHES

Crispy Fingerling Potatoes 10 herbed butter
Sautéed Broccolini 10 lemon-anchovy vinaigrette
Rainbow Carrots 12 balsamic glaze, pink peppercorn
Foraged Mushrooms 11 confit garlic

*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