

SPUNTINI & ANTIPASTI					
Crispy Pork Belly	18	Tuna Tartare*	26	Grilled Octopus	20
brussels sprout, apple & peach mostarda		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			Pallotte	15
sausage, piquillo-pepper sauce				pecorino romano, braised tomato sauce, basil	

SALAD		APERITIVI		ITALIAN CLASSICS	
Wine Poached Beets	16	Ciabatta Bread	4	Bucatini alla Carbonara**	22
arugula, coconut mousse, gorgonzola, pistachio, orange supreme		butter, olive oil, salt		crispy guanciale, pecorino romano, cracked black pepper	
Mixed Greens	16	Warm Marinated Olives	10	Chicken Parmesan	26
speck, goat cheese, apple, fig, candied walnuts, 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		spicy marinara, cherry tomato, sarvecchio parmesan	

PIZZA			
Margherita	18	Fried Chicken alla Vodka	22
mozzarella, roasted cherry tomato, basil, tomato sauce		spinach, parmesan, fontina, vodka sauce	
Shrimp Calabrese	23	Pork Belly & Pineapple	21
spicy pork 'nduja, fontina, tomato sauce		provolone, grilled pineapple, calabrian chili	
Funghi & Formaggi	19	Spicy Salumi	20
local mushroom, mozzarella, fontina, ricotta, parmesan		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	Seared Gnocchi	23
vodka sauce, grana padano, breadcrumb, basil		butternut squash, brown butter purée, pepita, sage	
Ravioli di Drago	25	Linguine al Tartufo	28
walnut crema, local mushroom, spinach, truffle		local mushroom ragù, truffle, parmesan	
Creste di Gallo	24		
italian sausage, spinach, tomato, parmesan			

ENTRÉES		SIDE DISHES	
Salmon alla Toscana	34	12 oz. Ney's Flatiron*	49
local mushroom, creamed kale, fried leek		cauliflower purée, rainbow carrot, sunchoke chip, bergamot demi	
Branzino	41	Pan-Roasted Duck*	38
saffron risotto, english pea, basil oil		golden beet, brussels sprout, orange, bergamot demi	
Seared Scallops	36	16 oz. Ney's Ribeye*	91
butternut squash purée, cauliflower, crispy pancetta		dry-aged & bone-in, fingerling potato, truffle butter	
Brick Chicken	30		
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