

SAMPLE MENU #3

- ANTIPASTI -
Choice of Two Family Style

CALAMARI SALAD

Frisee, Treviso, Escarole, Red Pepper
Vinaigrette

CENTRO SALAD

Baby Lettuce, Tomatoes, Cucumbers,
White Balsamic

CAESAR SALAD

Baby Romaine, Anchovies, Warm Croutons,
Roasted Garlic Dressing

BOCCOCCINI & TOMATO

Balsamic Glaze, EEVO

ZUCCHINI CHIPS

Tomato Basil Aioli, Tzatziki Sauce

CAPRESE

Tomatoes, Fresh Mozzarella, Basil,
Balsamic, EVOO

CRAB CAKES

Asparagus, Grapefruit, Baby Arugula,
Citrus Dressing

BRUSCHETTA

Cherry Tomatoes, Robiola, Basil,
Grilled Tuscan Bread

NONNA'S MEATBALLS

Pomodoro, Grana Padano

ARANCINI

Arborio Rice Balls, Pomodoro, Pesto

MOZZARELLA IN CARROZZA

Mozzarella, Pomodoro, Bread Crumbs

FRITTO MISTO

Calamari, Shrimp, Zucchini, Lemon

GRILLED OCTOPUS

Peppers, Red Onions, Capers,
Red Wine Vinaigrette

- PRIMI -
Host's Choice of One

ORECCHIETTE

Sweet Italian Sausage, Toasted Garlic,
Broccoli Rabe, Grana Padano

RIGATONI BOLOGNESE

Veal, Beef, Pork, San Marzano Tomatoes,
Cream Grana Padano

RIGATONI ALLA NORMA

Ricotta, Roasted Eggplant, Pomodoro,
Basil, Grana Padano

CARBONARA

Pancetta, Peas, Butter, Shallots,
Cream, Parmigiano, Egg Yolk

ENTRÉE -
Host Selects Four

SHRIMP SALTIMBOCCA

Colossal Shrimp, Sautéed Spinach,
Prosciutto di Parma, Fontina, Crostini

VEAL SCALOPPINE

Francese or Piccata or Marsala, Sautéed Spinach

ORGANIC BRICK CHICKEN

Roasted Seasonal Vegetables, Rosemary,
Potatoes, Rich Chicken Jus

CHICKEN MILANESE

Arugula, Tomatoes, White Beans, Red
Onions, Grana Padano, Balsamic

NY STRIP STEAK(Add \$10)

Parmigiano Potatoes, Broccoli Rabe

CHICKEN PARMIGIANA

Linguini, Pomodoro

PARMIGIANA DI MELENZANE

Layers of Breaded Eggplant, Ricotta, Grana
Padano, Pomodoro, Topped With Fresh Made
Pasta Sheet

ORGANIC SALMON**

Lemon Potatoes, Tuscan Kale,
Lemon Caper Olive Tapenade

- DOLCI -
Host's Choice of One

CANNOLIS

Fresh Cream Pistachio,
Orange Rinds

BOMBOLINI

Hazelnut Gelato, Warm
Chocolate Bomba, Nutella

TIRAMISU

Lady Fingers, Coffee,
Mascarpone, Cocoa