

CENTRO

TRATTORIA & BAR

TAVOLA

NONNA'S MEATBALLS	19
pomodoro, grana padano	
FRITTO MISTO	23
crispy calamari, shrimp, zucchini, lemon, spicy pomodoro	
MUSSELS	21
white wine garlic or pomodoro	

ANTIPASTI

CLAMS OREGANATA	22
seasoned breadcrumbs, pecorino	
FRIED SICILIAN BABY ARTICHOKES	20
white wine butter, anchovies, garlic, shallots	
GRILLED OCTOPUS	24
peppers, red onions, capers, red wine vinaigrette	
FRIED GOAT CHEESE	19
panko, roasted beets, fig balsamic drizzle, fruit jam	
CRISPY ZUCCHINI CHIPS	18
tomato basil aioli, tzatziki sauce	

ANTIPASTO CLASSICO

FOR TWO OR MORE	38
prosciutto di parma, sopressata, burrata, provolone, grana padano, assorted grilled vegetables, heirloom tomatoes, mediterranean olives, roasted peppers, roasted fennel, mesclun greens, crostini	

PIZZA

MARGHERITA	19
san marzano tomatoes, mozzarella di bufala, basil	
SWEET ITALIAN SAUSAGE	21
san marzano tomatoes, mozzarella, fontina, fennel pollen, peppers, onions	
SAN GENARO	22
cotto ham, stracciatella, fior di latte, pistachios, basil	
PROSCIUTTO	20
fresh mozzarella, e.v.o.o., oregano, arugula, prosciutto di parma	
QUATTRO CARNE	20
sopressata, prosciutto, coppa, finocchiona	
WILD MUSHROOM FUNGHI MISTI	19
smoked buffalo mozzarella, parmigiano reggiano, truffle oil	

**Gluten Free Option Available +4

CONTORNI (CHOICE OF)

ROASTED YUKON POTATOES	14
rosemary, balsamic-onion glaze	
BROCCOLI RABE & CANNELONI BEANS	
SAUTÉED BROCCOLI RABE	
TRUFFLE FRIES	
SAUTÉED SPINACH	

INSALATE

CENTRO MISTA	16
satur farm baby lettuce, tomatoes, cucumber, white balsamic	
CAESAR SALAD	18
baby gem lettuce, white anchovies, warm croutons, roasted garlic dressing	
CALAMARI SALAD	19
frisee, trevise, escarole, red pepper vinaigrette	
GREEK SALAD	18
heirloom tomatoes, olives, feta, red onion, cucumber	

PASTA

BUCATINI POMODORO	22
basil, e.v.o.o., grana padano	
add nonna's meatballs	32
ORECCHIETTE	32
sweet italian sausage, toasted garlic, broccoli rabe, grana padano	
PAPPARDELLE BOLOGNESE (housemade)	34
veal, beef, pork, san marzano tomatoes, cream, grana padano	
LINGUINI FINI PESCATORE	36
mussels, clams, shrimp, calamari, spicy pomodoro	
SPAGHETTINI ALLA VONGOLE	38
baby clams, toasted garlic, white wine sauce, italian parsley, mollica	
PARMIGIANA DI MELENZANE	31
layers of breaded eggplant, ricotta, grana padano, pomodoro, topped with fresh housemade pasta sheet	
CAVATELLI CARBONARA*	33
pancetta, peas, shallots, butter, cream, parmigiano, egg yolk	

**Gluten Free Pasta & Whole Wheat Pasta Available +3

POLLO

CHICKEN MILANESE	32
arugula, tomatoes, white beans, red onion, grana padano, white balsamic	
CHICKEN PARMIGIANA	34
bucatini pomodoro or CENTRO insalata mista	
ORGANIC BRICK CHICKEN	35
crispy half chicken, roasted heirloom baby carrots, roasted yukon potatoes, natural au jus	

CARNE

N.Y. STRIP STEAK*	44
roasted garlic demi, double smashed parmesan roasted potatoes, broccoli rabe	
FILET MIGNON*	M/P
8oz center cut, seasonal vegetables, garlic mashed potatoes, cipolini, barolo sauce	
VEAL SORRENTINO*	38
fried eggplant, prosciutto di parma, housemade mozzarella, mushroom demi glace, parsley, sauteed spinach	

PESCE

WILD SALMON *	34
sautéed spinach, lemon caper-olive tapenade, roasted yukon potatoes	
SHRIMP SALTIMBOCCA	39
colossal shrimp, sautéed spinach, prosciutto di parma, fontina, crostini	
FLOUNDER FRANCESE	41
lemon potatoes, broccoli rabe, white wine lemon butter sauce	

    @CENTROTRATTORIABAR

Plate Sharing Charge \$8

Please inform your server of any allergies *This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish or shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.