



**ITALIAN-INSPIRED
CUISINE**

SPRING | SUMMER 2018

DRINKS

COCKTAILS

10

SPRITZ

ROMAN HOLIDAY

Cocchi, Green Chartreuse, Uncle Val's Botanical Gin, lemon juice, San Pellegrino grapefruit, basil

SORELLINA (Roman Holiday's Little Sister)

Cocchi, Wild Sardinia Raro Mirta, Uncle Val's Botanical Gin, San Pellegrino limonata, basil

GUILIETTA

Aperol, St. Germaine, Cherry Bark Bitters, Prosecco, grapefruit peel

BUENOS AIRES

Herradura Blanco, limoncello, lime, agave, Prosecco, mint

NEGRONIS

BOULEVARDIER

Bulleit Bourbon, Carpano Antica, Campari

CLASSIC

Bombay Gin, Carpano Antica, Campari

CALYPSO

Appleton Estates Aged rum, Rucolino, Dolin Blanc

SIGNATURE

ITALIAN OLD-FASHIONED

Vecchia Brandy, Montenegro Amaro, Carpano Antica, bitters, orange-brown sugar syrup

NIGHTINGALE

Bombay Gin, Luxardo Maraschino, Canton, lemon

YELLOW ROSE

Yellow Chartreuse, Montenegro, Bulleit Rye, rose water, Dolin Dry Vermouth

SOFT DRINKS

BREW CITY SODA

Cola | Diet Cola | Ginger Ale | Lemon-Lime

2.5

TOP NOTE

Ginger Beer | Tonic

2.5

ICED TEA

2.5

LEMONADE

2.5

SAN PELLEGRINO

Sparkling Water | Sparkling Soda

3

JUICE

Cranberry | Pineapple | Orange | Grapefruit

3

BEER & CIDER

5

3 SHEEPS BREWERY

Cashmere Hammer Nitro Stout
Waterslides IPA

CIDERBOYS

Hard Apple Cider **GF**

KROMBACHER

Weizen *Non-alcoholic*

LAKEFRONT BREWERY

New Grist **GF**
Riverwest Stein

NEW GLARUS BREWERY

Moon Man
Spotted Cow
Two Women

POTOSI BREWERY

Pilsner

*Start your evening with
an Italian aperitivo.*



HOT COFFEE & TEA

ANODYNE COFFEE

2.5

RISHI TEA

2.5

Earl Grey | Jade Cloud
Chamomile | Mystic Mint

ESPRESSO *or* AMERICANO

3

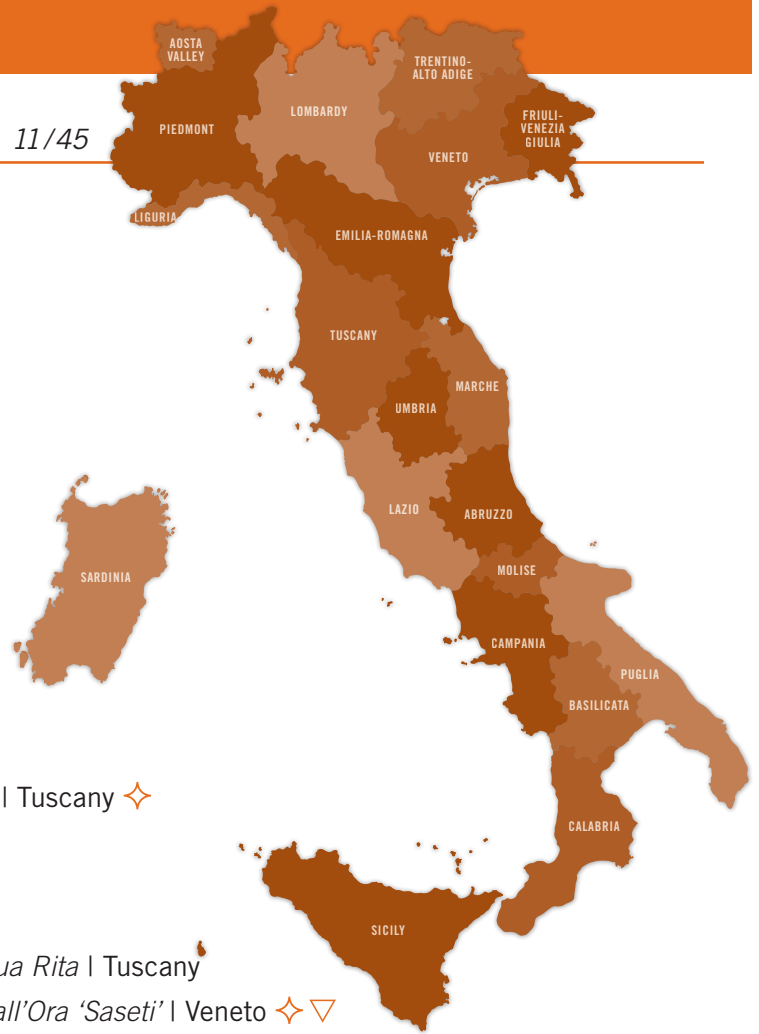
DBL ESPRESSO *or* AMERICANO

5

WINE

WINES BY THE GLASS/BOTTLE

5 oz 11/45



WINE (grape/s) | *Producer* | Region

SPARKLING*

PROSECCO (glera) | *Acinum* | Veneto

ROSATO SPUMANTE (lacrima) | *Lucchetti* | Marche ★

Italy's answer to Joie de Vivre.

**Toast with sparkling!* 3 oz \$6

WHITE

CHARDONNAY | *DeForville* | Piedmont

ETNA BIANCO (carricante) | *Alta Mora* | Sicily
White flowers that grow on the side of a volcano.

KERNER | *San Pietro* | Trentino-Alto Adige ◆
Aromatic, mid-dry mountain terroir.

SOAVE CLASSICO (gargenega) | *Inama* | Veneto ★

RED

BARBERA D'ALBA | *G.D. Vajra* | Piedmont

CHIANTI CLASSICO (sangiovese) | *Castellare di Castellina* | Tuscany ✨

MONTEPULCIANO D'ABRUZZO | *Tiberio* | Abruzzo ◆ ▽

SCHIAVA | *Elena Walch* | Trentino-Alto Adige ◆ ▽
Featherlight, elegant fruit.

SUPER TUSCAN (sangiovese, cabernet, merlot, syrah) | *Tua Rita* | Tuscany

VALPOLICELLA (corvina, corvinone, rondinella) | *Monte dall'Ora 'Saseti'* | Veneto ✨ ▽
Pleasurable, time diluting, truth-telling.

WINES BY THE BOTTLE

SPARKLING

FRANCIACORTA (chardonnay, pinot noir, pinot bianco) | *Ca del Bosco* | Lombardy ◆ *birthday wine* 70

FRIZZANTE (verdicchio, trebbiano, chardonnay) | *Garofoli* | Marche *picnic wine* 45

MOSCATO D'ASTI | *Marchesi di Gresy* | Piedmont *half bottle* 20

LAMBRUSCO GRASPAROSSA | *Fiorini* | Emilia-Romagna ★ ▽ *half bottle* 25

WHITE

CHARDONNAY | *Lageder "Lowengang"* | Trentino-Alto Adige ◆ ★ ✨ 85
Ethereal, transformative, like an aroma-triggered memory.

RED

BARBARESCO (nebbiolo) | *Produttori* | Piedmont 75

BAROLO (nebbiolo) | *Ceretto* | Piedmont ◆ ★ 85

BRUNELLO (sangiovese) | *Podere Scopetone* | Tuscany ★ 90

ETNA ROSSO (nerello mascalese) | *Graci "Arcuria"* | Sicily ◆ 95

FRAPPATO | *Occhipinti* | Sicily ◆ ★ ✨ ▽ 75
An old soul in the new school. Truly delicious!

SUSUMANIELLO | *Li Veli* | Puglia 45
Salento's daydream.

Corking fee \$25

CUISINE

ANTIPASTO & CICHETTI

New! SEARED SCALLOPS & PANCETTA scallops, crispy pancetta, edamame, pea shoots, citrus-pancetta vinaigrette, lemon. GF	16
New! SEARED TOFU & VEGETABLES garlic-basil tofu, green bean, green onion, asparagus, ginger, rice wine vinegar. V GF	14
GRILLED CALAMARI & SCALLOPS bed of mixed greens, lemon vinaigrette. GF	15
BAKED GOAT CHEESE candied tomato jam, crostini.*	12
BRUSCHETTA tomato, red onion, basil, garlic, olive oil and balsamic reduction, grilled bread.* V * substitute gluten-free bread GF + 5	9
GARLIC BREAD Sciortino's bread, garlic butter, Parmesan cheese.**	5
** add Fontina + 2	5
GF GARLIC BREAD Molly's gluten-free bread, garlic butter, Parmesan cheese.** GF	8
** add Fontina + 2	8
GRILLED POLENTA CAKE sautéed kale, tomato, red onion, red pepper, Dijon truffle vinaigrette, balsamic glaze, goat cheese. GF	11
GRILLED ASPARAGUS WRAPS Prosciutto di Parma, lemon-herb vinaigrette, bed of mixed greens. GF	10

INSALATE

	SM	LG
New! SPRING spinach, asparagus, edamame, green bean, shallot, kale micro-greens, sesame and nigella seeds, tomato-wasabi vinaigrette. V GF	10	15
CAPRESE BelGioioso Burrata cheese, sliced heirloom tomato, blood orange, basil micro-greens, balsamic glaze. GF		16
MIXED GREEN bed of mixed greens, heirloom tomato, cucumber, red onion, lemon-herb vinaigrette or tomato-wasabi vinaigrette. GF V	6	9
CAESAR romaine, Parmesan cheese, croutons (<i>dressing contains sesame seeds</i>). + chicken or shrimp	6 13	9 16
ROCKET arugula, Parmesan cheese, lemon-herb vinaigrette. GF	6	9

ZUPPA

cup 4 bowl 6

PIZZA All pizzas 10" **GF** No substitutions. 16

New! SPINACH ARTICHOKE spinach, artichoke, roasted garlic, Parmesan cream cheese, peppadew peppers.

New! DUCK BACON Maple Leaf Farms duck bacon, garlic butter, caramelized shallot, arugula, Parmesan and goat cheese, balsamic glaze.

PEPPERONI housemade pizza sauce, pepperoni, Fontina and Parmesan cheese.

MARGHERITA housemade pizza sauce, basil, fresh Mozzarella and Parmesan cheese.

MEDITERRANEAN housemade pizza sauce, olives, mushroom, spinach, sun-dried tomato, goat cheese.

CUISINE

SPECIALITÀ DI CASA

New! SAN MARZANO & LAMB LASAGNA San Marzano tomato and lamb ragu; mozzarella, ricotta, goat, Parmesan and Fontina cheese.	17
New! RISOTTO VERDE spinach, shallot, mushroom, cream, goat and Parmesan cheese. + chicken <i>or</i> shrimp	13 20
MARSALA BRAISED SHORT RIBS alfredo gnocchi, mushroom marsala demi-glaze, gremolata.	20
CREAMY SEAFOOD RISOTTO scallops, shrimp, clams, roma tomato, peas, garlic, Parmesan cheese. GF	21.25
GNUDI housemade ricotta dumplings, pancetta, wild and domesticated mushrooms, spinach, truffle oil.	17

PASTA *Individually prepared*

Substitute RP's fresh gluten-free fusilli in any of these dishes. GF	3
New! SCAMPI shrimp, shallot, tomato, lemon white wine sauce, butter, Italian parsley, basil, linguine.	17
PESTO basil, pine nut, lemon juice, Parmesan cheese, spaghetti. + chicken <i>or</i> shrimp	13 20
MARINARA house red sauce, spaghetti. V + meatballs GF <i>or</i> vegan meatballs	9 16
POMODORO fresh heirloom tomatoes, basil, garlic, olive oil, capellini. V + chicken <i>or</i> shrimp	10 17
DUCK BACON CARBONARA Maple Leaf Farms duck bacon, shallot, green peas, garlic, creamy egg yolk sauce, Pecorino cheese, linguine.	18.5
PRIMA VERA sautéed zucchini, yellow squash, spinach, broccoli, house red sauce, basil, spaghetti. V	14.5
POLLO chicken, sun-dried tomato, portabella mushroom, broccoli, white wine cream sauce, Parmesan cheese, linguine.	16
ARANCIA chicken, olives, capers, artichoke, tangy orange-tomato sauce, Parmesan cheese, rigatone.	16.75
BOLOGNESE Strauss grass-fed rosemary beef, mushroom, tomato sauce, cream, Parmesan cheese, penne.	15.5
SALSICCIA Scardina's Italian sausage, mushroom, spicy marinara, cream, Fontina cheese, rigatone.	15.5
DIABOLO shrimp, scallops, clams, spicy white wine-tomato sauce, parsley, Parmesan cheese, linguine.	20.25
ARRABIATA Scardina's chorizo, shrimp, scallion, roasted red pepper, spicy tequila-lime sauce, cilantro, Parmesan cheese, spaghetti.	18.25
GIARDINIERA Scardina's Italian sausage, housemade spicy giardiniera, basil, vodka-cream sauce, Fontina cheese, penne.	17.25

SIDES & EXTRAS *All are gluten-free except as noted.* **GF**

GLUTEN-FREE BREAD	3.25	SAUSAGE	7	ASPARAGUS	3
EXTRA CHEESE	2	<i>Italian -or- Chorizo</i>		BROCCOLI	3
MARINARA	2.5	CHICKEN -or- SHRIMP	7	GIARDINIERA	2.5
PLAIN RISOTTO	6	SCALLOPS	10	MIXED VEGETABLES	5
MEATBALLS	7	CALAMARI	7	MIXED MUSHROOMS	3.5
VEGAN MEATBALLS (<i>not GF</i>)	7	CLAMS	4	SPINACH	2.5
GARLIC-BASIL TOFU	7	ANCHOVIES	1.5	SUN-DRIED TOMATOES	2

18% gratuity may be added to tables of 6 or more. | One check per table. | Multiple payments must be of equal value.

BURLINGTON Yuppie Hill Eggs | River Valley Farms
GREEN BAY BelGioioso Cheese | MADISON RP's Gluten-Free Pasta
MILWAUKEE COUNTY Anodyne Coffee, Big City Greens, Bittercube Bitters,
Braise R.S.A., Brew City Soda, Great Lakes Distillery, Growing Power,
Lakefront Brewery, Rishi Tea, Scardina's Specialties, Sciortino's Bakery,
The Simple Soyman, Top Note, Walnut Way | NEW GLARUS New Glarus Brewery
PEWAUKEE Molly's Gluten-Free Bakery | POTOSI Potosi Brewery
SHEBOYGAN 3 Sheep Brewery | STEVENS POINT CiderBoys

STEVENS POINT

GREEN BAY

Locally-Sourced Products

SHEBOYGAN

MADISON

PEWAUKEE

MILWAUKEE

NEW GLARUS

BURLINGTON

POTOSI



*Thank you for sharing in our dream.
Love, Peg & Pat*

RESERVATION POLICY

We are a first come, first served restaurant. For larger parties (6-10), we will take your information and do our best to accommodate you, but we cannot guarantee a table at the requested time. A member of your party must be present to add you to our wait list.

A majority of your party must be present to be seated and must begin ordering. If you are a party of more than ten, we will take your information and contact you.

18% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE.

CENTRO IS AVAILABLE FOR PRIVATE EVENTS.

FOR MORE INFORMATION EMAIL:

EVENTSATCENTROCAFE@GMAIL.COM

PLEASE VISIT US AT: CENTROCAFERIVERWEST.COM