



**bar  
centro**

**VISIT US NEXT DOOR**

FOR A DRINK  
BEFORE *OR* AFTER DINNER

**LIVE MUSIC**

EVERY FRIDAY & SATURDAY

DOORS: 7:00 PM | SHOW: 8:30-10:30 PM

Scan for the **bar centro**  
live music schedule





# ITALIAN CUISINE

SPRING | SUMMER 2023



## COCKTAILS

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### centro ITALIAN MANHATTAN

Templeton Rye Whiskey, Cocchi dopo Teatro,  
Yellow Chartreuse, Averna,  
black walnut bitters, Italian cherry, olive

16

### centro MARGO

Sauza Tequila, fresh lime juice, brown sugar  
simple syrup, Grand Marnier, lime

### SUMMER HOLIDAY

Sweet Gwendoline Gin, elderflower liqueur,  
pineapple juice, white wine, soda,  
lime & orange

### centro MULE

Tito's Vodka, Montenegro, fresh lime juice,  
simple syrup, ginger beer

### centro SPRITZ GUILIETTA

Aperol, elderflower liqueur, cherry bark vanilla  
bitters, Prosecco, grapefruit peel

### CLASSIC NEGRONI

Hendricks Gin, Carpano Antica,  
Campari Bitter

### AMARO SOUR

Sauza Silver Tequila, Averna,  
fresh lemon juice, orange bitters, lemon

### ITALIAN OLD-FASHIONED

Copper & Kings Brandy,  
Montenegro, Carpano Antica, bitters,  
orange-brown sugar syrup

### LOREN

Hendricks Gin, elderflower liqueur, fresh lime juice,  
simple syrup, violet liqueur, basil

### BOULEVARDIER

Basil Hayden Bourbon, Carpano Antica,  
Campari Bitter

### LAMBRUSCO SPRITZ

Lambrusco, Montenegro, grapefruit juice,  
grapefruit

14

## BEER & CIDER

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### COMPANY BREWERY

Space Whistle Mosaic IPA  
Zagora Major Belgian-style Tripel  
Poor Farm Pils Pilsner

### LAKEFRONT BREWERY

New Crist Pilsner **GF**  
Riverwest Stein Amber Lager

### ATHLETIC BREWERY CO

NA Beer Rotating

### ROTATING CIDER **GF**

7

## SOFT DRINKS

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### TWO BROTHERS

#### SODA / TONIC

Cola / Diet Cola / Ginger Ale  
Lemon-Lime / Seltzer / Tonic  
3

### TWO BROTHERS

#### Ginger Beer

4

### ITALIAN SPRITZ

fresh fruit & juice with seltzer, on ice  
Angostura Orange / Wild Cherry  
or Pineapple Basil  
7

### JUICE

Cranberry / Pineapple  
Orange / Grapefruit  
3

### LEMONADE

3

## COFFEE & TEA

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### ANODYNE COFFEE ROASTERS

#### ESPRESSO or AMERICANO

4 SGL / 6 DBL

### RISHI TEA

Earl Grey / Jade Cloud  
Chamomile / Mystic Mint  
3

# WINE

## SPARKLING

### PROSECCO

*Le Vigne di Alice / Veneto*  
16 / 72

### LAMBRUSCO

*Denny Bini / Emilia-Romagna*  
13 / 58

## ROSÉ

### ROSÉ

*Garofili / Marche*  
12 / 52

## WHITE

### MOSCATO DI PAVIA

*Centorri / Lombardy*  
9 / 35

### CHARDONNAY

*DeForville / Piedmont*  
13 / 56

### SOAVE CLASSICO

*Inama / Veneto*  
12 / 52

### ARNEIS

*Mallaballa Di Canale / Piedmont*  
14 / 62

## RED

### SCHIAVA

*Elena Walch / Alto Adige*  
13 / 58

### ETNA ROSSO

*Tenuta delle Terre Nere / Sicily*  
17 / 78

### BABY BRUNELLO

*Troncone / Tuscany*  
16 / 72

### CHIANTI CLASSICO

*Podere Poggio Scalette / Chianti*  
14 / 62

### TOSCANA ROSSO

*Tua Rita / Tuscany*  
14 / 62

### MONTEPULCIANO

*Piancarda / Marche*  
14 / 62

### SOGNO MEDITERRANEO

*Casadei / Tuscany*  
16 / 72

## WINE

*Producer / Region*  
*glass/bottle*

## RED - BY THE BOTTLE

### CHIANTI CLASSICO RISERVA

*Dievole / Chianti*  
80

### BARBARESCO

*Villadoria / Piedmont*  
70

### BAROLO

*Marcarini / Piedmont*  
90



### BRUNELLO

*San Polo / Montalcino*  
110

### TOSCANA ROSSO

*Collazzi / Tuscany*  
90

## ANTIPASTO & CICHETTI

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### BRUSCHETTA

tomato, red onion, basil, roasted garlic,  
balsamic reduction on crostini **V**

16

### WARM OLIVE MEDLEY

marinated olives,  
served with garlic crostini **V**

12

### ARTICHOKE DIP

artichoke hearts, spinach,  
goat, fontina and cream cheese,  
served with garlic crostini

16

### PROSCIUTTO WRAPPED ASPARAGUS

grilled asparagus, prosciutto,  
lemon vinaigrette, bed of greens **GF**

16

### WARM TABLE BREAD

8

### GARLIC BREAD

Sciortino's bread, garlic-parsley butter

12

ADD fontina +3 marinara +3

## FLATBREAD

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### MEDITERRANEAN

house pizza sauce, olives, sun-dried tomatoes,  
red onions, broccoli, goat cheese

### MARGHERITA

house pizza sauce, fresh Burrata  
and Parmesan, basil, olive oil

### SAUSAGE

sausage, portabella mushroom,  
onion, fontina, Parmesan

16

**SUBSTITUTE** gluten-free bread **GF**  
in most of the appetizers  
**SUBSTITUTE** gluten-free pizza crust **GF** +4

## INSALATE

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### CAESAR

romaine, Parmesan, croutons,  
Caesar dressing **V**

SM 10 / LG 15

### ROCKET

arugula, Parmesan,  
lemon-herb vinaigrette **GF**

SM 10 / LG 15

### CAPRESE SALAD

heirloom tomatoes, fresh Burrata,  
navel oranges, strawberries, basil,  
balsamic glaze

16

### ITALIAN

mixed greens, romaine, Kalamata olives,  
sun-dried tomato, red onion, peppadew  
peppers, crispy prosciutto, Parmesan,  
Italian dressing **GF**

16

ADD vegan meatballs **V**, vegan chorizo **V**,  
shrimp or chicken to any salad +10

## DESSERT

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### centro TIRAMISU

### FLOURLESS CHOCOLATE CAKE **GF**

GELATO **GF** / SORBETO **GF** **V**  
or SEMIFREDDO

Rotating flavors

12

### DESSERT SPECIALS

Ask your server

14

**GF** GLUTEN-FREE **V** VEGAN

Please inform your server of any dietary  
restrictions or allergies when ordering.

**MOST DISHES CAN BE MADE VEGAN,  
GLUTEN-FREE and/or DAIRY-FREE.**

## SPECIALITÀ DI CASA

### SCALLOP LIMONE

pan-seared scallops, spinach, pickled onion,  
lemon-mint risotto, pine nuts **GF**  
37

### CACIO E PEPE with SCALLOPS

pan-seared scallops, mushrooms, shallot,  
garlic, capers, arugula, truffle oil,  
Parmesan, fettuccine  
37

### DUCK CORIANDOLO

grilled duck breast, herbed butter sauce,  
peppadew peppers, cilantro pesto,  
capellini, orange slice  
37

### SALMONE D'ARANCIA

pan-fried salmon filet, roasted red pepper  
risotto, summer squash, zucchini,  
orange slice **GF**  
32

### SHORT RIB LA MORA

braised short rib, creamy polenta,  
blackberry compote, arugula, pine nuts **GF**  
32

### GNUDI

house ricotta dumplings, pancetta,  
portabella and button mushrooms,  
spinach, Parmesan, truffle oil  
26

## PASTA

### SCAMPI

shrimp, shallot, tomato,  
asparagus, garlic, parsley, basil,  
lemon and white wine sauce,  
butter, spaghetti  
25

### GIARDINIERA

Italian sausage, house spicy  
giardiniera, basil, vodka cream  
sauce, fontina, penne  
23

### SALSICCIA

Italian sausage, mushroom,  
spicy marinara, cream,  
fontina, penne  
23

### BOLOGNESE

grass-fed rosemary beef,  
mushroom, house marinara,  
cream, Parmesan, fettuccine  
23

### SPAGHETTI & MEATBALLS

grass-fed beef meatballs  
or vegan meatballs **V**,  
house marinara, spaghetti  
23

### MEDITERRANEAN

chicken, sun-dried tomatoes,  
Kalamata olives, spinach, herb  
marinara sauce, goat cheese,  
lemon zest, penne  
23

### VODKA GNOCCHI

pan-seared gnocchi, pancetta,  
burrata, pine nuts, vodka  
cream sauce  
23

### ALMOND-ROMESCO GNOCCHI

gnocchi, vegan chorizo,  
pesto, almond-romesco sauce,  
pine nuts  
22

### PRIMA VERA

summer squash, zucchini,  
broccoli, asparagus,  
red pepper, basil, parsley,  
house marinara or white wine  
sauce, spaghetti **V**  
20

### PICATTA VERA

asparagus, broccoli, summer  
squash, zucchini, basil, capers,  
lemon, white wine and vegan  
butter sauce, penne **V**  
20

### PESTO

vegan pesto, spaghetti **V**  
made with pine nuts  
+ Parmesan to make non-vegan  
24

ADD meatballs **GF**, vegan meatballs **V**,  
vegan chorizo **V**, shrimp or chicken +10

SUBSTITUTE gluten-free penne in  
any of the pasta dishes **GF** +4