



**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
FALL | WINTER
2023-2024



COCKTAILS

centro ITALIAN MANHATTAN

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

16

ITALIAN OLD-FASHIONED

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

CLASSIC NEGRONI

Hendricks Gin, Carpano Antica, Campari Bitter

BOULEVARDIER

Basil Hayden Bourbon, Carpano Antica, Campari Bitter

AMARO SOUR

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

LOREN

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

MISS centro

Limoncello, Sweet Gwendoline Gin, fresh lemon juice, rosemary simple syrup

centro MULE

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

centro SPRITZ GUILIETTA

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

THE APOTHECARY SPRITZ

Averna, Sweet Gwendoline Gin, lemon juice, rosemary simple syrup, seltzer, fresh rosemary

centro HOT TODDY

Basil Hayden Bourbon, Grand Marnier, lemon juice, cinnamon syrup, fresh lemon wedge

14



BEER & CIDER

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

SPRITZ

SEASONAL SPRITZ

cranberry juice, ginger beer, Jamaican No. 2 bitters, fresh orange and rosemary

ITALIAN SPRITZ

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

7

Make it a Spritz Cocktail with
a shot of Vodka or Bourbon

+6

SOFT DRINKS

TWO BROTHERS BEVERAGE CO.

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

3

Ginger Beer

4

COFFEE & TEA

ANODYNE COFFEE ROASTERS

ESPRESSO or AMERICANO

4 SGL / 6 DBL

RISHI TEA

Earl Grey / Jade Cloud
Chamomile / Mystic Mint

4

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

BRUSCHETTA

tomato, red onion, basil,
balsamic reduction, 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

SOUP OF THE DAY

CUP 5 / BOWL 8

WARM TABLE BREAD

8

GARLIC BREAD

Sciortino's bread, garlic-parsley butter
12

ADD fontina +3 marinara +3

PINSA

MEDITERRANEAN

house pizza sauce, olives, sun-dried tomatoes,
artichoke hearts, red onion, basil, goat cheese

MARGHERITA

house pizza sauce, roma tomatoes,
mozzarella, Parmesan, basil, olive oil

SAUSAGE

sausage, portabella mushrooms,
onion, fontina, Parmesan

20

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

INSALATE

CAESAR

romaine, Parmesan, croutons,
Caesar dressing **V**
SM 10 / LG 15

ROCKET

arugula, Parmesan,
lemon-herb vinaigrette **GF**
SM 10 / LG 15

MELOGRANO SALAD

arugula, mixed greens, grilled shallots,
candied pecans, dried cherries,
goat cheese, pomegranate seeds,
pomegranate vinaigrette
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, chicken or duck to any salad +10



DOLCI

centro TIRAMISU

FLOURLESS CHOCOLATE CAKE **GF**

GELATO **GF** or SORBETO **GF V**
Rotating flavors

12

AFFOGATO

15

SPECIALITÀ DI CASA

SEAFOOD LINGUINE

pan-seared scallops, shrimp, clams, tomatoes, tarragon-alfredo sauce, linguine, parsley, lemon wedge

37

CACIO E PEPE with SCALLOPS

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

37

DUCK BREAST CARBONARA

grilled duck breast, peas, pork pancetta, carbonara, linguine, Parmesan, cracked pepper, pickled onions

37

SHORT RIB BORGOGNA

mushroom risotto, braised short rib, burgundy vegetable beef sauce, parsley, pickled onion **GF**

33

BUTTERNUT SQUASH LASAGNA

butternut squash, mushrooms, garlic, sage rosemary béchamel sauce, served with rocket salad

26

SCAMPI

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

26

SPAGHETTI & MEATBALLS

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

24

GNUDI

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

26

GIARDINIERA

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

24

MEDITERRANEAN

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

23

MUSHROOM MARSALA RISOTTO

mushrooms, shallots, peas, marsala cream risotto, parsley, lemon zest, Parmesan **GF**

23

SALSICCIA

Italian sausage, mushrooms, spicy marinara, cream, fontina, penne

24

VODKA GNOCCHI

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

23

PESTO

mushrooms, tomatoes, house made basil and pine nut pesto sauce, Parmesan, spaghetti

24

BOLOGNESE

braised short rib, mushrooms, rosemary-tomato cream sauce, Parmesan, house made fettuccine

24

ALMOND-ROMESCO GNOCCHI

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

22

HARVEST

butternut squash, dried cherries, cashews, kale, vegan sage butter sauce, penne **V**

23

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

SUBSTITUTE gluten-free penne, polenta
or risotto in any of the pasta dishes **GF** +4

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.