

The background of the entire page is a pattern of stylized tropical leaves, primarily Monstera leaves, in shades of green and yellow. A central yellow square contains the text 'bar centro' in a dark blue, lowercase, sans-serif font. The entire design is enclosed in a dark blue border.

**bar
centro**

VISIT US NEXT DOOR

FOR A DRINK
BEFORE *OR* AFTER DINNER

LIVE MUSIC

EVERY THURSDAY, FRIDAY & SATURDAY

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

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





ITALIAN CUISINE
SPRING | SUMMER
2024



COCKTAILS

centro ITALIAN MANHATTAN

Templeton Rye Whiskey, Cocchi dopo Teatro, Avena, 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, Avena, lemon juice, orange bitters, simple syrup, lemon wedge

LOREN

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

BLOOD ORANGE MOJITO

Bacardi Rum, Grand Marnier, fresh blood orange juice, lime juice, mint, simple syrup, seltzer

centro MULE

Tito's Vodka, Angostura bitters, lime juice, ginger beer

GUILIETTA

Aperol, elderflower liqueur, Prosecco, cherry vanilla bark bitters, orange wedge

SUMMER HOLIDAY

Arneis white wine, Sweet Gwendoline Gin, elderflower liqueur, pineapple juice, orange and lime wedges

centro SANGRIA

Montepulciano, Montenegro, Grand Marnier, grapefruit juice, seltzer, lemon wedge

14



SPRITZ

No. 1 grapefruit juice, rosemary simple syrup, Jamaican No. 2 bitters, seltzer

No. 2 orange slices, orange bitters, Angostura bitters, simple syrup, seltzer

No. 3 pineapple juice, fresh basil, seltzer

No. 4 Amarena cherry syrup, cherry bark vanilla bitters, splash of lime juice, seltzer

No. 5 lime juice, ginger beer, Jamaican No. 2 bitters, seltzer

8

Give it a kick with a shot of Vodka or Bourbon
+6

BEER & CIDER

COMPANY BREWERY

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

LAKEFRONT BREWERY

New Crist Pilsner 
Riverwest Stein Amber Lager

ATHLETIC BREWERY CO

NA Beer Rotating

STARCUT CIDER

8

SOFT DRINKS

TWO BROTHERS BEVERAGE CO.

Cola / Diet Cola / Ginger Ale / Lemon-Lime
Lemonade / Seltzer / Tonic
4

Ginger Beer
5

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

PROSECCO ROSÉ BRUTE

Bisol / Veneto
15 / 69

ROSÉ

ROSÉ

Garofili / Marche
12 / 52

WHITE

MOSCATO DI PAVIA

Centorri / Lombardy
9 / 35

CHARDONNAY

Le Bruniche / Tuscany
13 / 58

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 / Tuscany
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 / Tuscany
80

BARBARESCO

Villadoria / Piedmont
70

BAROLO

Marcarini / Piedmont
90



BRUNELLO

San Polo / Tuscany
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

WARM TABLE BREAD

8

GARLIC BREAD

Sciortino's bread, garlic-parsley butter

12

ADD fontina +3 marinara +3

PINSA

MEDITERRANEAN

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

MARGHERITA

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

PEPPERONI

pepperoni, house pizza sauce,
fontina, Parmesan

20

SUBSTITUTE gluten-free bread **GF**

in most of the appetizers +4

SUBSTITUTE gluten-free pinsa crust **GF** +4

INSALATE

CAESAR

romaine, Parmesan, croutons, Caesar dressing
SM 5 / MD 10 / LG 15

ROCKET

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

SM 5 / MD 10 / LG 15

CAPRESE

heirloom tomatoes, burrata, basil,
blood orange, strawberry and
balsamic reduction **GF**

18

ITALIAN

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

16

GRILLED VEGETABLE SALAD

marinated and grilled zucchini,
summer squash, eggplant,
cherry tomatoes, asparagus **V GF**

17

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



DOLCI

centro TIRAMISU

FLOURLESS
CHOCOLATE CAKE **GF**

GELATO **GF** or SORBETO **GF V**

Rotating flavors

AFFOGATO

12

ENTRÉES

CACIO E PEPE with SCALLOPS

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

ROMESCO RISOTTO

pan-seared shrimp, summer squash,
zucchini, almond romesco risotto,
goat cheese, basil **GF**
30

SCALLOPS LIMONE

pan-seared scallops, lemon mint
risotto, lemon zest **GF**
37

SALMON PICATTA

pan-seared salmon filet, cherry
tomatoes, artichoke hearts,
lemon caper butter sauce,
dill, parsley, cappellini
30

SCAMPI

shrimp, shallot, tomato,
asparagus, garlic, parsley,
basil, lemon and white wine
butter sauce, spaghetti
27

GIARDINIERA

Italian sausage, house spicy
giardiniera, basil, vodka cream
sauce, fontina, penne
24

SALSICCIA

Italian sausage, mushrooms,
spicy marinara, cream,
fontina, penne
24

BOLOGNESE

braised short rib, mushrooms,
rosemary-tomato cream
sauce, Parmesan,
house made fettuccine
27

SPAGHETTI & MEATBALLS

grass-fed beef meatballs
or vegan meatballs **V GF**,
house marinara, spaghetti
24

MEDITERRANEAN

chicken, sun-dried tomatoes,
Kalamata olives, spinach, herb
marinara sauce, goat cheese,
lemon zest, penne
24

VODKA GNOCCHI

pan-seared gnocchi, pork
pancetta, burrata, pine nuts,
vodka cream sauce
24

GNUDI

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

POMO PRIMA

summer squash, zucchini,
cherry tomatoes, artichoke
hearts, white wine sauce,
cappellini **V**
23

PESTO

mushrooms, tomatoes,
house made basil and
pine nut pesto sauce,
Parmesan, spaghetti
24

EGGPLANT PARMESAN

breaded eggplant,
sweet marinara,
mozzarella, Parmesan **GF**
served with side salad
27

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

SUBSTITUTE gluten-free penne, gnocchi,
risotto, or polenta in any pasta dish **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.**