



ITALIAN CUISINE

FALL | WINTER
2024-2025



COCKTAILS

centro ITALIAN MANHATTAN

Templeton 6-Year Rye Whiskey, Cocchi dopo Teatro, Avena, black walnut bitters, Italian cherry, olive

centro ESPRESSO MARTINI

Borghetti Espresso Liqueur, Tito's Vodka, chipotle cacao bitters

16

ITALIAN OLD-FASHIONED

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

CLASSIC NEGRONI

Bèrto Italian Gin, Carpano Antica, Campari

BOULEVARDIER

Basil Hayden Bourbon, Carpano Antica, Campari

FIGLIA

spiced cranberry shrub, Sauza Silver Tequila, Grand Marnier, lime, bitters

LOREN

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

SIGNORINA

homemade Lemoncello, Sweet Gwendoline Gin, Strega, seltzer

GIULIETTA

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

centro SANGRIA

Montepulciano, Montenegro, grapefruit juice, seltzer, lemon wedge

14



VERGINALE SPRITZES

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

ROSSELLINI spiced cranberry shrub, simple syrup, seltzer

BERTOLUCCI pear ginger sage shrub, simple syrup, seltzer

AMOROSO cherry thyme shrub, simple syrup, seltzer

DONAGGIO date fig balsamic shrub, chipotle cacao bitters, seltzer

8

Give it a kick with the spirit of your choice +6

BEER & CIDER

LAKEFRONT BREWERY

Hazy Rabbit Hazy IPA

Eastside Dark Bavarian Dark Lager

Riverwest Stein Amber Lager

New Grist Gluten-Free Pilsner **GF**

Dive Beer Milwaukee Lager

Extended Play NA Pale Ale Near Beer

ROTATING CIDER **GF**

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

WHITE

MOSCATO DI PAVIA

Centorri / Lombardy
10 / 37

CHARDONNAY

Le Bruniche / Tuscany
13 / 58

PINOT GRIGIO

Cortaccia / Alto Adige
13 / 58

SOAVE CLASSICO

Inama / Veneto
12 / 52

CHARDONNAY

Le Bruniche / Tuscany
13 / 58

FRASCATI SUPERIORE

Colli di Catone / Lazio
13 / 58

RED

BARBERA D'ALBA

Fratelli Seghesio / Piedmont
13 / 58

ETNA ROSSO

Tenuta delle Terre Nere / Sicily
17 / 78

SANGIOVESE

Troncone / Tuscany
16 / 72

NERO D'AVOLA

Feudo Maccari / Sicily
13 / 58

TOSCANA ROSSO

Tua Rita / Tuscany
15 / 67

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
78

BARBARESCO

Villadoria / Piedmont
70

SUPER TUSCAN

Tenuta Di Biserno / Tuscany
80



BRUNELLO

San Polo / Tuscany
110

SANGIOVESE

Fattoria del Pino / Tuscany
70

AMARONE

Tenuta Sant'Antonio / Veneto
90

ANTIPASTO & CICHETTI

STUFFED PORTOBELLA MUSHROOMS

herbed cream cheese, spinach,
portobella mushroom caps,
balsamic reduction, orange zest

16

BRUSCHETTA

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

16

WARM OLIVE MEDLEY

marinated olives, garlic crostini **V**

12

ARTICHOKE DIP

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

16

PROSCIUTTO WRAPPED ASPARAGUS

grilled asparagus, prosciutto,
lemon vinaigrette, mixed greens **GF**

16

WARM TABLE BREAD

8

GARLIC BREAD

Sciortino's bread, garlic-parsley butter

12

ADD fontina +3 marinara +3

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

ITALIAN

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

16

ADD vegan meatballs **V GF**,
shrimp or chicken to any salad +12

PINSA

DUCK BACON

duck bacon, shallots, arugula, garlic butter,
goat cheese, balsamic reduction, Parmesan

MEDITERRANEAN

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

MARGHERITA

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

PEPPERONI

pepperoni, house pizza sauce,
fontina, Parmesan

20

SUBSTITUTE gluten-free pinsa crust or
gluten-free bread in most appetizers **GF** +4



DOLCI

centro TIRAMISU

FLOURLESS CHOCOLATE CAKE **GF**

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

AFFOGATO

12

SEASONAL SPECIALTIES

SEAFOOD CIOPPINO

shrimp, mussels, pan-seared scallops,
herbed tomato broth, grilled crostini
37

BUTTERNUT SQUASH LASAGNA

butternut squash, mushrooms, garlic,
sage-rosemary béchamel sauce,
served with rocket salad
26

DUCK BACON CARBONARA

duck bacon, peas, shallots, carbonara,
Parmesan, black pepper, spaghetti
28

HARVEST PENNE

butternut squash, dried cherries,
kale, sage-butter sauce,
cashews, penne **V**
24

ENTRÉES

CACIO E PEPE with SCALLOPS

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

SEAFOOD RISOTTO

shrimp, mussels, pan-seared
scallops, peas, tomatoes,
Parmesan, parsley, lemon zest
37

SCAMPI

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

CHICKEN PARMESAN

baked breaded chicken breast,
marinara, mozzarella,
Parmesan, capellini
28

CHICKEN PICATTA

pan-fried chicken breast,
mushrooms, artichoke hearts,
cherry tomatoes, lemon caper
butter sauce, capellini
28

GIARDINIERA

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

VODKA GNOCCHI

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

GNUDI

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

HARVEST RISOTTO

roasted sweet potatoes,
dried cherries, butternut squash,
toasted almonds, orange zest
24

PESTO

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

ADD meatballs **GF**, vegan meatballs **V GF**,
shrimp or chicken +12

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**

The background of the entire page is a pattern of stylized tropical leaves, primarily Monstera leaves, in shades of green and yellow. The leaves are arranged in a way that they appear to be overlapping and filling the space. A dark blue border frames the entire content.

**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

