

MENU

Zuppa

Soup of the day	6.00
Pasta Fagioli	6.00

Appetizers

Tuscan Plate Prosciutto, parmigiano, sopressata and seasonal melon	12.50
Mozzarella Caprese Mixed greens with tomatoes, basil and olive oil	9.75
Bruschetta Chopped tomatoes, red onions, basil with lemon and olive oil served with toasted bread	8.50
Salmon Carpaccio Paper-thin raw salmon topped with olives and capers on a bed of arugula with lemon dill sauce	10.50
Steamed Mussels Sauteed with a white wine and garlic or red tomato sauce	10.50
Steamed Clams Sauteed with a white wine and garlic or tomato sauce	12.95
Fried Calamari Served with marinara sauce	8.95
Grilled Calamari Served over baby greens	9.50
Eggplant Rollatini	11.95

Salads

Mixed Greens Topped with shaved parmigiano	7.00
Mediterranean Salad Chopped tomatoes, cucumbers, onions and green peppers with lemon olive oil, sumac	8.50
Caesar Salad add chicken 3.00	8.50
Belgian Endive Salad Watercress, radicchio, walnuts, and gorgonzola cheese served with a balsamic vinaigrette	8.50
Arugula Salad With cherry tomato, red onion, radish, shaved parmigiano served with lemon olive oil	8.50
Beet Salad Beet salad with goat cheese	7.95

20% gratuity will be added to all parties of 8 or more

Meat and Chicken

Chicken Allora Sauteed chicken breast with mozzarella, roasted peppers in basil brown sauce	19.95
Chicken Francese Served with lemon white wine sauce and linguine	19.95
Chicken Marsala Served with angel hair pasta and mushrooms	19.95
Chicken Parmigiano Served with linguine & fresh mozzarella	19.95
Grilled Duck Breast Served with pomegranate sauce	22.95
Ossobucco Veal shank braised with red wine served with linguine	24.95
Veal Piccata Veal scaloppini with parsley lemon caper sauce	22.95
Veal Pizzaiola Veal scaloppini in red sauce with mushrooms	22.95
Veal Marsala Veal scaloppini with mushroom and marsala sauce	22.95
All Natural Creek Stone Center Cut Prime Strip (12 oz)	38.00

Main Dishes Served with Veggies and Potatoes of the Day

Pesce

Grilled Whole or Filet Branzino	24.95
Freshly imported italian sea bass	
Pan Saute Rainbow Trout	21.95
Almonds, raisins, lemon dill sauce	
Grilled Blackened Tuna	21.95
Served over a bean salad with lemon basil	
Grilled Salmon	19.50
Served over spinach with three-color peppercorn & champagne sauce	
Sauteed Grouper	22.95
With livornese sauce, fresh tomato, capers, white wine and olives	
Flounder Francese	22.95
With dill, lemon, white wine	
Grilled Whole Yellowtail Snapper	24.95
With roasted garlic and oregano sauce	
Gamberi	21.95
Sauteed shrimp in lemon, garlic and white wine sauce served over angel hair pasta	
Steamed Whole Lobster	Market Price

La Pizze

Classic Margherita	12.50
Fresh Mozzarella, tomato, basil	
Quattro Formaggi	13.50
Fresh mozzarella, gorgonzola, ricotta, parmigiano with spinach	
Con Salsiccia e Cipolla	13.50
Fresh mozzarella, sweet italian sausage, vidalia onion, tomato sauce	
Ortolana	12.50
Assorted vegetables, fresh mozzarella and tomato sauce	
Centro Special	17.00
Fontina cheese, prosciutto, topped with fresh arugula	
Additional Toppings	4.00

Sharing Charge 6.00
Main Dishes Served with Veggies and Potatoes of the Day

Pastas

Fettuccine con Pollo Fettuccine with grilled chicken and mushrooms in a fresh herb cream sauce	17.50
Fettuccine d'Aragosta Fettuccine with lobster, leeks, fresh tomato and basil in a brandy cream sauce	21.95
Penne Romano Penne with sausage, mushrooms, onions in pink sauce	18.50
Linguine Nere Black linguine with calamari, shrimp and arugula in a spicy tomato sauce	19.50
Rigatoni al Pomodoro Rigatoni served with a tomato sauce	16.00
Penne Alla Vodka Tomato and light cream sauce	17.00
Linguine Alla Vongole Linguine with clams served with a white or red sauce	18.50
Ravioli Alfredo Stuffed with fresh mozzarella, parmesan & ricotta cheeses	18.50
Linguine Bolognese Tomato and meat sauce	18.50
Fettuccine Carbonara Fettuccine with light cream, bacon, and egg	18.95
Whole Wheat Linguine Assorted seasonal vegetables, olive oil white wine garlic sauce.	18.95
Linguine Pescatore for Two Linguine with lobster, scallops, calamari, shrimp, clams, and mussels in a marinara sauce	45.00
Today's Lasagna al Forno Please ask your server	18.95
Home made Gnocchi Fresh tomato basil sauce	18.50

Consuming raw or under-cooked animal food may increase your risk of foodborne illness.