

CENTRO

TRATTORIA & BAR

RESTAURANT WEEK MENU

\$29.95 AVAILABLE SUNDAY, MARCH 31ST THROUGH SUNDAY, APRIL 7TH

PRIMI

Choice of One

CALAMARI
s a l a d

FRISEE, trevise, ESCAROLE, red pepper vinaigrette

nonna's
MEATBALLS

POMODORO, grana padano

CAPRESE

HEIRLOOM TOMATOES, fresh mozzarella, BASIL, oregano, BALSAMIC

CENTRO
s a l a d

baby lettuce, TOMATOES, cucumbers, WHITE BALSAMIC

MUSSELS

(+\$4) WHITE WINE, garlic, HERBS

caesar
SALAD

BABY ROMAINE, white anchovies, CROUTON, roasted garlic dressing

BABY ARTICHOKE
sicilian style

(+\$4) white wine butter, ANCHIOVES, garlic, SHALLOTS

SECONDI

Choice of One

linguini
PESCATORE

(+\$5) MUSSELS, clams, SHRIMP, calamari, SPICY POMODORO SAUCE

chicken
MILANESE

RUGOLA, tomatoes, WHITE BEANS, red onions, GRANA PADANO

RIGATONI
alla norma

ricotta, ROASTED EGGPLANT, pomodoro, BASIL, grana padano

ny strip
STEAK

(+\$7) OREGANATA STYLE, heirloom tomatoes, STRING BEANS, parmesan mashed potatoes**

cavatelli
CARBONARA

peas, PANCETTA, shallots, CREAM, egg yolk, BLACK PEPPER

CHICKEN
parmigiana

LINGUINI, pomodoro, BASIL, evoo

SALMON
biologico

ORGANIC SALMON, lemon caper olive tapenade, ROASTED YUKON POTATOES WITH ROSEMARY BALSAMIC ONION GLAZE**

SHRIMP
saltimbocca

(+\$5) COLOSSAL SHRIMP, sauteed spinach, PROSCIUTTO DI PARMA, fontina, CROSTINI

DOLCI

Choice of One

Mini Canolis

HOMEMADE CREAM, crushed pistachios, CHOCOLATE CHIPS

TIRAMISU

LADYFINGERS, coffee, SWEET MASCARPONE, cocoa

DAILY CHEF'S SELECTION

Please inform your server of any allergies

*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions **These items can be cooked to your liking