



### Primi

**Fritto Misto** *crispy calamari, shrimp, & zucchini served with spicy marinara* 8.95

**Beef Carpaccio** *thinly sliced seared beef with capers, tomatoes, mushrooms, grilled radicchio, arugula & shaved parmesan* 10.95

**Portobello Frites** *breaded Portobello mushroom caps, roasted garlic aioli & truffle oil* 7.95

**Melanzane Parmesan** *pan fried eggplant, house-made mozzarella with marinara sauce & pesto* 7.95

**Oven-baked Garlic Bread** *with basil, leek-butter & 5 cheeses* 5.95

**Garlic Shrimp** *scampi style, white bean ragu* 9.95

### Insalata

**Insalata il Centro** *mixed greens, shaved fennel, balsamic vinaigrette* 4.95

**Italian Chopped** *grilled chicken, fresh avocado, gorgonzola cheese, fresh tomato, sliced red onions & sweet basil vinaigrette* 10.95  
*without chicken* 7.95

**Insalata Antipasto** *mixed greens, arugula, mortadella, salami, kalamata olives, tomato, radicchio, gorgonzola & lemon vinaigrette* 10.95

**Panzanella** *seasonal tomatoes, focaccia croutons, house-made mozzarella, hot house cucumber & balsamic vinaigrette* 6.95

**Caesar** *whole leaf romaine, creamy caesar dressing* 5.95  
*add chicken* 3.00

**Caprese** *house-made mozzarella, seasonal tomatoes, fresh basil & pesto oil* 7.95

**Asparagus** *pancetta wrapped, parmesan foam, mixed greens* 9.95

**Spinach & Goat Cheese** *wilted spinach, pancetta vinaigrette, baked herb-breaded goat cheese* 9.95

### Zuppa

**Creamy Tomato Basil** 4.95

**Zuppa del Giorno** 4.95

### Pasta

**Rigatoni Buttera** *spicy ground Italian sausage, green peas, tomato cream with a touch of red pepper flakes & parmesan* 13.95 / *lite* 9.95

**Capellini Pomodoro** *angel hair pasta, smoked tomato sauce & fresh pesto* 9.95 / *lite* 7.95

**Mezzaluna** *house-made ravioli stuffed with spinach, ricotta and mozzarella cheeses with tomato, alfredo & pesto sauces* 12.95

**Ravioli di Manzo** *spinach pasta stuffed with beef & parmesan, spicy tomato-caper sauce* 15.95

**Chicken & Rapini Alfredo** *onions, garlic, wild mushrooms & penne pasta* 14.95 / *lite* 10.95

**Parmesan Risotto** *ragu of spring vegetable, exotic wild mushrooms* 16.95 / *lite* 12.95  
*add shrimp* 7.95

**Pappardelle Bolognese** *classic hearty beef and pork sauce, grated parmesan & chopped parsley* 13.95 / *lite* 9.95

**Shrimp & Tomato Gnocchi** *rock shimp, fresh tomato salad, parsley sauce* 18.95

**Linguini Carbonara l'Originale** *apple-wood smoked bacon, onions, garlic, parmesan, egg, & fresh ground pepper* 12.95 / *lite* 8.95

**Spaghetti & Meatballs** *hand-made meatballs & tomato sauce your mama never made!* 13.95 / *lite* 9.95

**Chicken Agnolotti** *gilled chicken, sundried tomatoes, roasted garlic, goat cheese, escarole* 15.95

### Pranzo

**Chicken Piccata** *thinly pounded chicken breast with lemon caper sauce, angel hair pasta* 17.95

**Chicken Parmesan** *crispy herb breaded chicken breast with roma tomato sauce & house-made mozzarella over spaghetti* 16.95

**Sole Francese** *pan seared, baby artichokes, capers, heirloom tomatoes, lemon butter sauce* 21.95

**Basil Crusted Salmon** *pan fried yukon gold potatoes, pepperanata, and basil* 20.95

**Cioppino** *fresh fish, shrimp & mussels, tomato broth & saffron rouille* 16.95

**Chicken Marsala** *oven roasted chicken, shitaki, cremini, & oyster mushrooms, herb whipped potatoes with a marsala wine sauce* 17.95

### Al Forno

**Chicken Crespelle** *spinach, wild mushrooms & pulled chicken in a chickpea crepe baked with garlic cream & fontina cheese* 15.95

**Veal Milanese** *10oz herb breaded chop garnished with arugula salad and lemon butter sauce* 26.95

**Filetto con Ravioli Gorgonzola** *grilled filet mignon, hand-made ravioli stuffed with gorgonzola, ricotta, sweet garlic & spinach, Barolo red wine sauce* 28.95

**Oven Roasted Half Chicken** *seasonal vegetables* 19.95

**Lasagne** *seasonal ingredients, ask your server for details* 14.95

**Roasted Seasonal Vegetables** 14.95

### Pizza

**Margherita** *sliced tomatoes, house-made mozzarella & fresh basil* 9.95

**Smoked Chicken** *roasted garlic oil, caramelized onions, wild mushrooms, fontina cheese, fresh oregano & alfredo sauce* 10.95

**Gigi Special** *ask your server for details* 11.95

**Tre Fromaggio** *house tomato sauce, provolone, mozzarella, & parmesan cheeses with fresh herbs* 8.95  
*add Italian sausage* 2.00

**Quattro Stagioni** *kalamata olive tomato sauce, roasted garlic, artichoke hearts, prosciutto, provolone & mozzarella cheeses with a wild mushroom mix finished with a sunny-side up egg* 13.95

**Pepperoni Pepperone** *sliced pepperoni, roasted seasonal peppers & three cheese blend* 10.95

**Carne Italiano** *spicy marinara, salami, mortadella, ground Italian sausage, fresh oregano, herbed ricotta cheese & 5 cheese blend* 13.95

### Contorni

3.95

**Basil Whipped Potatoes**

**Creamy Mascarpone Polenta**

**Sautéed Garlic Spinach**

**Two Meatballs with House-made Marinara**

**Side Pasta with Olive Oil & Garlic**

## Vino

*listed by body & style to suit your taste & state of mind*

### Sparkling

Barefoot Bubbly 7.00 / 32.00  
Moet & Chandon White Star 45.00 split / 90.00  
Lunetta Prosecco 9.00 / 36.00  
Martini & Rossi Asti Spumante 32.00  
Cascinetta Vietti Moscato d'Asti 6.50 / 26.00  
Moletto Prosecco 45.00

### Light

#### Blanco

Antinori Villa White, blend 6.50 / 26.00  
Fontana Candida Frascati, blend 5.50 / 22.00  
Esperto Pinot Grigio 7.00 / 28.00  
Principessa Gavia, Gavi 8.00 / 32.00  
Ironstone Symphony 7.00 / 28.00  
Hey Mambo Swanky White 36.00  
Pine Ridge Chenin Blanc - Viogner 9.50 / 38.00  
Bonny Doon PacificRim Riesling 7.50 / 30.00

#### Rosso

Antinori Villa Red Toscana, blend 50.00  
Cecchi Sangiovese di Toscana 5.50 / 22.00  
Niebaum Coppola Rosso, blend 25.00  
Baroncini Chianti Messere 7.00 / 28.00  
Erath Pinot Noir 9.50 / 38.00  
Tommasi Valpolicella 9.50 / 38.00  
MacMurray Ranch Sonoma Coast Pinot Noir 44.00  
Michele Chiarlo Barbera D'Asti 9.00 / 36.00

### Medium

#### Blanco

Luna di Luna Chardonnay/Pinot Grigio 28.00  
Marchetti Verdicchio dei Catelli di Jesi 11.00 / 44.00  
Pighin Pinot Grigio 12.00 / 48.00  
Trinity Oaks Chardonnay 7.00 / 28.00  
Ruffino Libaio Chardonnay 8.00 / 32.00  
Ruffino Orvieto 7.50 / 29.00  
Bridlewood Central Coast Viognier 44.00

#### Rosso

Santa Cristina, Sangiovese 25.00  
Banfi Brunello di Montalcino 135.00  
Cecchi Chianti Classico 27.00  
Col Di Sasso Cabernet/Sangiovese 6.00 / 24.00  
Castello d' Albola Chianti Classico 13.00/52.00  
Ruffino Riserva Ducale Chianti Classico 60.00  
Antinori "Peppoli" Chianti Classico 55.00  
Nessun Dorma Super Tuscan 9.50 / 38.00  
Masi Campofiorin, blend 35.00  
Ferrari Carano Merlot 60.00  
Nozzole Chianti Classico Reserva 60.00  
Dievole Chianti Classico Novecento 100.00  
Tormaresca NEPRICA 7.00 / 28.00  
Carmenet Dynamite Merlot 9.00 / 36.00  
Ghost Pines Merlot 11.00 / 44.00  
Paitin Barbaresco 90.00  
Ruffino Fonte al Sole 8.00 / 32.00

### Bold

#### Blanco

Nozzole Le Bruniche Chardonnay 36.00  
Caymus Conundrum, blend 60.00  
Liberty School Chardonnay 10.00 / 40.00

#### Rosso

Carmenet Dynamite Cabernet Sauvignon 12.50 / 50.00  
Antinori Pian Delle Vigne Brunello 135.00  
Earthquake Petite Syrah 45.00  
Bolla Amarone 75.00  
TorCalvano Vino Nobile de Montepulciano 85.00  
Franciscan Magnificat, Blend 125.00  
Freemark Abbey Cabernet Sauvignon 90.00  
Antinori Tignanello 180.00  
La Massa Toscana 66.00  
Rombauer Zinfandel 69.00

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[www.trattoriailcentro.com](http://www.trattoriailcentro.com)

Cena