



### Primi

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

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

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

**Polpette il Vitello** *veal meatballs, parmesan, mozzarella, spicy marinara* 8.95

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

**Oven-baked Garlic Bread** *basil infused oil, leek-butter, fresh mozzarella* 5.95

**Lumache** *wood oven roasted snails, garlic parsley butter, crostini* 10.95

### 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

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

**Panzanella** *seasonal tomatoes, focaccia croutons, house-made mozzarella, hot house cucumbers, 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

**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

### Chef Christine's \$20.11 Three Course Special Menu

*Insalata il Centro OR Soup of the Day*

*Ask your server about today's special entrée selection*

*Seasonal Sorbetto OR Gelato*

*\$1.00 for every \$20.11 Menu donated to the Regional Food Bank of Oklahoma*

*No Substitutions \* Please add \$5.00 to share*

### Pasta

**Rigatoni Buttera** *spicy ground Italian sausage, green peas, tomato cream, red pepper flakes, parmesan* 14.95 / *lite* 10.95

**Capellini Pomodoro** *angel hair pasta, smoked tomato sauce, fresh pesto* 11.95 / *lite* 8.95

**Mezzaluna** *house-made pasta, spinach, ricotta, mozzarella, tomato, alfredo, pesto* 12.95

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

**Pappardelle Bolognese** *classic hearty beef & pork sauce, shaved parmesan, chopped parsley* 13.95 / *lite* 10.95

**Beef Brasato Gnocchi** *hand-made seasonal mushroom gnocchi, braised beef, cerignola, kalamata olives, fennel seed* 18.95

**Linguini Carbonara l'Originale** *apple-wood smoked bacon, onion, garlic, parmesan, egg, green peas, fresh ground pepper* 13.95 / *lite* 10.95

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

**Roasted Pumpkin Risotto** *diver scallops, braised escarole* 23.95 / *lite* 16.95

### Contorni

3.95

**Basil Whipped Potatoes**

**Creamy Mascarpone Polenta**

**Sautéed Garlic Spinach**

**Two Meatballs, House-made Marinara**

**Side Pasta, Olive Oil & Garlic**

### Pranzo

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

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

**Basil Crusted Salmon** *yukon gold potato rounds, pepperanata* 24.95

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

**Chicken Marsala** *oven roasted chicken, shiitaki, cremini, oyster mushrooms, herb whipped potatoes, marsala wine sauce* 17.95

**Chicken Crespelle** *spinach, wild mushrooms, pulled chicken, chickpea crepe, garlic cream, fontina cheese* 15.95

**Filetto** *filet mignon, whipped potatoes, gorgonzola butter, asparagus* 26.95

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

**Lasagne Bolognese** *classic style, house-made pasta* 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* 12.95

**Tre Fromaggio** *house marinara, provolone, mozzarella, parmesan* 9.95 *add Italian sausage* 2.00

**Quattro Stagioni** *kalamata olive tomato sauce, artichoke, prosciutto, provolone, mozzarella, wild mushrooms, sunny-side up egg* 13.95

**Pepperoni Pepperone** *sliced pepperoni, roasted seasonal peppers, three cheese blend* 11.95

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

## Vino

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

### Sparkling

Kenwood Brut 7.00 / 28.00  
**Schramsberg Blanc de Blanc 40.00 split / 80.00**  
Ruffino Prosecco 9.00 / 36.00  
Secco Italian Bubbles Brut Rosé 11.00 / 44.00  
Tosti Asti 10.00 / 40.00  
Mumm Napa Cuvee Demi Sec 55.00  
Lunetta Prosecco 10.00 / 40.00  
Cascinetta Vietti Moscato d'Asti 44.00

### Light

#### Blanco

Three Pears Pinot Grigio 7.00 / 28.00  
Joel Gott Sauvignon Blanc 9.00 / 36.00  
Ironstone Symphony 7.00 / 28.00  
Amano Soave 8.00 / 32.00  
Marchetti Verdicchio dei Castelli di Jesi 44.00  
Fontana Frascati 6.00 / 24.00  
Pine Ridge Chenin Blanc – Viognier 10.00 / 40.00  
Snoqualmie Naked Riesling 8.00 / 32.00  
Tommasi Pinot Grigio 11.00 / 44.00

#### Rosso

Antinori Villa Red Toscana, blend 48.00  
il Bastardo Sangiovese 6.00 / 24.00  
Niebaum Coppola Rosso, blend 25.00  
Baroncini Chianti Messere 8.00 / 32.00  
Erath Pinot Noir 13.00 / 52.00  
Tommasi Valpolicella 11.00 / 44.00  
**Van Duzer Pinot Noir Cuvee 48.00**  
Michele Chiarlo Barbera D'Asti 9.00 / 36.00

### Medium

#### Blanco

Luna di Luna Chardonnay/Pinot Grigio 28.00  
Pighin Pinot Grigio 11.00 / 44.00  
**Trinity Oaks Chardonnay 7.00 / 28.00**  
Ruffino Libaio Chardonnay 32.00  
Ruffino Orvietto 8.00 / 32.00

#### Rosso

Santa Cristina, Sangiovese 30.00  
Banfi Brunello di Montalcino 120.00  
Cecchi Chianti Classico 27.00  
Big House Red, blend 7.00 / 28.00  
Castello d' Albola Chianti Classico 12.00 / 48.00  
Ruffino Riserva Ducale Chianti Classico 55.00  
Antinori "Peppoli" Chianti Classico 55.00  
Nessun Dorma Super Tuscan 13.00 / 52.00  
Quattro Mani Montepulciano 9.00 / 36.00  
Red Rock Malbec 8.00 / 32.00  
Masi Campofiorin, blend 42.00  
Mondavi Napa Merlot 12.00 / 48.00  
Ferrari Carano Merlot 60.00  
Nozzole Chianti Classico Reserva 70.00  
Dievole Chianti Classico Novecento 95.00  
Tormaresca NEPRICA 8.00 / 32.00  
Carmenet Dynamite Merlot 8.00 / 32.00  
Ghost Pines Merlot 11.00 / 44.00  
Paitin Barbaresco 90.00  
Hess Select Tri-County Cabernet 42.00  
Angeline Pinot Noir 9.00 / 36.00  
Ruffino Aziano Chianti Classico 10.00 / 40.00  
Ciacci Piccolomini 45.00

### Bold

#### Blanco

Nozzole Le Bruniche Chardonnay 9.00 / 36.00  
Sokol Blosser Evolution, blend 48.00  
Liberty School Chardonnay 10.00 / 40.00

#### Rosso

Sterling Cabernet Sauvignon 12.00 / 48.00  
Antinori Pian Delle Vigne Brunello 135.00  
Earthquake Petite Sirah 55.00  
Bolla Amarone 95.00  
Rotta Zinfandel 58.00  
TorCalvano Vino Nobile de Montepulciano 75.00  
Franciscan Magnificat, Blend 110.00  
Freemark Abbey Cabernet Sauvignon 90.00  
Antinori Tignanello 180.00  
**Grgich Hill Cabernet Sauvignon 130.00**  
Rombauer Zinfandel 78.00

*\*Ask your server about Green Wines\**

**500 West Main Oklahoma City 405.601.5858**

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

### Cena