

## primi

<b>Calamari Fritti</b>	8
tomato basil-horseradish sauce <b>With Fried Pepperoncini</b>	9
<b>Bruschetta</b>	6
italian bread, tomatoes, basil, garlic, mozzarella, balsamic vinegar	
<b>Artichoke and Spinach</b>	9
spinach, artichoke, mascarpone, herbed bread for dipping	
<b>Milanese Crispy Shrimp</b>	10
italian salsa	
<b>Mussels Pomodoro</b>	11
garlic, white wine, tomato broth	
<b>Zucchini Fritti</b>	7
marinara	
<b>Beef Carpaccio</b>	11
arugula, capers, lemon dressing, shaved parmigiano-reggiano	
<b>Tomato Mozzarella Caprese</b>	8
beefsteak tomatoes, mozzarella, onion, basil, olives, extra virgin olive oil, aged balsamic vinegar	

## zuppa & insalatas

<b>Zuppa Del Giorno</b>	4
soup of the day	
<b>Tuscan Minestrone</b>	4
assorted vegetables, rotini pasta	
<b>Italian Wedding</b>	4
meatballs, spinach	
<b>Insalata della Casa</b>	5
greens, cucumber, tomato, gorgonzola, balsamic dressing	
<b>Caesar Classico</b>	5
herb focaccia croutons	
<b>Spinach Salad</b>	5
spinach, sun-dried tomato-pancetta dressing, gorgonzola, onion, hard-boiled egg	
<b>Messina Salad</b>	6
greens, cucumber, tomato, olives, onion, feta, red wine vinegar, olive oil	
<b>Bistecca Insalata</b>	6
wedge of lettuce, bacon, tomato, onion, gorgonzola dressing	
<b>Mezza Insalata and Zuppa</b>	7
half salad and choice of soup	

# CENTRO

## italian kitchen

## insalatas grande

<b>Chopped Chicken Salad</b>	10
iceberg lettuce, grilled chicken, tomato, avocado, gorgonzola, crispy prosciutto, onion, house dressing	
<b>Capri Shrimp Salad</b>	13
greens, grilled shrimp, peppers, carrot, apples, walnuts, gorgonzola, black raspberry vinaigrette	
<b>Chicken Caesar Salad</b>	10
milanese style chicken, romaine, parmesan cheese, herb focaccia croutons <b>Grilled Salmon Caesar</b>	13
<b>Tuscan Steak Salad</b>	13
marinated sirloin, arugula, romaine, avocado, tomato, onion, gorgonzola, pepperoncini, chili-citrus vinaigrette	
<b>Grilled Tuna Salad</b>	14
greens, tomato, asparagus, feta, crispy potatoes, balsamic dressing	

## pizzas

<b>Margherita</b>	8
roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, tomato sauce	
<b>Salsiccia</b>	9
italian sausage, tomato sauce, caramelized onions, four cheese blend	
<b>Pepperoni Classico</b>	9
italian pepperoni, mozzarella, provolone, tomato sauce	
<b>Bolognese</b>	10
italian sausage, spicy capicola ham, salami, four cheese blend, fresh basil	

Add a Caesar or Insalata della Casa for 2.50

## pastas

<b>Pasta Centro</b>	13
rotini, grilled chicken, asparagus, mushrooms, roasted red pepper, tomato cream	
<b>Fettuccini Carbonara</b>	15
grilled chicken, pancetta, parmigiano-reggiano, spinach, sun-dried tomatoes	
<b>Lasagna Tradizionale</b>	12
bolognese, three cheese cream sauce	
<b>Pasta Pomodoro</b>	10
fettuccini, pomodoro sauce, basil, parmesan cheese <b>Chicken Pomodoro</b> <b>Shrimp Pomodoro</b>	15
<b>Rotini Chicken</b>	13
grilled chicken, feta, mushrooms, tomato, spinach, garlic broth	
<b>Penne alla Toscana</b>	13
italian sausage, roasted peppers, onion, marinara, herb goat cheese, basil	
<b>Spaghetti con Meatballs</b>	11
marinara, parmesan, basil	
<b>Sausage Penne Rustica</b>	12
tomato meat sauce, italian sausage, alfredo sauce	
<b>Cheese Ravioli</b>	11
four cheese blend, basil cream sauce, pesto crumbs	

## sandwiches served with housemade chips

<b>Turkey and Avocado</b>	9
turkey, avocado, swiss, onion, lettuce, tomato, house dressing, italian bread	
<b>Italian Sub</b>	10
ham, salami, spicy capicola ham, swiss, lettuce, tomato, italian dressing, italian bread	
<b>Chicken Parmesan</b>	9
breaded chicken breast, marinara, mozzarella, rustic roll	
<b>Turkey Florentine</b>	9
roasted turkey, spinach, applewood smoked bacon, tomato, provolone, rustic roll	
<b>Chicken Vesuvio</b>	9
grilled chicken, provolone, lettuce, tomato, onion, oregano, olive oil, ciabatta	
<b>Steak</b>	11
grilled tenderloin, onion, tomato, gorgonzola, arugula, ciabatta	
<b>Milanese Burger</b>	11
marinara, mozzarella, provolone, arugula, tomato, sautéed pepper and onion, rustic roll	
<b>Mezza Panini and Zuppa</b>	9
half panini and choice of soup	

## specialità

<b>Milanese Chicken Parmigiana</b>	13
herb-breaded chicken, marinara, mozzarella, spaghetti, garlic alfredo sauce <b>Milanese Eggplant</b> <b>Milanese Veal Cutlet</b>	18
<b>Salmon Oreganata</b>	17
oven-roasted, oregano-garlic breadcrumb crust salmon, mushroom risotto, roasted red pepper sauce, seasoned vegetables	
<b>Chicken Piccata</b>	13
chicken, lemon-caper cream sauce, potato cake, sauteed garlic broccoli <b>Tilapia Piccata</b> <b>Veal Cutlet Piccata</b>	18
<b>Peppercorn-Crusted Tuna</b>	18
with mushroom risotto, asparagus, charred tomato relish, balsamic glaze	
<b>Chicken Marsala</b>	16
marinated, mushroom wine sauce, with tuscan mashed potatoes <b>Veal Cutlet Marsala</b>	18
<b>Pollo di Balsamico</b>	16
balsamic marinated chicken breast, with roasted vegetables, portobello mushrooms	

Add a Caesar or Insalata della Casa for 2.50

## lati

<b>Sauteed Garlic Spinach</b>	4
<b>Steamed Lemon Broccoli</b>	4
<b>Tuscan Mashed Potatoes</b>	4
<b>Roasted Vegetables</b>	4
<b>Pasta Alfredo or Marinara</b>	4
<b>Meatballs</b>	5
<b>Sausage, Peppers and Onions</b>	5
<b>Vesuvio Potatoes</b>	4
<b>Potato Cakes</b>	4

## dolci

<b>Tiramisu</b>	7
espresso crème anglaise, liqueur soaked ladyfingers, with mascarpone	
<b>Tuaca Bread Pudding</b>	7
bananas, white chocolate, crème anglaise	
<b>Cannoli</b>	6
two pastry shells, sweet ricotta, shaved chocolate, pistachios	
<b>Marsala Crème Brûlée</b>	6
with fresh vanilla bean, caramelized sugar	
<b>Torta di Cioccolata</b>	8
chocolate cake, chocolate syrup, raspberry sauce	
<b>Cheesecake</b>	7
caramelized sugar, crème anglaise	
<b>Gelato e Sorbetto del Giorno</b>	6

## primi

<b>Calamari Fritti</b>	8
tomato basil-horseradish sauce <b>With Fried Pepperoncini</b>	9
<b>Bruschetta</b>	6
italian bread, tomatoes, basil, garlic, mozzarella, balsamic vinegar	
<b>Artichoke and Spinach</b>	8
spinach, artichoke, mascarpone, herbed bread for dipping	
<b>Milanese Crispy Shrimp</b>	10
italian salsa	
<b>Mussels Pomodoro</b>	11
garlic, white wine, tomato broth	
<b>Zucchini Fritti</b>	7
marinara	
<b>Beef Carpaccio</b>	11
arugula, capers, lemon dressing, shaved parmigiano-reggiano	
<b>Tomato Mozzarella Caprese</b>	8
beefsteak tomatoes, mozzarella, onion, basil, olives, extra virgin olive oil, aged balsamic vinegar	

## zuppa & insalatas

<b>Tuscan Minestrone</b>	4
assorted vegetables, rotini pasta	
<b>Italian Wedding</b>	4
meatballs, spinach	
<b>Insalata della Casa</b>	5
greens, cucumber, tomato, gorgonzola, balsamic dressing	
<b>Caesar Classico</b>	5
herb focaccia croutons	
<b>Spinach Salad</b>	5
spinach, sun-dried tomato-pancetta dressing, gorgonzola, onion, hard-boiled egg	
<b>Messina Salad</b>	6
greens, cucumber, tomato, olives, onion, feta, red wine vinegar, olive oil	
<b>Bistecca Insalata</b>	6
wedge of lettuce, bacon, tomato, onion, gorgonzola dressing	

# CENTRO

italian kitchen

## insalatas grande

<b>Chopped Chicken Salad</b>	10
iceberg lettuce, grilled chicken, tomato, avocado, gorgonzola, crispy prosciutto, onion, house dressing	
<b>Capri Shrimp Salad</b>	13
greens, grilled shrimp, peppers, carrot, apples, walnuts, gorgonzola, black raspberry vinaigrette	
<b>Chicken Caesar Salad</b>	10
milanese style chicken, romaine, parmesan cheese, herb focaccia croutons <b>Grilled Salmon Caesar</b>	13
<b>Tuscan Steak Salad</b>	13
marinated sirloin, arugula, romaine, avocado, tomato, onion, gorgonzola, pepperoncini, chili-citrus vinaigrette	
<b>Grilled Tuna Salad</b>	14
greens, tomato, asparagus, feta, crispy potatoes, balsamic dressing	

## pizzas

<b>Margherita</b>	8
roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, tomato sauce	
<b>Salsiccia</b>	9
italian sausage, tomato sauce, caramelized onions, four cheese blend	
<b>Pepperoni Classico</b>	9
italian pepperoni, mozzarella, provolone, tomato sauce	
<b>Bolognese</b>	10
italian sausage, spicy capicola ham, salami, four cheese blend, fresh basil	

Add a Caesar or Insalata della Casa for 2.50

## specialità

<b>Milanese Chicken Parmigiana</b>	13
herb-breaded chicken, marinara, mozzarella, spaghetti, garlic alfredo sauce	
<b>Milanese Eggplant</b>	12
<b>Milanese Veal Cutlet</b>	18
<b>Salmon Oreganata</b>	17
oven-roasted, oregano-garlic breadcrumb crust salmon, mushroom risotto, roasted red pepper sauce, seasoned vegetables	
<b>Chicken Piccata</b>	13
chicken, lemon-caper cream sauce, potato cake, sauteed garlic broccoli	
<b>Tilapia Piccata</b>	15
<b>Veal Cutlet Piccata</b>	18
<b>Peppercorn-Crusted Tuna</b>	18
with mushroom risotto, asparagus, charred tomato relish, balsamic glaze	
<b>Filet Gemellati</b>	22
two filets, sauteed spinach, wild mushrooms, tuscan mashed potatoes, demi-glace	
<b>With Gorgonzola Topping</b>	23
<b>Chicken alla Fiorentina</b>	16
stuffed with fontina, italian cured ham, spinach, with asparagus, vesuvio potatoes	
<b>Parmesan-Crusted New York Strip</b>	24
marinated in garlic-rosemary, with mashed potatoes, crispy onion	
<b>Chicken Marsala</b>	16
marinated, mushroom wine sauce, with tuscan mashed potatoes	
<b>Veal Cutlet Marsala</b>	18
<b>Pollo di Balsamico</b>	16
balsamic marinated chicken breast, with roasted vegetables, portobello mushrooms	
<b>Pork Chops alla Griglia</b>	17
grilled, marinated pork chops, parmesan, gorgonzola butter, with broccoli, tuscan vesuvio potatoes	
Add a Caesar or Insalata della Casa for 2.50	
<b>Sauteed Garlic Spinach</b>	4
<b>Steamed Lemon Broccoli</b>	4
<b>Tuscan Mashed Potatoes</b>	4
<b>Roasted Vegetables</b>	4
<b>Pasta Alfredo or Marinara</b>	4
<b>Meatballs</b>	5
<b>Sausage, Peppers and Onions</b>	5
<b>Vesuvio Potatoes</b>	4
<b>Potato Cakes</b>	4

## lati

## pastas

<b>Pasta Centro</b>	13
rotini, grilled chicken, asparagus, mushrooms, roasted red pepper, tomato cream	
<b>Spaghetti Fra Diavolo</b>	13
herb-garlic oil, spicy pomodoro sauce	
<b>Chicken</b>	13
<b>Shrimp</b>	15
<b>Fettuccini Carbonara</b>	15
grilled chicken, pancetta, parmigiano-reggiano, spinach, sun-dried tomatoes	
<b>Lasagna Tradizionale</b>	12
bolognese, three cheese cream sauce	
<b>Pasta Pomodoro</b>	10
fettuccini, pomodoro sauce, basil, parmesan cheese	
<b>Chicken Pomodoro</b>	13
<b>Shrimp Pomodoro</b>	15
<b>Rotini Chicken</b>	13
grilled chicken, feta, mushrooms, tomato, spinach, garlic broth	
<b>Seafood Fettuccini</b>	18
shrimp, calamari, spicy tomato vegetable sauce, mussels	
<b>Penne alla Toscana</b>	13
italian sausage, roasted peppers, onion, marinara, herb goat cheese, basil	
<b>Spaghetti con Meatballs</b>	11
marinara, parmesan, basil	
<b>Sausage Penne Rustica</b>	12
tomato meat sauce, italian sausage, alfredo sauce	
<b>Cheese Ravioli</b>	11
four cheese blend, basil cream sauce, pesto crumbs	
<b>dolci</b>	
<b>Tiramisu</b>	7
espresso crème anglaise, liqueur soaked ladyfingers, with mascarpone	
<b>Tuaca Bread Pudding</b>	7
bananas, white chocolate, crème anglaise	
<b>Cannoli</b>	6
two pastry shells, sweet ricotta, shaved chocolate, pistachios	
<b>Marsala Crème Brûlée</b>	6
with fresh vanilla bean, caramelized sugar	
<b>Torta di Cioccolata</b>	8
chocolate cake, chocolate syrup, raspberry sauce	
<b>Cheesecake</b>	7
caramelized sugar, crème anglaise	
<b>Gelato e Sorbetto del Giorno</b>	6

## bubbly

	glass	btl
Mionetto, Prosecco	9	36
Mondoro, Spumante	7	30
Moet & Chandon, White Star	1/2 bottle	46
Rosa Regale, Brachetto d'Acqui		56

## blondes

	glass	btl
Pinot Grigio, Principato	6	24
Pinot Grigio, Ruffino Lumina	8	32
Pinot Grigio, Gabbiano	6	24
Pinot Grigio, Voga Italia	8	32
Pinot Grigio, Livio Felluga Esperto		39
Pinot Blanco, Feresin		45
Chardonnay, Bertani Le Lave		44
Chardonnay, Pio Cesare		50
Cortese Di Gavi, Pio Cesare		49
Gavi, Principessa		36
Arneis Blange, Ceretto		45
Orvieto, Baroncini	7	28
Fume Blanc, Ferrari Carano	10	40
Sauvignon Blanc, Santa Margherita		44
Soave, Anselmi		38
Verdicchio, Fazi Battaglia		32

# CENTRO

italian kitchen

## redheads

	glass	btl
Chianti Classico, Banfi	8	32
Chianti, Ruffino Il Ducale		36
Chianti Classico, Aziano	7	28
Chianti Classico, Gabbiano Riserva		45
Chianti, Monrosso	7	28
Collepino, Banfi		35
Col-di-Sasso, Banfi	6	24
Carmignano, Capezza Reale		39
Il Chiaretto, Cosentino		40
Nebbiolo d'Alba, Ratti		40
Merlot, Livio Felluga		54
Med Red, Cosentino	9	36
Dolcetto d'Alba		43
Salice Salentino, Candido		32
Sangiovese, Dievolino		42
Sangiovese, Luna di Luna		39
Sangiovese/Merlot, Gabbiano	7	28
Cru Cannubi, Marchesi di Barolo		76
Gattinara, Travaglini		49
Zonchera Barolo, Ceretto		75
Sienna, Ferrari-Carano		48
Pinot Noir, Cavit	6	24
Rubizzo, Rocco Della Macie		38
Rubrato, Feudi		40

## specialty cocktails

### Centro Martini

Limoncello, Belvedere Vodka, shaken with ice, served over lemon sorbet

### Centro Negroni

Campari, Sweet Vermouth, Tanqueray Gin, served over ice, splash of orange juice

### Centro Manhattan

Tuaca Liqueur, Dry Vermouth, served over ice, lemon twist

### Champagne Mojito

Fresh mint soaked in Meyers Rum, topped with Prosecco

### Don Centro

Kettle One Vodka, shaken with ice, whisper of Amaretto di Sarano, lemon twist

### Centro Night-Cap

Absolut Vanilla, Frangelico, served over ice, splash of Tia Maria

## bottled beer

Peroni	Corona
Budweiser Select	Coors Light
Chimay Blond Cinq Cents	Michelob Ultra
Miller Lite	Heineken Light

## draft beer

Bud Light	Amstel
New Castle Brown Ale	Stella Artois
Sierra Nevada Pale Ale	Guinness
Blue Moon Belgium White Ale	Harp Lager

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