CENTO

ITALIANO

MENUS

DINNER MENU

ANTIPASTO

TOMATO FOCACCIA & GARLIC BREAD

$9 Vegetarian Options Available

WHIPPED RICOTTA

$23 Gluten-Free and Vegetarian Options Available
Black Truffles, Local Honey

OCTOPUS

$28 Gluten-Free Options Available
Pistachios, Castelvetrano Olives

PROSCUITTO & FIGS

$25 Gluten-Free Options Available
Chianti Agrodolce, Sofia Cheese

AHI TUNA

$20 Gluten-Free Options Available
Preserved Lemon, Basil, Olive Powder

STUFFED PAPPARDELLE

$24 Vegetarian Options Available
Mushrooms, Ricotta, Aged Balsamic

FRITTO MISTO

$26
Calamari, Shrimp, Garlic Aioli

ARANCINI

$19
Taleggio, Black Truffles

BEEF CARPACCIO

$28 Gluten-Free Options Available
Stracciatella, Truffle, Potato, Chive

BURRATA

$24 Gluten-Free and Vegetarian Options Available
Roasted Tomato Pesto, EVOO

TRUFFLED EGG

$29 Gluten-Free and Vegetarian Options Available
Caramelized Salsify, Fresh Truffle

SALADS

CAESAR

$16 Gluten-Free Options Available
Parmigiano Reggiano, Anchovy Dressing, Croutons

HEIRLOOM BEETS

$19 Gluten-Free and Vegetarian Options Available

Candied Pistachios, Citrus, Goat Cheese

PEAR SALAD

$18 Gluten-Free and Vegetarian Options Available
Mizuna, Poached Pear, Candied Walnuts, Gorgonzola Dolce, Champagne Vinaigrette

PASTA

BOLOGNESE

$31 Gluten-Free Options Available
Ricotta Cavatelli, Braised Beef

RIGATONI

$35 Gluten-Free and Vegetarian Options Available
Shrimp, Tomato Cream, Roasted Chilis

SHORT RIB

$41
40 Yolk Egg Noodle, Pecorino Romano, Black Pepper

KING CRAB TAGLIATELLE

$69 Gluten-Free Options Available
Stracchino, Crab Butter Sauce, Calabrian Chili

SCARPINOCC

$30
Taleggio, Aged Balsamic

TRUFFLE GIRELLE

$43 Gluten-Free Options Available
Scallops, Mushrooms, Stracchino Truffle Cream

LASAGNA ROTOLO

$39
Rolled Lasagna, Robiola

MAINS

BRANZINO

$54 Gluten-Free Options Available
Golden Potatoes, Champagne Lemon Vinaigrette

SABLEFISH

$52 Gluten-Free Options Available
Butternut Squash Risotto, Delicata, Pepita Gremolata

DUROC PORK CHOP

$53 Gluten-Free Options Available
Cipollini Agrodolce, Roasted Peppers

CHICKEN

$49 Gluten-Free Options Available
Calabrian Chili, Zucchini, Potato Culurgiones, Tomato Butter

PIEDMONTESE 8OZ. FILET MIGNON

$69 Gluten-Free Options Available
Potato Gnocchi, Gorgonzola Cream

ALLA PARMIGIANA

Stracciatella, Aglio e Olio

CHICKEN PARMESAN

$49

VEAL PARMESAN

$69

DESSERT MENU

DESSERTS

PANNA COTTA

Gluten-Free Options Available
Poached Apple, Cranberry Crumble, Cider Sorbet

TIRAMISU

Vegetarian Options Available
Ladyfinger, Marsala Espresso Soak, Mascarpone

LIMONCELLO TART

Vegetarian Options Available
Lemon Curd, Raspberries, Meringues

CHOCOLATE HAZELNUT TORTE

Gluten-Free & Vegetarian Options Available
Praline Chocolate Mousse, Candied Hazelnuts

PROFITEROLES

House Gelato, Craquelin, Ganache

GELATO | SORBETTO

Gluten-Free & Vegetarian Options Available
Chef's Selection Spun Fresh Daily

AFTER DINNER COCKTAILS

CAFFÈ NEGRONI

$16
Watershed Four Peel Gin, Espresso-Infused Carpano Antica, Select Aperitif, Orange

CAFFÈ CON PANNA

$7
Espresso, Vanilla Bean Whipped Cream

AFFOGATO

$9
Double Espresso, Tahitian Vanilla Gelato
the sinful edition +$8
Choice of Buffalo Trace Bourbon Cream, Kahlua, or Watershed Nocino

LIMONCELLO

$12
Exclusively Crafted With Noble Cut Distillery

AMAROS

AVERNA

$14

MONTENEGRO

$14

NONINO

$14

HAPPY HOUR MENU

CENTO APERITVO MENU

Monday – Friday 4 to 6 PM
Saturday & Sunday 3 to 5 PM
Available at our Indoor & Outdoor Bars and High Tops only

ALL CLASSIC COCKTAILS $12

SELECT ITALIAN WINE OFFERINGS

Enjoy select 9 oz. Glasses of Wine at the price of a 6 oz. Pour

LOUNGE MENU

ARTICHOKE HEART

Gremolata, Aioli
$10 each

ARANCINI

Tallegio, Black Truffles
$12

FRITTO MISTO

Calamari, Shrimp, Garlic Aioli
$15

PROSCIUTTO & MELON

Cantaloupe & Honeydew, Gran Cacio gf
$16

BRAISED MEATBALL

San Marzano, Basil
$8 each

*Consuming Raw Or Undercooked Meats, Poultry, Seafood Or Eggs May Increase Your Risk Of Foodborne Illness. Please Inform Your Server Of Any Food Allergies. While We Will Do Our Best To Accommodate Your Needs, Please Be Aware Our Restaurant Uses Ingredients That Contain All The Major FDA Allergens (Peanuts, Tree Nuts, Eggs, Fish, Shellfish, Milk, Soy & Wheat). We Offer Gluten-Free Friendly Selections; However, Our Kitchen Is Not Completely Gluten-Free.

COCKTAIL MENU

COCKTAILS

COSMOPOLITAN

$17
Ketel One Grapefruit & Rose, Cranberry Infusion, Citrus

DIRTY MARTINI

$19

Grey Goose, House Brine, Gorgonzola Olives

DAIQUIRI

$17

Leblon Cachaça, Brûléed Banana & Pineapple, Fresh Lime

OLD FASHIONED

$21

Four Roses Small Batch, Orange, Salt And Smoke Bitters
Barrel-Aged Bardstown Origin Series Bourbon, Demerara Syrup, Orange Bitters

MARGARITA

$18

Don Fulano Reposado, Sarti Rosa, Fresh Citrus, Rosemary Agave, Citrus Salt

AMARYE

$24

Angel's Envy Rye, Woodford Reserve, Cynar 70 Proof, Amaro Averna, D.O.M. Benedictine

MANHATTAN

$20

Buffalo Trace, Montenegro, Watershed Nocino, Mocha Cherries

ESPRESSO MARTINI

$19

Belvedere, Fresh Brewed Espresso, Tiramisu, Hazelnut

AMARETTO SOUR

$16

Il Tramonto Amaretto, Four Roses Bourbon, Lemon

PROSECCO SPRITZ

HUGO

$18
St-Germain, Lillet Blanc, Herbs

MONTENEGRO

$19
Amaro, Italicus, Fresh Lemon

APEROL

$16
Aperol, Aperitivo Cappelletti, Citrus Cordial

LIMONCELLO

$18
Noble Cut Limoncello, Citrus

SPIRIT FREE

SPRITZ

$13
Lyre's Italian Orange, Giffard Aperitif, Mionetto Alcohol-Removed Sparkling

BELLA VISTA

$12
Muddled Raspberry, Lyre’s London Dry, Fresh Lemon

AMARETTO SOUR

$13
Lyre’s Amaretti Alternative, Citrus Cordial, Luxardo

ARDITO MARTINI

$12
Fresh Brewed Espresso, Expertly Sha

WINE MENU

BY THE GLASS

SPUMANTE

MOSCATO D'ASTI, VIETTI

Piedmont, Italy, 2025
6oz for $11 | 9oz for $16 | Bottle for $44

PROSECCO, LA GIOIOSA

Italy, NV
6oz for $13 | Bottle for $52

BRUT, FERGHETTINA, FRANCIACORTA

Lombardy, Italy, Nv
6oz for $32 | Bottle for $128

BRUT ROSÉ, ENRICO SERAFINO, "OUDEIS"

Alta Langa, Piedmont, Italy, 2020
6oz for $22 | Bottle for $88

BIANCO AND ROSATO

ROSATO, CANTINE MADONNA DELLE GRAZIE

Basilicata, Italy, 2024
6oz for $14 | 9oz for $21 | Bottle for $56

PINOT GRIGIO, CANTINA LA VIS

Italy, 2025
6oz for $12 | 9oz for $18 | Bottle for $48

ARNEIS, CERETTO, "BLANGE"

Piedmont, Italy, 2024
6oz for $15 | 9oz for $23 | Bottle for $60

SAUVIGNON BLANC, KITZ

Trentino-Alto Aldige, Italy, 2025
6oz for $14 | 9oz for $21 | Bottle for $56

VERNACCIA DI SAN GIMIGNANO, LA LASTRA

Tuscany, Italy, 2024
6oz for $14 | 9oz for $21 | Bottle for $56

ETNA BIANCO, TORNATORE

Sicily, Italy, 2024
6oz for $18 | 9oz for $27 | Bottle for $72

GAVI, VILLA SPARINA

Friuli, Italy, 2024
6oz for $13 | 9oz for $19 | Bottle for $52

CHARDONNAY, JORDAN

Russian River Valley, California, 2023
6oz for $20 | 9oz for $30 | Bottle for $80

ROSSO

PINOT NOIR, ENRICO MARCATO, “I PRANDI”

Veneto, Italy, 2025
6oz for $15 | 9oz for $23 | Bottle for $60

BARBARESCO, CÀ DEL BAIO, “AUTINBEJ”

Piedmont, Italy, 2023
6oz for $28 | 9oz for $42 | Bottle for $112

CHIANTI CLASSICO, ANTINORI, “PÈPPOLI”

Tuscany, Italy, 2024
6oz for $18 | 9oz for $27 | Bottle for $72

BARBERA D'ASTI, DAMILANO, "ZERO SETTE"

Piedmont, Italy, 2024
6oz for $15 | 9oz for $23 | Bottle for $60

MONTEPULCIANO D'ABRUZZO, TORRE ZAMBRA, "COLLE MAGGIO"

Abruzzo, Italy, 2021
6oz for $18 | 9oz for $27 | Bottle for $72

SUPER TUSCAN, MONTE ANTICO, "SUPREMUS"

Tuscany, Italy, 2020
6oz for $22 | 9oz for $33 | Bottle for $88

BAROLO, G.D. VAJRA, "ALBE"

Piedmont, Italy, 2022
6oz for $34 | 9oz for $51 | Bottle for $136

CABERNET SAUVIGNON, BONANNO

Alexander Valley, California, 2024
6oz for $17 | 9oz for $26 | Bottle for $68

BRUNELLO DI MONTALCINO, BELLARIA, "ASSUNTO"

Tuscany, Italy, 2021
6oz for $38 | 9oz for $57 | Bottle for $152

BY THE BOTTLE

SPUMANTE

NINO FRANCO, BRUT, PROSECCO SUPERIORE, "RUSTICO"

Veneto, Italy, NV
$65

RICCI CURBASTRO, BRUT

Franciacorta, Lombardy, Italy, NV
$85

LUCCI, SECCO, LAMBRUSCO, EMILIA-ROMAGNA,

Italy, NV
$45

DRAPPIER, BRUT, “CARTE D’OR”

Champagne, France, NV
$130

CHAMPAGNE SALMON, BRUT ROSÉ OF PINOT MEUNIER

Champagne, France, NV
$215

REMY MASSIN, EXTRA BRUT, “SPECIAL CLUB”

Côte des Bar, Champagne, France, 2018
$335

BOLLINGER, BRUT, “SPECIAL CUVÉE”

Champagne, France, NV
$216

DOM PÉRIGNON, BRUT

Champagne, France, 2015
$450

VEUVE CLICQUOT, BRUT, “LA GRANDE DAME”

Champagne, France, 2015
$300

ROSATO

THE FOUR GRACES, ROSÉ

Dundee Hills, Oregon, 2024
$45

PEYRASSOL, ROSÉ, “LES COMMANDEURS”

Provence, France, 2024

$60

ROTTENSTEINER, LAGREIN ROSÉ

Südtirol-Alto Adige, Italy, 2024
$58

NORTHERN ITALY

BIANCO

JERMANN, PINOT GRIGIO

Friuli-Venezia Giulia, 2023
$60

BRUNO GIACOSA, ARNEIS

Roero, Piedmont, 2024
$90

LIVIO FELLUGA, FRIULANO

Friuli-Venezia Giulia, 2024
$80

TOMMASI, LUGANA, “LA FORNACI”

Veneto, 2023
$52

ROSSO

MURI-GRIES, LAGREIN

Alto Adige, Italy, 2023
$60

BRUNO GIACOSA, DOLCETTO D’ALBA

Piedmont, 2022
$75

BRUNO GIACOSA, BARBERA D'ALBA

Piedmont, 2022
$100

VIETTI, BARBERA D'ASTI, "LA CRENA"

Piedmont, 2022
$125

GAJA, "SITO MORESCO," LANGHE

Piedmont, 2022
$160

G.D. VAJRA, ROSSO

Langhe, Piedmont, 2024
$50

BERTANI, VALPOLICELLA RIPASSO

Veneto, 2021
$70

DAL FORNO ROMANO, VALPOLICELLA RIPASSO

Veneto, 2021
$300

TENUTA SANT'ANTONIO, AMARONE, "ANTONIO CASTAGNEDI"

Veneto, 2019
$112

TOMMASI, AMARONE, CLASSICO

Veneto, 2020
$155

TEDESCHI, AMARONE, "MARNE 180"

Veneto, 2022
$135

ALLEGRINI, AMARONE, CLASSICO

Veneto, 2020
$195

BERTANI, AMARONE CLASSICO

Veneto, 2012 & 2015
$300

ROSSO-NEBBIOLO

CANTINA BIANCHI, GATTINARA

Piedmont, 2018
$95

BORGOGNO, LANGHE NEBBIOLO

Piedmont, 2022
$99

CA' DEL BAIO, BARBARESCO, "ASILI"

Piedmont, 2022
$125

PRODUTTORI DEL BARBARESCO, BARBARESCO

Piedmont, 2021
$130

COCITO, BARBARESCO RISERVA, "BALUCHIN"

Piedmont, Italy, 2016
$155

GAJA, BARBARESCO

Piedmont, 2021 & 2022
$725

BORGOGNO, BAROLO

Piedmont, Italy, 2020

$180

MARCHESI DI BAROLO, BAROLO

Piedmont, 2019
$140

MARCHESI DI BAROLO, BAROLO, “CANNUBI,”

Piedmont, 2019
$235

MICHELE CHIARLO, BAROLO, “TORTONIANO”

Piedmont, 2021
$145

FONTANAFREDDA, BAROLO, “SERRALUNGA D’ALBA"

Piedmont, 2019
$140

ABRIGO GIOVANNI, BAROLO, “RAVERA”

Piedmont, 2020
$110

G.D. VARJA, BAROLO, “RAVERA”

Piedmont, 2018
$200

RATTI, BAROLO, “ROCCHE DELL’ANNUNZIATA”

Piedmont, 2020
$315

SANDRONE, BAROLO "LE VIGNE"

Piedmont, 2019
$305

LA SPINETTA, BAROLO RISERVA, "CAMPE"

Piedmont, 2010
1.5L for $1275

CENTRAL ITALY

BIANCO

ANTINORI, VERMENTINO

Bolgheri, 2024
$70

CANTINARTE PECORINO, “COLORI”

Terre Aquilane, Abruzzo, 2023
$56

ANTINORI, ORVIETO CLASSICO, “SAN GIOVANNI DELLA SALA”

Umbria, 2024
$65

ROSSO

VALLE MARTELLO, MONTEPULCIANO D’ABRUZZO, “PRIMA TERRA”

Abruzzo, 2019
$85

USIGLIAN DEL VESCOVO, “MORA DEL ROVETO”

Tuscany, 2022
$50

IMPERIALE DI MATTEO FROLLANI, “SCAPESTRATO”

Tuscany, 2022
$68

ORNELLAIA, “LE SERRA NUOVE”

Bolgheri, Tuscany, 2022
$160

IMPERIALE DI MATTEO FROLLANI, “IMPERFETTO”

Bolgheri, Tuscany, 2021
$155

PODERE SAPAIO, “SAPAIO”

Tuscany, 2017
$160

BRANCAIA, “ILATAIA,”

Tuscany, 2021
$165

ORNELLAIA, BOLGHERI SUPERIORE

Tuscany, 2021/2022
$550

ANTINORI, “TIGNANELLO”

Tuscany, 2021
$335

ANTINORI, “GUADO AL TASSO”

Bolgheri, Tuscany, 2022
$320

CASTELLO DI MONTEPO, "SCHIDIONE"

Tuscany, 2016
$495

TENUTA SAN GUIDO, “SASSICAIA”

Bolgheri, Tuscany, 2022 & 2023
$500

MASSETO

Tuscany, 2020
$1450

ROSSO-SANGIOVESE

IL MOLINO DI GRACE, CHIANTI CLASSICO, “IL MARGONE”

Tuscany, 2021
$99

MARCHESI ANTINORI, CHIANTI CLASSICO, RISERVA

Tuscany, 2022
$125

ANTINORI, ROSSO DI MONTALCINO, “PIAN DELLE VIGNE”

Tuscany, 2023
$90

CASTELLO DI MONTEPÒ, “SASSOALLOR ORO,”

Tuscany, 2021
$150

ANTINORI, BRUNELLO DI MONTALCINO, “PIAN DELLE VIGNE”

Tuscany, 2020
$175

CASISANO, BRUNELLO DI MONTALCINO

Tuscany, 2019
$155

BELLARIA, BRUNELLO DI MONTALCINO, “BERNAZZI”

Tuscany, 2020
$99

TENUTA DI SESTA, BRUNELLO DI MONTALCINO, RISERVA, “DUELECCI EST”

Tuscany, 2018
$185

SIRO PACENTI, BRUNELLO DI MONTALCINO, “VECCHIE VIGNE”

Tuscany, 2019
$255

BIONDI SANTI, BRUNELLO DI MONTALCINO, RISERVA

Tuscany, 2016
$1275

SOUTHERN ITALY

BIANCO

TERRADORA, GRECO DI TUFO, “LOGGIA DELLA SERRA”

Campania, 2022
$56

COTTANERA, ETNA BIANCO, “CALDERARA”

Sicily, 2022
$99

VINI FRANCHETTI, PASSOPISCARIO, PASSOBIANCO

Sicily, 2022
$99

ROSSO

SANTA TRESA, FRAPPATO

Terre Siciliane, Sicily, 2024
$45

DONNAFUGATA, ETNA ROSSO, “SUL VULCANO”

2022
$90

MASSERIA SURANI, PRIMITIVO DI MANDURIA

Puglia, 2021
$55

DONNAFUGATA, “MILLE E UNA NOTTE”

Sicily, 2018
$175

FEUDI SAN GREGORIO, TAURASI

Campania, 2018
$120

CANTINE LONARDO, “COSTE”

Taurasi, Campania, 2012
$190

WHITES

SAUVIGNON BLANC

CHÂTEAU DE SANCERRE, SANCERRE

Loire, France, 2025
$90

CLOUDY BAY

Marlborough, New Zealand, 2025
$85

SERGE DAGUENEAU, POUILLY-FUME

Loire, France, 2024
$70

HONIG

Napa-Lake Counties, California, 2024
$50

CHARDONNAY

JORDAN

Russian River Valley, California, 2023
$78

AXR

Napa Valley, California, 2020
$94

DOMAINE LEFLAIVE, MÂCON-VERZÉ

Burgundy, France, 2023
$170

KISTLER, “LES NOISETIERS”

Sonoma Coast, California, 2023
$154

FAR NIENTE

Napa Valley, California, 2024
$135

RIESLING

TRIMBACH

Alsace, France, 2022
$65

SELBACH OSTER, SPÄTLESE, “ZELTINGER SCHLOSSBERG”

Mosel, Germany, 2023
$75

REDS

PINOT NOIR

ERATH, RESERVE

Willamette Valley, Oregon, 2023
$84

DOMAINE DROUHIN

Dundee Hills, Oregon, 2024
$98

BELLE GLOS, “DAIRYMAN”

Russian River Valley, California, 2024
$108

DOMAINE CHANTAL LESCURE, VOLNAY

Burgundy, France, 2022
$165

DOMAINE CHEVILLON, NUITS-SAINT-GEORGES, “LES CHAIGNOTS,” 1ER CRU

Burgundy, France, 2022
$375

CABERNET SAUVIGNON

RIDGE VINEYARDS, “SANTA CRUZ MOUNTAINS”

Central Coast, California, 2023
$160

GROTH

Oakville, California, 2022
$154

QUILT

Napa Valley, California, 2023
$99

CAYMUS VINEYARDS

Napa Valley, California, 2023
$155

DAOU, “RESERVE”

Paso Robles, California, 2022
$95

FAR NIENTE

Napa Valley, California, 2023
$255

CHATEAU MONTELENA

Napa Valley, California, 2021
$180

NICKEL & NICKEL, “QUICKSILVER VINEYARD”

Rutherford, California, 2021/2022
$210

PROMONTORY BY HARLAN

Oakville, California, 2021
$1800

SELECTED REDS

CHÂTEAU LASSÈGUE, SAINT ÉMILION GRAND CRU

Bordeaux, France, 2021
$140

DOMAINE DE PEGAU, CHÂTEAUNEUF-DU-PÂPE

Rhône, France, 2021
$195

CUNE, RIOJA GRAN RESERVA

Rioja, Spain, 2018
$95

R. LOPEZ DE HEREDIA, RIOJA, “VIÑA TONDONIA”

Rioja, Spain, 2012
$160

DUCKHORN, MERLOT

Napa Valley, California, 2022

$114

WHITEHALL LANE, RED, “TRE LEONI”

Napa Valley, California, 2023
$80

AXR, PROPRIETARY RED

Napa Valley, California, 2021
$110

THE PRISONER

California, 2024
$95

ROBERT BIALE VINEYARDS, ZINFANDEL, “BLACK CHICKEN”

Napa Valley, California, 2023
$120

ORIN SWIFT, “ABSTRACT”

California, 2023
$90

STAGS’ LEAP WINERY, PETITE SIRAH

Napa Valley, California, 2021
$96

PYM RAE

Mount Veeder, California, 2017
$450

OVERTURE BY OPUS ONE

Napa Valley, California, 2021
$335

JOSEPH PHELPS, “INSIGNIA”

Napa Valley, California, 2019
$550

OPUS ONE

Napa Valley, California, 2021
$650

SOMMELIER SELECTIONS

BIANCO

VITIVINICOLA LAMBARDO, NERO D’AVOLA

Sicily, 2023
$50

LA STAFFA, VERDICCHIO CLASSICO SUPERIORE, “RINCROCCA,” LE MARCHE

Italy, 2022
$99

ANTINORI, CHARDONNAY, “BRAMITO DEL CERVO”

Umbria, Italy, 2024
$65

MASSICAN, WHITE BLEND, “GEMINA”

Napa Valley, California, 2023
$85

ROSSO

RUBINELLI VAJOL, VALPOLICELLA CLASSICO

Veneto, Italy, 2024
$72

CASTELLO DI MONTEPÒ, “SASSOALLORO”

Tuscany, Italy, 2023

$90

CANTINE DEI, NOBILE DI MONTEPULCIANO

Tuscany, Italy, 2021
$90

LE PIANELLE, “AL FORTE”

Alto Piedmont, Italy, 2017
$100

MONTEFALCO SAGRANTINO, CÒLPETRONE, “MEMOIRA”

Umbria, Italy, 2016
$76