



Special Events

L'aglio è il catsup di intellettuali.





(Choice of two)

MEATBALLS AND MARINARA

Forty Italian meatballs with roasted marinara

MUSHROOMS FLORENTINE

Stuffed with spinach, cream cheese and Italian breadcrumbs

APPETIZER PLATTERS

Calamari, Goat cheese, Hummus or Bruschetta mix

MINI SPIEDINI PLATTER

Forty bites of our popular chicken spiedini served with amogia sauce

CAPRESE

Twenty two pieces of mozzarella and tomato topped with balsamic vinegar and olive oil



Insallata

Pizzas

MIXED GREENS

Cucumber, carrots and Roma tomatoes, served with Italian Herb Dressing

SMALL CAESAR SALAD

With red onions, pimientos, and croutons.

MARGHERITA

Garlic, Roma tomatoes, goat cheese, mozzarella and basil with olive oil

QUATTRO FORMAGGIO

Mozzarella, provolone, feta and Romano with roasted marinara

PROSCIUTTO

Prosciutto di parma, garlic, Roma tomatoes, mozzarella and provolone, basil and spicy extra virgin olive oil

MEDITERRANEAN

Sundried tomatoes, mozzarella and feta cheeses over roasted marinara

Second Piatti



(Choice of three)

CHICKEN WALNUT PASTA

Sliced chicken breast tossed with penne pasta and walnuts in a Gorgonzola cream sauce

SPIEDINI DI CARNE

Strips of medium rare beef tenderloin, grilled on skewer, rolled in Italian breadcrumbs, topped with amogia, served with garlic-mashed potatoes and sautéed vegetable medley

SWORDFISH DIJON

Grilled fish filet topped with a honey Dijon sauce, served with Saffron Risotto and green beans almandine

CHICKEN PORTOBELLO

Stuffed portobello mushrooms, Italian bread crumbs and pine nuts, baked and topped with tomato cream sauce

HALIBUT

Pan-seared filet topped with a Italian Olives and tomato sauce, served aside Saffron Risotto and sautéed asparagus

SHRIMP AND LOBSTER DIAVOLO

Sautéed seafood with extra-virgin and garlic olive oil, tossed with spaghettoni in a Diavolo sauce

CANNELLONI FLORENTINE

Two house-made crepes filled with sautéed chicken, spinach, and mushrooms, topped

Dolce

MANGO CHEESECAKE

Topped with fresh raspberry sauce

TIRAMISU

Lady fingers soaked in espresso with marscapone cheese

SPUMONI

Tri-flavored ice cream

Special Events

The same Osteria IL Centro great service and cuisine at a close and comfortable new space.

Party Accommodations of up to 110 made easily affordable.

Full Bar with special wine selections, and beer

No room Fee, Bar Minimum \$100.

Reserve the Space Now!



Reserve Wine List | Wine Spectator Best of Award of Excellence
1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007

AAA Diamond Award Recipient
1996, 1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006 2007, 2008

International Restaurant Bureau | Diamond Wine Award of Excellence
2003, 2004, 2005 2006

Sorry, we do not entertain reservations, incomplete parties or separate checks.

We accept major credit cards.

Credit card debts left open or not signed will be subject to a 18% gratuity.

A 18% gratuity will be added for parties of five or more.

A 20% gratuity will be added for parties of ten or more.

Gift cards available.



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