



CENTRO
RISTORANTE
&
COCKTAIL BAR

MENU

— DINNER —





APPETIZERS

GOAT CHEESE, PEAR AND PECAN NUTS Smoked Goat Cheese, Savory Pear Muffin and Pecan Nuts (1,3,7,8)	10,00€
TUNA TARTARE CROUTON Rye Butter Bread with Rocket Salad, Cherry Tomatoes and Parmesan (1,4,7)	12,00€
CRUNCHY EGG "PICCHIAPO" Breaded and Fried Slow Cooked Egg, Homemade Milk Bread, Smoked Pecorino Cheese (vegetarian) (1,3,7,12)	9,00€
BEEF TARTARE Grilled Asparagus, Rhum Corn Foam and Radish Sprouts (7,12)	12,00€
TRADITIONAL ROMAN FRIED BEEF CROQUETTE with Marinated Red Cabbage and Green Sauce (1,3,7,9)	9,00€
FRIED TEMPURA ZUCCHINI FLOWER Stuffed with Potatoes, Crusco Pepper and a Side Roasted Onion and Marinated & Fried Courgettes (vegan) (1)	9,00€
TUNA AMATRICIANA ARANCINO Rice Ball with Pecorino Fondue and Fiore Sardo Cheese (1,4,7,12)	8,00€
FRIED COLD FILLET (ROMAN STYLE) Served with Potatoes, tomatoes and olives (1,4,12)	9,00€

PASTA

RAVIOLI STUFFED WITH "VIGNAROLA" Braised Vegetables inside, Pecorino di Fossa, Bacon and Pepper (1,3,7,12)	16,00€
BUTTER AND SAGE RISOTTO Chiodini Mushrooms and Hazelnuts (vegetariano) (7,8,12)	15,00€
SPAGHETTONE WITH SEA URCHIN Spaghettoni from "Pastificio Gentile" Black Garlic, Chili and Sea Urchin Emulsion (1,4)	16,00€
GNOCCHI WITH LAMB RAGOUT Gnocchetti from "Pastificio Gentile", Lamb Ragout, Ricotta Cheese and mint (1,7,9,12)	15,00€
LINGUINA WITH SHELLFISH Linguina from "Pastificio Gentile", Shellfish and Black Lemon Powder (1,2,9,12)	17,00€
HOMEMADE TRADITIONAL LASAGNA with Bolognese Ragout (1,3,7,9,12)	13,00€

TRADITIONAL ROMAN PASTA

WITH OUR TONNARELLI HOMEMADE

CACIO E PEPE With Roman pecorino Cheese DOP and pepper (1,7)	13,00€
CARBONARA With Cheek Lard and Roman pecorino Cheese DOP (1,3,7)	13,00€
AMATRICIANA With Tomato Sauce, Cheek Lard and Roman Pecorino Cheese DOP (1,3,7)	13,00€



MAIN COURSE

BBQ BEEF RIBS

pickled baby vegetables (10,12)

20,00€

SPICY CUTTLFISH

Grated Potatoes and Spicy Chimichurri Sauce (1,12,14)

20,00€

DUCK BREAST

With Lemon Agretti and Burned Carrot Compote (7,9)

22,00€

FISH OF THE DAY

Pan Fried Chard, Raisin, Pine nuts and Saffron Aioli Sauce (4,3,8)

22,00€

ROASTED EGGPLANT

Burrata Cheese and Burned Tomato (1,7) (Vegetarian)

16,00€

BEEF HAMBURGER (180gr)

Rocket Salad, Pan Fried Mushrooms with Fresh Tomato, Buffalo Mozzarella and Homemade French Fries (1,3,7,11)

18,00€

SIDE DISHES

PAN FRIED VEGETABLES

6,00€

ROASTED POTATOES

6,00€

GRILLED ESCAROLE

6,00€

GREEN SALAD

6,00€

FRENCH FRIES

6,00€

*BASKET OF HOMEMADE BREAD / 2,00 €

DESSERT

TIRAMISU "CENTRO"

Baby vanilla and chocolate pandoro with brownie, coffee and mascarpone cream (1,3,7,8)

8,00€

SPHERE

White chocolate and raspberry sphere with Yogurth and meringue (3,7,8)

9,00€

SWEET DREAMS

Elder flower and blackberry cake, fermented lemon panna cotta, chamomile ice cream and black lemon powder (1,3,7)

9,00€

PEAR FRANGIPANI

Passito Ice cream and spice pear (1,3,7,8,12)

9,00€

"For any information on substances and allergens, it is possible to consult the appropriate documentation which will be provided, upon request, by the service staff"



SOFT DRINK

Water*	2,00€
Coca Cola	4,00€
Coca Cola Zero	4,00€
Fanta	4,00€
Sprite	4,00€
Ginger Beer Fever Tree	5,00€
Chinotto Cortese Bio	5,00€
Cedrata Cortese Bio	5,00€
Lemonade Cortese Bio	5,00€
Cold tea Cortese Bio Peach	5,00€
Cold tea Cortese Bio Lemon	5,00€

*Treated drinking water



DRAFT BEER "ANGELO PORETTI"

Lager (5,5% vol.)	200ml 4,00€ / 400ml 6,00€
Belgian Blanche (5,2% vol.) 400ml	6,00€
Bock Rossa (7,0% vol.) 400ml	6,00€
Bohemian Pils (4,6%vol) 400ml	6,00€
American IPA (5,9% vol.) 400ml	6,00€

GLASSES OF WINE & PROSECCO

Wine glass starting from	6,00€
Glass of Prosecco	6,00€

CONTACTS



www.ristorantecentro.it



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Centro Ristorante e Cocktail Bar



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