



CENTRO
RISTORANTE
&
COCKTAIL BAR

MENU

— DINNER —





APPETIZERS

AMBERJACK FISH CEVICHE With red onion, chilli and lime (4)	12,00€
BEEF TARTARE Tomato concass, olives and capers	12,00€
BUFFALO MOZZARELLA AND PARMA HAM (7)	13,00€
TUNA TARTARE With strawberries, basil and balsamic vinegar reduction (4,12)	10,00€
BEEF MEATBALLS With tomato sauce, Parmesan cheese and crispy bread (1, 3, 7)	10,00€
BURRATA CHEESE BRUSCHETTAS asparagus and grilled onion // sun-dried tomato and oregano (1, 7, 12) (vegetarian)	8,00€
FRIED ANCHOVIES with citrus mayonnaise (1, 4)	9,00€
ZUCCHINI FLOWER TEMPURA Stuffed with anchovies and mozzarella cheese (1, 3, 4, 7)	8,00€
BATTERFRIED COD FISH* with sweet and sour sauce (1,4)	8,00€

PASTA

FETTUCCHINE WITH TRUFFLE With asparagus and black truffle (1,3,7)	17,00€
SPAGHETTI WITH CLAMS With clams and zucchini flower (1,4,12)	16,00€
LINGUINE WITH AMBERJACK FISH with amberjack fish, dried mullet egg and lemon zest (1,4,9)	18,00€
CAVATELLI WITH LAMB RAGOUT with lamb ragout, mint and salted ricotta cheese (1,7,9,12)	15,00€
TONNARELLI CACIO E PEPE with roman pecorino cheese DOP and black pepper (1,7) (vegetarian)	13,00€
GNOCCHI AMATRICIANA With tomato, pork cheek and roman pecorino cheese DOP (1,3,7)	13,00€
MEZZE MANICHE CARBONARA With eggs, pork cheek and roman pecorino cheese DOP (1,3,7)	13,00€
RAVIOLI WITH LIGURIAN PESTO Stuffed with burnt tomato, served with ligurian pesto - basil, green beans and potatoes (1,3,7, 8) (vegetarian)	15,00€
TRADITIONAL LASAGNA With bolognese ragout (1,3,7,9,12)	14,00€



MAIN COURSE

CALAMARI AND PRAWNS *

fried calamari and king prawns served with citrus mayonnaise (1,2,4)

20,00€

BEEF SKIRT STEAK

with smoked bacon, champignon mushrooms, butter, tyme and chimichurri sauce (7)

22,00€

TUNA TATAKI

breaded with mixed seeds, served with pickled mixed baby vegetables and teriyaki sauce (4,6,10,11)

22,00€

“CATALANA” OCTOPUS *

with datterino tomatoes, red onion, friggiteli peppers and crunchy celery (1,4,9,12)

22,00€

ROYAL BURGER

with rocket salad, tomato, cheddar, grilled red onion, bacon and french fries* (1,3,7,11)

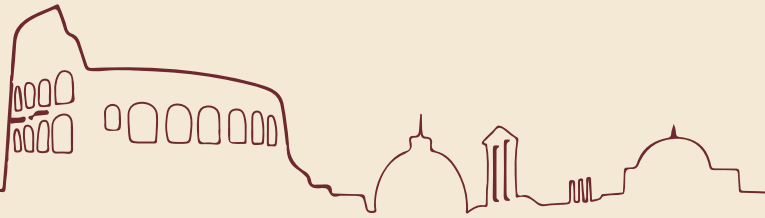
18,00€

GRILLED AUBERGINE

with burrata cheese and burnt tomatoes (1,7) (vegetarian)

16,00€

SIDE DISHES



PAN FRIED CHICORY

6,00€

ROASTED POTATOES

6,00€

GRILLED ESCAROLE

6,00€

GREEN SALAD

6,00€

FRENCH FRIES *

6,00€

*HOMEMADE BREAD BASKET / 2,00 €

DESSERT

CENTRO TIRAMISU'

soft vanilla baby cake, brownie, coffee and mascarpone cream (1,3,7,8)

9,00€

SPHERE

white chocolate, raspberry, yoghurt and meringue (3,7,8)

9,00€

TARTLET

wholemeal tartlet with peaches, marjoram and red wine reduction (1,3,7,8,12)

9,00€

BABA' NOIR

cocoa baba; limoncello liquor, panna cotta and strawberries (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



@centroristoranteroma



Centro Ristorante e Cocktail Bar



06 48913935