



CENTRO
RISTORANTE
&
COCKTAIL BAR

MENU

— DINNER —





APPETIZERS

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| JEWISH FRIED ARTICHOKE (vegetarian) (gluten free) | 8,00€ |
| FRIED VEGETABLES WITH CORIANDER AIOLI SAUCE (1,3,7,9) (vegetariano) | 7,00€ |
| BIS OF BRUSCHETTA Roman Artichoke Cream and Pecorino Cheese // Burrata Cheese and Anchovies (1,4,7,12) | 8,00€ |
| SALMON GRAVLAX Winter Caponata, Yogurth and Dill (4,7,9) (gluten free) | 12,00€ |
| BEEF MEATBALLS WITH TORNATO SAUCE (1,7,9) | 10,00€ |
| FRIED MONTANARA (Small Fried Pizza) WITH TORNATO Buffalo Mozzarella Cream and Ham (1,7,9) | 5,00€ |
| BEEF TARTARE with Roman Puntarelle and Sweet & Sour Onion (4,10) | 10,00€ |

PASTA

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| BUTTER AND TRUFFLE TAGLIOLINI with seasonal Black Truffle (1,3,7) (vegetarian) | * ama |
| ROMAN CAULIFLOWER CREAM creme Fraiche and Croutons (1,7,9) (vegetarian) (gluten free option) | 10,00€ |
| HOMEMADE RAVIOLI STUFFED WITH ROASTED RICOTTA AND LEMON with citrus creamed butter (1,3,7) (vegetarian) | 12,00€ |
| LINGUINE ANCHOVIES with Roman broccoli cream and bread crumbs (1,7,12) | 14,00€ |
| GNOCCHETTI SARDI WITH PUMPKIN CREAM sausage and Salted Ricotta (1,7,12) | 13,00€ |
| SPAGHETTONE CACIO E PEPE with pecorino Romano DOP Cheese and Black Pepper (1,7) (vegetarian) | 13,00€ |
| MEZZE MANICHE ALL'AMATRICIANA with guanciale Amatriciano and Pecorino Romano DOP Cheese (1,7,12) | 13,00€ |
| TONNARELLO ALLA CARBONARA with Guanciale Amatriciano and Pecorino Romano DOP Cheese (1,3,7) | 15,00€ |
| TRADITIONAL LASAGNA with Beef Bolognese Ragù (1,3,7,9) | 14,00€ |



MAIN COURSE

LEEKS PIE

with Porcini Mushrooms and Castelmagno Cheese Sauce (3,6,7,12) (vegetarian) (gluten free)

16,00€

FISH OF THE DAY

with a Side (ask for allergens)

* ama

ROASTED OCTOPUS WITH POTATOES CREAM

and Nduja Crumble (1,3,7,8,14)

18,00€

BEEF ENTRECOTE

with Roasted Escarole (9,12) (gluten free)

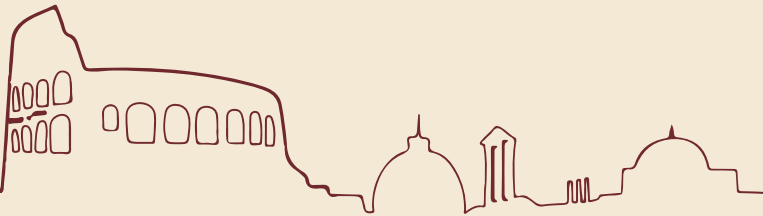
22,00€

ROYAL BURGER WITH BEEF PATTY

Rocket Salad, Fresh Tornato, Cheddar Cheese, Roasted Red Onion, Bacon and French Fries *(1,3,7,11)

18,00€

SIDE DISHES



PAN FRIED CHICORY

6,00€

ROASTED POTATOES

6,00€

ROASTED ESCAROLE

6,00€

GREEN SALAD

6,00€

FRIES POTATOES *

6,00€

DESSERT

CENTRO TIRAMISU

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

9,00€

APPLE TARTE TATIN

tarte with apple cooked in caramel (1,3,7,8)

9,00€

BLACK FOREST

sable with fudge, chocolate mousse and cherries (1,3,7,8,12)

9,00€

RICE PUDDING

with passion fruit mousse, caramel and peanuts (3,5,7) gluten free

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”

* ama = according to market availability the price can change



SOFT DRINK

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|----------------------------|-------|
| 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 "

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|--------------------------------|---------------------------|
| Lager (5,5% vol.) | 200ml 4,00€ / 400ml 6,00€ |
| Blanche (5% vol.) 300ml | 5,50€ |
| 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

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

CONTACTS



www.ristorantecentro.it



@centroristoranteroma



Centro Ristorante e Cocktail Bar



06 48913935