

CENTRO DINNER

SMALL PLATES

MINISTRONE 5/7

TUSCAN PANE 2

BRUSCHETTA POMODORO 12

heirloom cherry tomatoes, basil, olive oil, sea salt, Tuscan bread & shaved parmesan

NOVIA SCOTIA

DEEP WATER MUSSELS 13

white wine, leeks, local herbs, heirloom cherry tomatoes

SUSHI GRADE TUNA TARTAR 16

avocado, sesame seeds, wasabi, sweet soy

ROMA BEANS 12

pancetta, arugula, olive oil, garlic, lemon

PEAR & GORGONZOLA SALAD 12

sweet Anjou pears, organic greens, roasted walnuts, balsamic vinaigrette

HOUSE MIXED GREENS 9

gorgonzola cheese, balsamic vinaigrette

CLASSIC CAESAR 9

GAMBERO GRIGLIATO 13

wild gulf shrimp wrapped in prosciutto grilled in lemon herb butter

EGGPLANT al FORNO 12

baked with Imported fontina & local New Haven ricotta, crunchy Tuscan breadcrumbs

BLT WEDGE OF ICEBERG 11

Danish Bleu cheese, applewood smoked bacon, heirloom cherry tomatoes, balsamic vinaigrette

ENTRÉE SALADS

CHOP CHOP COBB 18

grilled chicken, avocado, bacon, heirloom cherry tomatoes, Little River Farm eggs, onion, gorgonzola, romaine, balsamic vinaigrette

WARM CHICKEN & PEAR SALAD 19

Anjou pears, organic greens, celery, Nantucket cranberries, onion, gorgonzola, balsamic vinaigrette

PECORINO CHICKEN MILANESE 19

organic arugula, heirloom cherry tomatoes, herb croutons, shaved parmesan, herb vinaigrette

GRILLED SALMON NICOISE 22

organic greens, string beans, potatoes, olives, capers, Little River Farm eggs, heirloom cherry tomatoes, herb vinaigrette

ALL-NATURAL BURGERS

roasted parmesan fries 2

HARRY'S BAR BURGER 14

over Tuscan garlic bread, sweet onions, smoked mozzarella, Harry's Bar Worcestershire sauce

CALIFORNIA BURGER 14

avocado, VT cheddar, bacon, lettuce, tomato

AHI TUNA BURGER 18

wasabi aioli & Asian slaw

PIATTI DEL GIORNO

LEMON CHICKEN (Piccata Style) 20

tomato caper lemon butter, mashed potato, local vegetable

CHICKEN PARMIGIANA 20

with homemade spaghetti marinara

PECORINO CRUSTED CHICKEN 20

balsamic reduction, mashed potatoes, local vegetable

BALSAMIC MUSTARD CANADIAN SALMON 24

over creamy spinach risotto

NEW BEDFORD PECORINO SEA SCALLOPS 24

over creamy asparagus risotto, balsamic reduction

NONNA ITALIAN COMBO 20

chicken parmigiana, spicy Italian sausage, meatball, homemade spaghetti

OUR NEW MENU PROUDLY
FEATURES INGREDIENTS
FROM CT FARMS AND LOCAL
ARTISAN FOOD PRODUCERS.

VISIT THEM AT THE
FAIRFIELD FARMERS
MARKET, SUNDAYS
STARTING JUNE 28TH

PASTAS

HOMEMADE ARTISAN CHEESE RAVIOLI 18

choice of one of our homemade sauces; bolognese, pesto cream with heirloom cherry tomatoes, or tomato cream with prosciutto & peas

KAREN'S SPAGHETTI & MEATBALLS 19

homemade spaghetti, tomato ragu, local New Haven ricotta

"LITTLE EAR PASTA" 19

spicy Italian sausage, broccoli, sweet onions, olive oil, shaved parmesan

FARMERS' MARKET LINGUINE 18

fresh corn, organic arugula, heirloom cherry tomatoes, pancetta bacon, basil, garlic herb butter/ wild gulf shrimp 22

RIGATONI alla VODKA 18

tomato vodka cream sauce, pancetta, sweet onions chicken 21 /shrimp 22

HOMEMADE LINGUINI & SEAFOOD AMALFI 23

wild Gulf shrimp, New Bedford sea scallops & organic mussels simmered in seafood broth with leeks, fennel & roasted tomatoes

HOMEMADE FETTUCCINI con FUNGHI 19

roasted chicken, Chester county mushrooms, shallots, garlic black pepper parmesan cream sauce

EUROPEAN THIN CRUST PIZZAS made with organic "OO" TOSCANO flour from Italy

MARGHERITA 14 fresh tomatoes, basil, mozzarella, parmesan

AMERICANO 13 tomato sauce, mozzarella, parmesan/ pepperoni 15

LUGANO 15 sweet Italian sausage, caramelized onions & fennel, fresh mozzarella, parmesan, tomato sauce

LACOSTE 16 Anjou pears, prosciutto di Parma, imported fontina, shaved parmesan

ARUGULA SALAD PIZZA 14 tomato basil pie topped with arugula salad, cucumber, onion, herb vinaigrette, shaved parmesan