

Antipasti

Salumi

- La Quercia Prosciutto pork, Iowa
- Bresola beef, Italy
- Chorizo pork, Spain
- Salami Gentile pork, Italy
- Coppa pork, California
- Choose one 3
- Small Plate 7
- Large Plate 10

Formaggio

- Pecorino Crotenesse sheep, Italy
- Taleggio DOC cow, Italy
- Savrano Buffalo/cow, Italy
- Mozzarella Buffalo, Italy
- Toma DOC cow, Italy
- Choose one 3
- Small Plate 7
- Large Plate 10

Big Board sampling of meats, cheeses, and house pickled vegetables 15

- Mixed Olives garlic, chili, oregano 4
- Mixed Pickled Vegetables house cured 4
- White Anchovies toasted bread, herbs, garlic 5

Family Board sampling of all antipasti selections 21

Insalate

- House Salad house vinegar, parmesan 5
- Mixed Greens olives, capers, almonds, savrano cheese 8
- Arugula Caesar anchovy, parmesan 8

Karaoke Thursday

2.18.10

@ Bar Cento

~ Let your voice be heard ~

Bubbles

- Spago Nero Prosecco IGT NV, Italy 6
- Monmousseau Brut NV, France 7

- Casteggio Moscato Dolce, Italy 7
- San Simone Pinot Grigio 07, Italy 8
- Dino Torti Pinot Nero (noir) 06, Italy 7
- Paul Dolan Chardonnay 07, California 10
- The Stump Jump White Blend 06, Aus. 7
- Gerard Bertrand Viognier 07, France 9
- Pomelo Sauvignon Blanc 08, California 8

- Crios Malbec 08, Argentina 9
- Crociani Rosso di Montepulciano 07, Italy 10
- Red Hawk Pinot Noir 07, Oregon 10
- Lamilla Monastrell 07, Spain 7
- Michael Pozzan Syrah 06, California 9
- Perry Creek Zinfandel 06, California 7
- Compass Merlot 07, California 8
- Montoya Cabernet 06, California 10
- Bartenders Special 12

{ HOUSE FEATURES }

Pasti choose side

- Fettuccini Polpettine "little meatballs", marinara 14
- Ricotta Gnocchi gorgonzola, oregano 14
- Squid Ink Spaghetti calamari, garlic, Chili 13
- Roasted Pork Pappardelle braised red cabbage, broccoli raab 14

Secondi choose side

- Brick Oven Chicken semolina spaetzle, root vegetables 17
- Seasonal Fish tomato broth, bacon, pearl pasta 17
- Duck Confit farro risotto, winter squash, red wine 15
- Hangar Steak beets, celery root, horseradish 16

Sides 5

- Potato Fries garlic, rosemary, ketchup
- Roasted Mushrooms garlic, balsamic
- House Salad house vinegar, parmesan
- Saffron Risotto parmesan
- Braised Kale bacon, white beans

PIZZA

Traditional

- Bianco garlic, mozzarella, olive oil 7
- Margherita fresh tomato, mozzarella, basil 12
- Marinara tomato sauce, mozzarella, provolone 10
- Add pepperoni or sausage 2
- Oliva tomato sauce, olives, capers, mozzarella 11
- Vegan marinara, onions, garlic, tomato 10

Modern

- Ricotta broccoli raab, chilies, herbs 12
- Arugula garlic, pine nuts, onion, mozzarella 12
- Sunnyside provolone, pancetta, eggs, black pepper 13
- Mushroom leeks, mahon cheese, provolone, coriander 12
- Potato pancetta, rosemary, provolone 12

Bar Cento

House Pours

- Glass 5, Bottle 15
- R Vecchia Cantina Montepulciano 08, Italy
- W Vecchia Cantina Valdichiana 07, Italy

Draft

- House Lager 5
- Dogfish Head Red and White 7
- Left Hand Sawtooth ESB 6
- New Holland Pilgrims Dole Wheat Wine 7
- Clipper City Heavy Seas Hang Ten 5

Belgian Fare

- Pommes Frites dipping sauces 7 for the table 11
- Steamed Mussels belgian beer, butter 9
- Ohio Beef Burger grilled onion, port salut cheese, lettuce, tomato, fries 12
- Veggie Burger mozzarella, lettuce, tomato, onion, fries 10

{Desserts}

- Jeni's Ice Cream 5
- Jeni's Flavor Sampler 9
- Dark Chocolate Mousse 5
- Cento Cookies 5
- Bread Pudding 5

Extras 2

- Prosciutto
- Olive
- Potato
- Arugula
- Pancetta
- Pepperoni
- Egg