il Centro Alimertari

3290 S Church St 27215-9149 · +13363508544 · Updated: Jan 14, 2026

View online menu

PANE & SPUNTINI 7

Focaccia **$5.75**

rosemary, maldon salt, Sicilian olive oil

Focaccia Pizza Piccante **$6.50**

our sugo di pomodoro, finocchiona, fior di latte, calabrian chile

Focaccia Pizza Bianca **$6.50**

ricotta, smoked mozzarella, fior di latte, Tempesta 'nduja, broccoli rabe, wild oregano

Prosciutto Puffs **$0.75**

scone like puffs, with parmigiano reggiano, sage, thyme, prosciutto

Carta di Musica **$10.50**

artisanal flatbread, coppa piccante, fontina

Marinated Olives **$9.50**

fennel pollen, lemon, rosemary, bay leaf

Polenta Fritta **$10.50**

mortadella, parmigiano, chestnut honey

PANINI 5

Porco **$14.50**

porchetta, marinated red onions, apple fig mostarda, salsa verde

Affumicato **$12.50**

soppressata, coppa, smoked house mozzarella, sicilian caponata, calabrian honey

Scapece **$12.50**

marinated seasonal vegetable, herb ricotta, aged balsamic vinegar

Capra **$12.50**

prosciutto, spicy red pepper marmellata, whipped goat cheese, truffle honey

Bologna **$13.50**

pistachio mortadella, broccoli rabe, parmigiano aioli

ANTIPASTI 10

Harvest Salad **$13.50**

"your local greens" honey nut squash, delicata squash, gorgonzola dolce, pecans, roasted red pears, fermented cranberries-citrus cinnamon vinaigrette

Marinated Beets **$13.50**

smoked yogurt, blood orange conserva, pistachio dust, balsamic vecchio

Roasted Broccolini **$13.50**

tahini, pine nuts, parmigiano

Sicilian Caponata **$12.50**

eggplant, raisins, walnuts, red peppers, cherry tomatoes, castelvetrano olives, red wine vinegar

Skinny Chicken Salad **$12.50**

fat free yogurt, thyme, lemon

Verdure alla Scapece **$11.50**

marinated vegetables in white wine vinegar, olive oil, garlic and mint

Farro **$14.50**

cauliflower, brussel sprouts, pomegranate, pine nuts, mint, ricotta salata

Broccoli Rabe **$13.50**

anchovies, calabrian chile, garlic

Potato Fennel Gratinato **$6.50**

fennel, fontina, parmigiano, thyme

Roasted Carrots **$12.50**

sheep's milk ricotta, salsa verde, hazelnuts

SALUMI & FORMAGGI BOARDS 3

Spuntino "Snack" **$25.00**

2 meats, 2 cheeses

Piccolo **$45.00**

3 meats, 3 cheeses

Grande **$65.00**

4 meats, 4 cheeses

SECONDI 7

Joyce Farms Chicken Diavolo **$16.50**

salsa verde, charred lemon

Verlasso Salmon **$28.00**

castelvetrano olive pesto

Chicken Parm **$16.50**

sugo di pomodoro, mozzarella, parmigiano reggiano

Tuscan Meatballs **$10.50**

sugo di pomodoro

Tagliata **$25.00**

hanger steak, coriander coffee spiced, romesco

Porchetta **$23.00**

apple fig mostarda, salsa verde

Braised Short Ribs **$23.00**

pomegranate, citrus gremolata

FRESH PASTA 8

Agnolotti

lemon ricotta

Tortelli

smoked ricotta

Cappaletti

beet, thyme, goat cheese

Pappardelle

verde, cavolo nero

Caramelle

fennel, pear, pecorino

Tagliatelle

egg

Bianconeri

seppia alla chitarra, egg chitarra

Chitarra

egg

SALUMI 13

Casella Prosciutto Speciale **$18.50**

Cesare Casella's Speciale

Wild Boar Salame **$23.00**

Gentile Giant, Smoking Goose

Etna Salame **$38.25**

Olympia Provisions, pistachio and lemon

Finocchina **$16.50**

Molinari Brothers

Cacciatorino Piccante **$13.50**

Cesare Casella' s

House Porchetta **$28.00**

subject to availability

Tempesta Coppa Piccante **$26.98**

piccante, shoulder

Mortadella **$19.90**

Smoking Goose Meatery

Stagberry Salame **$18.50**

Smoking Goose, elk, blueberry

Gin & Juice Salame **$21.00**

Smoking Goose Meatery, lamb, pork, juniper

Rust BELT Saucisson **$21.00**

Smoking Goose Meatery, pork, garlic, nutmeg, lemon

Saucisson Rouge **$21.00**

Smoking Goose Meatery, salame, pork, heart, liver, espelette pepper, chile

Soppressata **$13.50**

FORMAGGI 6

Ubriaco del Piave **$29.00**

cow's milk, Veneto

Gorgonzola Dolce **$27.00**

cow's Lombardia

Tallegio **$29.00**

cow's milk, Bergamo

Pecorino Gran Cru **$29.00**

sheep' s, Sardinia

Fontina Val D'Aosta **$28.00**

cow's milk, Aosta Valley

House Mozzarella **$8.50**

seasonal

FROZEN PROVISIONS 11

Lasagne Bolognese

our signature layered pasta, ragu al bolognese

AVAILABLE OPTIONS

Medium: $27.00

Large: $54.00

Wild Rice Chicken Broccoli Gratin **$27.00**

pancetta, broccolini, mushrooms, cauliflower

Baked Rigatoni **$25.00**

cauliflower, garlic pangrattato, fonduta

Quattro Formaggi Mac N Cheese **$25.00**

fontina, asiago, gruyere, parmigiano

Fritatta **$25.00**

squash, zucchini, herbs, lemon ricotta

Lemon Blackberry Strata

lemon marmalade, almond streusel

AVAILABLE OPTIONS

Medium: $27.00

Large: $48.00

Fig & Pancetta Strata

black mission figs, pomegranate molasses

AVAILABLE OPTIONS

Medium: $27.00

Large: $54.00

Butternut Squash Cannelloni **$27.00**

rapini, parmigiano, amaretti

Cannelloni **$27.00**

spinach, ricotta, mascarpone, parmigiano

Classic Eggplant Parm **$25.00**

breaded eggplant, mozzarella, parmigiano reggiano

Tuscan Meatballs **$18.50**

sugo di pomodoro

PASTA SAUCES 8

Ragu alla Bolognese **$13.50**

slow cooked tomato, meat, pork sauce

Amatriciana **$11.00**

guanciale, calabrian chile, san marzano tomatoes

Sugo di Pomodoro **$10.50**

house tomato sauce

Fennel Sausage Ragu **$12.00**

Wild Mushroom Ragu **$12.00**

Alla Norma **$12.00**

eggplant, oregano

Wild Green Pesto **$10.00**

Wild Boar Ragu **$16.50**

SOUPS 6

Autumn Soup **$12.50**

citrus yogurt, vadouvan

Genovese Minestrone **$12.50**

zucchini, pesto, calabrian chile

Carrot Ginger **$12.50**

thyme

Agnello Dolce Forte **$18.00**

sweet and strong lamb stew

Tuscan Ribollita **$13.00**

day old focaccia, lacinato kale, beans

Smoked Tomato Eggplant **$11.50**

BREAKFAST PANINI BOXES 4

Porco L'uovo **$13.00**

egg, porchetta, calabrese spread, lusty monk mustard

Fumo **$12.00**

egg, smoked turkey, marinated sweet nardello peppers

Treviso **$12.00**

egg, prosciutto, radicchio, fig mostarda, fontina

Caprese **$11.00**

egg, roasted artisan cherry tomatoes, house mozzarella, lemon basil pesto

BREAKFAST 6

Fritatta Contadino

seasonal vegetables, mixed herbs, lemon herb ricotta

Fritatta Carne

fennel sausage, potato, cavolo nero

Fig and Pancetta Strata

pomegranate molasses, mint

Apple and Pear Strata

sea salt caramel, candied walnuts

Lemon Blackberry Strata

almond streusel

Yogurt Bar **$10.50**

Vanilla mascarpone yogurt, house made gluten free fennel honey and sour cherry granola, dark chocolate, pecan chips, figs, blackberries, shredded coconut, dried fruits and honeycrisp apples

PANINI LUNCH BOXES 5

Porco **$15.00**

porchetta, marinated red onions, salsa verde, apple fig mostarda

Affumicato **$14.00**

soppressata, coppa, smoked house mozzarella, sicilian caponata, calabrian honey

Scapece **$13.00**

marinated seasonal vegetables, herb ricotta, aged balsamic vinegar

Capra **$13.00**

prosciutto, spicy red pepper marmaletta, whipped mascarpone, truffle honey

Bologna **$14.00**

mortadella, broccoli rabe, horseradish mascarpone, tomato conserva

SEASONAL SALAD BOXES 3

Chicken Diavolo **$13.00**

salsa verde, charred lemon

Canadian Salmon **$15.00**

castelvetrano olive pesto

Chicken Toscana **$13.00**

grilled and lightly seasoned with "Spezie Forti" - a tuscan herb seasoning

APERITIVI 14

'Nduja Arancini

spicy pork, ricotta salata

Crostini #1

tomato conserva, stracciatella, toasted hazelnuts, calabrian honey

Crostini #2

winter squash agrodolce, whipped ricotta, mint gremolata

Porchetta Sliders

salsa verde, caramelized onions, lusty monk mustard

Wild Mushroom Truffle Arancini

pecorino fonduta

Sweet Potato Carpaccio

chestnut honey agrodolce, smoked goat cheese, pomegrante

Turmeric Balsamic Deviled Eggs

chives, yogurt

Tuscan Meatballs

sugo di pomodoro

Marinated Shrimp

parmigiano wafer

Crispy Polenta Cakes

wild mushroom ragu, truffle crema

Beet Salad

smoked yogurt, persimmon conserva, ginger, pistachio

Artichoke Sundried Tomato Dip

artisanal flatbreads

Cannellini Bean Dip

caramelized shallots, pistachio butter, chestnut honey

Beet Ricotta Dip

crispy kale, mint, red walnuts

PRIMI 7

Lasagne Bolognese

Our signature layered pasta, ragu alla bolognese

Cannelloni

swiss chard, ricotta, mascarpone, mozzarella

Baked Rigatoni

fennel sausage ragu, mozzarella, garlicky breadcrumbs

Paccheri

prosciutto, mushrooms, ricotta, pine nuts

Quattro Formaggi "Mac N Cheese"

parmigiano, asiago, fontina, gruyere

Winter Squash Cannelloni

broccoli rabe, sheeps milk ricotta, amaretti, sage bechamel

Lasagne Verde

spinach pasta, marinara, bechamel, ricotta, mozzarella, parmigiano reggiano

DOLCE 6

Cannoli **$2.00**

limoncello pistachio, apple fig or vanilla chocolate, assorted available

Frutta

an array of seasonal fruit, agave, mint

Tira Misu

espresso soaked savoiardi, layered with zabaglione

AVAILABLE OPTIONS

1/2 Pan (Serves 10): $34.00

Full Pan (Serves 20): $68.00

Panna Cotta

creme fraiche, amarena cherries, balsamic vecchio

AVAILABLE OPTIONS

Up to 20 People: $55.00

Up to 50 People: $135.00

Tuscan Apple Cake

fior di latte gelato

Orange Poppy Seed Olive Oil Cake

blackberry gelato, whipped creme fraiche

BEVERAGES 6

Aqua Panna Bottled Water

Aqua Panna Sparking Water

Coffee

Iced Tea

San Pellegrino Limonata

San Pellegrino Aranciata

MAIN 9

Lasagne Bolognese

our signature layered pasta, ragu al bolognese

AVAILABLE OPTIONS

$25.00

$48.00

Wild Rice Chicken Gratin

$27.00

pancetta, mushrooms, broccoli, cauliflower

Baked Rigatoni

$25.00

broccoli, pancetta, bechamel, lemon ricotta

Quattro Formaggi Mac N Cheese

$25.00

fontina, asiago, parmigiano, pecorino romano

Frittata

$25.00

squash, zucchini, herbs, lemon ricotta

Lemon Blackberry Strata

lemon marmalade, almond streusel

AVAILABLE OPTIONS

$25.00

$42.00

Fig and Pancetta Strata

black mission figs, pomegranate molasses

AVAILABLE OPTIONS

$25.00

$42.00

Butternut Squash Cannelloni

$25.00

sage amaretti bechamel

Classic Eggplant Parm

$25.00

breaded eggplant, mozzarella, parmigiano reggiano

HOLIDAY DINNER PACKAGE 1

Holiday Dinner Package

Dinner package includes choice of one main, two sides, and foccacia-served with gravy and cranberry mostarda

AVAILABLE OPTIONS

4-6 People: $219.00

6-8 People: $290.00

9-12 People: $435.00

CARNE - MAIN 5

Classic Bird

local dry brined free range turkey

Porchetta

slow roasted pork loin-belly, fig mostarda, salsa verde

Turkey Involtini

'nduja, wild mushroom, marjoram, turkey sugo

Tenderloin of Beef

lemon horse radish aioli

Pomegranate Braised Short Ribs

pomegranate, lemon pistachio gremolata, mint

PASTA - A LA CARTE OPTION 2

Lasagne Bolognese

our signature layered pasta, ragu alla Bolognese

Butternut Squash Cannelloni

ricotta, rapini, amaretti

PANE - BREAD 2

Foccacia

rosemary, maldon salt, whipped mascarpone, Ligurian olive oil

Schiacciata Al'uva

sweet tuscan grape focaccia, fennel, walnuts

DOLCI - A LA CARTE OPTION 5

Pecan Pumpkin Cream Pie

cinnamon, ginger

Crack Pie

oatmeal crisp crust, caramel

Orange Olive Oil Cake

whipped creme fraiche, blackberry conserva

Caramelized Apple Torta

vanilla gelato

Holiday Antipasti

small or shared bites with cocktails, prices upon request

SALUMI E FORMAGGI BOARDS 4

'Nduja Arancini

spicy pork, ricotta salata

Crostini

tomato conserva, stracchino, toasted hazelnuts, calabrian honey

Sweet Potato Carpaccio

smoked goat cheese, agrodolce, pomegranate

Tuscan Meatballs

sugo di pomodoro, parmigiano reggiano

CONTORNI - SIDES 8

Potato Fennel Gratinato

fontina, thyme, fennel pollen

Roasted Green Bean Casserole

local mushrooms, fried shallots

Cranberry Mostarda

fermented cranberries, blood orange, ginger

Classic Gravy

roast turkey gibs

Brussel Sprouts

apple, pancetta, balsamic, mint

Italian Stuffing

fennel sausage, rapini, day old focaccia

Broccolini

calabrian chile, garlic

Autumn Squash Soup

citrus yogurt

SPUNTINO 7

Focaccia Classico **$6.50**

rosemary, maldon salt

Focaccia del Giorno **$6.50**

soppressata piccante, fennel pollen, fior di latte mozzarella, calabrian chile, oregano

Marinated Olives **$9.50**

fennel pollen, bay leaf, citrus

Prosciutto Puffs **$1.00**

scone like puffs with prosciutto, rosemary, parmigiano

Arancini **$7.50**

fried risotto balls, 'nduja, mozzarella, saffron paprika aioli (3)

Pork Rillettes **$5.50**

slow cooked pork confit, pineapple mostarda

Olive Oil Crackers **$7.00**

fennel seed, parmigiano, smoked sea salt

PASTA TO GO 6

Spaghetti **$13.50**

arugula walnut pesto, garlicky breadcrumbs

Tonnarelli **$13.50**

cacio e pepe (pecorino romano, black pepper)

Chitarra Alla Carbonara **$14.00**

farm eggs, pancetta, pecorino romano, black pepper

Mezze Maniche **$13.50**

fennel sausage ragu, parmigiano reggiano

Hand-Cut Tagliatelle **$14.50**

ragu bolognese, parmigiano reggiano, thyme

Bucatini **$13.50**

all' amatriciana (spicy tomato, guanciale, pecorino)

SALUMI & FORMAGGI 17

Olli Soppressata Dolce **$39.00**

Stelle Soppressata Piccante **$30.50**

Coppa Dolce	**$34.00**
Molinari Coppa Piccante	**$39.00**
Tempesta Tartufo Salame	**$12.50**
Molinari Finocchiona	**$38.80**
Volpi Prosciutto Italia	**$27.00**
American Butcher Finocchiona	**$21.50**
American Butcher Toscana Salame	**$21.50**
American Butcher Olive Oil Salame	**$21.50**
Burrata	**$7.50**
Fior di Latte Mozzarella	**$7.50**
Ubriaco di Raboso IGT cows milk, Veneto, aged 2 months	**$45.00**
Gorgonzola Dolce DOP cow's milk, Lombardy, aged 45 days	**$28.00**
Tallegio cows milk, Bergamo	**$29.00**
Fontina Val d'Aosta cows milk, Aosta Valley, aged 90 days	**$29.00**
Pecorino Gran Cru sheeps milk, Sardinia, aged 20 mths	**$28.00**

ITALIAN SPECIALTIES 20

Smoked Olive Oil	**$9.80**
Miguel & Valentino Lemon Olive Oil	**$16.00**
Miguel & Valentino Peperoncino Olive Oil	**$16.00**
Miguel & Valentino Porcini Olive Oil	**$16.00**
Miguel & Valentino Basil Olive Oil	**$16.00**
Santa Fina Cavatelli Molisani	**$8.50**
Amaretti Macaroons	**$7.50**
Torino Crackers	AVAILABLE OPTIONS Rosemary: $7.50 Garlic: $7.50

Taralli

AVAILABLE OPTIONS

Classic: $8.50

Fennel Seed: $8.50

Balocco Cocoa Wafers **$7.50**

Balocco Vanilla Wafers **$7.50**

Stiratini Olive Oil Grissini **$7.50**

Balocco Hazelnut Wafers **$7.50**

Piemontese Mint Filled Candy **$4.95**

Bianco di Napoli Tomatoes **$11.95**

Mancini Chitarra **$10.50**

square spaghetti type dried pasta

Mancini Paccheri **$10.50**

large tubular, dried pasta

Mancini Mezze Maniche **$10.50**

short tubular, dried pasta

Opera Casarecce **$10.50**

twist style pasta

Caputo "00" Flour **$7.50**

professional's flour for pasta and pizza dough making

BREAKFAST BOXES 4

Fritatta Contadino

local farm vegetable fritatta, prosciutto puffs, seasonal fruit

Pancetta & Egg Panini

crispy pancetta, farm eggs, fontina cheese, fig conserva, calabrian chile bomba on our focaccia classico, seasonal fruit

Cacio e Pepe Panini

soft scrambled eggs, pecorino romano, parmigiano reggiano, black pepper on our house focaccia classico with seasonal fruit

Lemon Blackberry Breakfast Strata

seasonal berries, lemon marmellata, whipped ricotta cream, maple agave syrup

LUNCH PANINI BOXES 5

Affumicato Panini

soppressata, coppa, smoked mozzarella, caponata (sweet & sour eggplant relish)

Capra Panini

prosciutto, whipped goat cheese, spicy red pepper marmelatta, truffle honey

Verdure Panini

grilled marinated vegetables, herb ricotta, aged balsamic

Toscana

finocchiona, crema di pecorino, pomodoro secchi, arugula

Bologna

pistachio mortadella, burrata, crema di carciofi, arugula

MAIN BOXES 3

Fall Crostata

a piece of our Fall Crostata, local farmbelly honeynut squash, delicata squash, ricotta, lacinato kale, braised leeks, calabrian honey

Chicken Diavolo

salsa verde, charred lemon

Verlasso Salmon

calabrian chile aioli

PASTRIES, SIDES & HOUSEMADE CONDIMENTS 13

Citrus Olive Oil Muffin

poppy seeds, house made strawberry conserva, whipped ricotta cream

Vegan Zucchini Walnut Loaf

wildflower honey plant butter

Espresso Sea Salt Caramel Brownies

candied pecans

Wildflower Honey Granola Bars

hazelnut butter, gianduja, dried fruit

Seasonal Fruit & Yogurt Cup

local blackberries, figs, wildflower honey, vanilla mascarpone yogurt

Frutta

an array of seasonal fruit, agave, lime & mint

Focaccia Classico

rosemary, maldon salt

Prosciutto Puffs

fig conserva, whipped mascarpone

Local Strawberry Conserva

Local Wildflower Honey Butter

Local Blackberry Conserva

Whipped Mascarpone & Olive Oil

parmigiano reggiano

Calabrian Chile Bomba

spicy calabrian chile sauce, with a hint of local tomato & ginger

PASTA 8

Lasagne Bolognese

our signature layered pasta, ragu al bolognese

Lasagne Alle Verdure

spinach, mushrooms, lemon ricotta, parmigiano crema

Quattro Formaggi Mac N Cheese

fontina, asiago, parmigiano, pecorino romano

Cannelloni

marinara, smoked ricotta, swiss chard, mozzarella, parmigiano reggiano

Hand-Cut Tagliatelle

ragu bolognese, parmigiano stravecchio; for smaller groups

Tonnarelli

cacio e pepe (pecorino, black pepper)

Casarecce

alla norma, eggplant, basil, oregano, tomatoes, ricotta salata

Mezze Maniche

fennel sausage ragu, parmigiano reggiano