

Osteria IL Centro

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PRIMI PIATTI 9

Osteria Bruschetta	AVAILABLE OPTIONS
tomato, capers and fresh basil on grilled bread topped with parmesan	\$6.50
	Add Prosciutto Di Parma And Mozzarella:
	\$9.50

Calamari Fritti	\$9.50
served in a crisp parmesan basket with basil pesto and roasted red pepper cocktail sauce	

Focaccia	AVAILABLE OPTIONS
fresh bread served with five - olive tapenade and roasted pepper gorgonzola spread	\$4.00
	Half Order: \$2.00

Caprese	\$8.50
fresh mozzarella, tomatoes and basil with balsamic vinegar and olive oil	

Goat Cheese & Garlic Spread	\$7.50
with toasted italian bread wedges	

Shrimp Carciofi	\$11.00
six shrimp served over artichoke bottoms with garlic lemon butter	

Sweet Roasted Red Pepper Hummus	\$6.50
with grilled pita bread	

Appetizer Platter	\$23.00
a delicious combination of calamari, goat cheese, hummus and bruschetta	

Antipasti	\$13.00
asiago, fontina, parmigiano reggiano and pecorino cheese with capicola, prosciutto, salami and soppressata meats with grilled eggplant-artichoke tapenade	

ZUPPA E INSALLATA 7

Zuppa Di Giorno	\$4.00
daily gourmet soup	

Classico	\$12.00
mixed greens, artichoke, tomato and red onion, topped with calamatta olives, fresh mozzarella and balsamic basil dressing	

Chicken And Vegetable Salad	\$13.50
grilled chicken breast, roasted asparagus, squash, red peppers over spring mix and spinach; choice of italian herb, raspberry vinaigrette, or creamy peppercorn ranch dressing	
Small Caesar Salad	AVAILABLE OPTIONS
with pimentos, red onions and garlic croutons	
	\$5.00
	With Chicken: \$7.00
Mixed Green	AVAILABLE OPTIONS
cucumber, carrots and roma tomatoes. choice of italian herb, raspberry vinaigrette, or creamy peppercorn ranch dressing	
	\$5.00
	With Gorgonzola Cheese:
	\$7.00
Primavera	\$8.50
roma tomatoes, marinated red onion and heart of palm tossed with crisp romaine, garlic olive oil and balsamic vinegar, topped with gorgonzola crumbles	
Caprese	\$8.50
fresh mozzarella, tomatoes and basil with balsamic vinegar and olive oil	

PIZZETTES 7

Margherita	\$12.00
goat cheese, mozzarella, roma tomatoes, garlic, basil with olive oil	
Quattro Formaggio	\$12.00
mozzarella, provolone, romano and feta cheeses with red sauce	
Carciofi	\$12.00
artichoke, mozzarella and feta cheese, roasted red peppers and spinach with red sauce	
Grilled Chicken	\$13.00
grilled chicken, provolone, kalamata olives and red onions with basil pesto sauce	
Pollo Bruschetta	\$13.00
grilled chicken, freshly diced tomatoes, garlic, basil with extra virgin olive oil, topped with mozzarella, parmigiano reggiano and romano cheese	
Prosciutto	\$13.50
prosciutto di parma, mozzarella and provolone cheese, roma tomatoes, garlic, basil with spicy olive oil	
Pesto Shrimp	\$14.00
asparagus and mozzarella with basil pesto sauce	

SECOND PIATTI 8

Cannelloni	\$18.00
two soft crepes filled with sauteed chicken, spinach and mushrooms, topped with tomato cream sauce	
Chicken Marsala	\$19.00
chicken breast sauteed in marsala wine with garlic and mushrooms. served with garlic- rosemary mashed potatoes and sauteed spinach	

Chicken Pesto Tortellini	\$18.00
sliced chicken breast tossed with cheese tortellini in a basil-pesto cream sauce	
Chicken Tagliata	\$14.00
marinated, grilled and sliced chicken breast served over vegetables with choice of pasta, rosemary-garlic mashed potatoes or risotto	
Chicken And Sun-dried Tomato Pesto Pasta	\$17.00
sliced chicken breast tossed with penne pasta and sun-dried tomato pesto sauce	
Chicken Walnut Pasta	\$18.00
sliced chicken breast tossed with penne in a gorgonzola cream sauce	
Spiedini Di Pollo	\$19.00
chicken breast rolled in italian breadcrumbs and drizzled with amogia sauce. served with saffron risotto and vegetables	
Orecchiette Carbonara Gorgonzola	\$18.00
"littleeears"(shell pasta) tossed with pancetta (italian bacon) and gorgonzola cream sauce	

MAIN 11

Eggplant Parmesan	\$17.00
breaded eggplant sautéed and topped with parmesan and mozzarella cheese with fettuccini marinara	
Spaghettoni Della Casa	AVAILABLE OPTIONS
pasta tossed with romano cheese, diced tomatoes, garlic, basil and virgin olive oil	\$10.00
	With Chicken: \$14.00
	With Shrimp: \$18.00
	With Italian Sausage: \$17.00
Lamb Chops	\$19.00
five marinated and grilled lamb chops topped with a rosemary brandy sauce. served with rosemary-garlic mashed potatoes and vegetables	
Beef Lasagna	\$15.00
baked with ricotta, mozzarella and marinara sauce	
Sausage And Pepper Pasta	\$17.00
grilled italian sausage with penne, red pepper and sweet onion in a tomato-herb sauce	
Veal Meatballs	\$17.00
four large meatballs served with spaghettoni and marinara sauce	
Pasta Romagna	AVAILABLE OPTIONS
sautéed prosciutto, cannellini beans, spinach and garlic, tossed with whole wheat penne pasta. topped with freshly grated parmesan cheese	\$17.00
	With Italian Sausage: \$20.00
Veal Piccata	\$19.00
sautéed in white wine, garlic, lemon juice and capers. served with rosemary-garlic mashed potatoes and vegetables	

Orange Roughy	\$19.00
pan-seared filet topped with crabmeat, sautéed spinach and garlic lemon butter. served with fresh herb-tomato pasta	
Atlantic Salmon	\$18.00
marinated and grilled salmon, topped with cilantro beurre blanc. served with saffron risotto and vegetables	
Seafood Ravioli	\$18.00
filled with crab, shrimp and ricotta cheese in a tomato cream sauce	

DOLCE 6

New York Style Cheesecake	\$5.00
topped with fresh raspberry sauce	
Chocolate Creme Brulee	\$6.50
chocolate custard topped with caramelized sugar	
Chocolate Decadence Cake	\$6.00
classic chocolate cake with a scoop of white wedding vanilla gelato	
Spumoni	\$4.50
tri-flavored ice cream with candied fruit and nuts	
Tiramisu	\$6.50
lady fingers soaked in espresso with marscapone cheese	
Gelato Ball	\$6.50
wild berry gelato, coated in dark chocolate, covered with fresh raspberry sauce	