



Choice of salad, one of our customer favorite entrées and one dessert... \$33

While you're here, why not try a glass of wine from our Wine Spectator "Best of Award of Excellence" Reserve Wine List.

WILD HORSE UNBRIDLED PINOT NOIR
\$14 per glass or \$50 per bottle

DRYLANDS SAUVIGNON BLANC
\$12 per glass and \$40 per bottle

Enjoy from this menu Friday, January 12 through Saturday, January 20, 2018.

Many thanks for dining at Osteria IL Centro and selecting from our Kansas City Restaurant Week menu. \$3 of each entrée purchase will directly benefit local charities.

Kansas City Restaurant Week partners with local charities to raise funds for causes that help build and strengthen the community. The donations raised during the 2018 event will benefit Kansas City Community Gardens. The Kansas City Regional Destination Development Foundation and the Greater Kansas City Restaurant Association Education Foundation will receive a portion of the donations, as well.

* We accept major credit cards. No checks accepted. Credit card debts left open or not signed will be subject to a 15% gratuity.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Kansas City, Missouri Department of Health



Insalata

Choice of MIXED GREEN or CAESAR SALAD

Entrées

SPIEDINI DI POLLO

Chicken breast rolled in Italian breadcrumbs and drizzled with amogio sauce. Served with saffron risotto and vegetables.

LAMB CHOPS*

Five marinated and grilled lamb chops topped with a rosemary brandy sauce. Served with garlic rosemary mashed potatoes and vegetables.

VEAL PICCATA

Sautéed in white wine, garlic, lemon juice and capers. Served with garlic rosemary mashed potatoes and vegetables.

ATLANTIC SALMON*

Marinated and grilled salmon, topped with cilantro beurre blanc. Served with saffron risotto and vegetables.

CHICKEN WALNUT PASTA

Sliced chicken breast tossed with penne in a Gorgonzola cream sauce.

Dolce

GELATO BALL

Wild berry gelato, coated in dark chocolate, covered with fresh raspberry sauce.

VANILLA CRÈME BRÛLÉE

Vanilla custard topped with caramelized sugar.

NEW YORK STYLE CHEESECAKE

Topped with fresh raspberry sauce.

CHOCOLATE DECADENCE CAKE

Classic chocolate cake with a scoop of vanilla gelato.

SPUMONI

Tri-flavored ice cream with candied fruit and nuts.

TIRAMISU

Lady fingers soaked in espresso with marscapone cheese.