



Food and wine so good, it actually improves the conversation.



Primi Piatti



OSTERIA BRUSCHETTA

Tomato, capers and fresh basil on grilled bread topped with Parmesan... 8

ADD PROSCIUTTO DI PARMA AND MOZZARELLA... 10.5

① CALAMARI FRITTI

Served in a crisp Parmesan basket with basil pesto and roasted red pepper cocktail sauce... 12

FOCACCIA

Fresh bread served with five-olive tapenade and roasted red pepper Gorgonzola spread... 5

HALF ORDER... 3

① CAPRESE

Fresh Mozzarella, tomatoes and basil with balsamic vinegar and olive oil... 9

STUFFED MUSHROOMS

Mushrooms stuffed with Italian sausage, bell pepper and onion with Romano cheese served over our spicy marinara... 12

① APPETIZER PLATTER

A delicious combination of calamari, goat cheese, and bruschetta... 24

ANTIPASTI

Asiago, Fontina, Parmigiano Reggiano and Pecorino cheese with capicola, prosciutto, salami and soppressata with grilled eggplant-artichoke tapenade... 14

① GOAT CHEESE & GARLIC SPREAD

With toasted Italian bread wedges... 9

SHRIMP CARCIOFI

Six shrimp served over artichoke bottoms with garlic lemon butter... 14

SHRIMP COCKTAIL

Succulent shrimp served with cocktail sauce and lemon... 13



Zuppa e Insalata

① ZUPPA DI GIORNO

Daily Gourmet soup... 6

CLASSICO

Mixed greens, artichoke, tomato and red onion, topped with kalamatta olives, fresh mozzarella and balsamic basil dressing... 12.5

SMALL CAESAR SALAD

With pimentos, red onions and garlic croutons...5
WITH CHICKEN... 7

① MIXED GREENS

Roma tomatoes, cucumber and carrots... 5
WITH GORGONZOLA CHEESE... 7

CHOICE OF ITALIAN HERB, RASPBERRY VINAIGRETTE OR CREAMY PEPPERCORN DRESSING

① CAPRESE

Fresh Mozzarella, tomatoes and basil with balsamic vinegar and olive oil... 9

Pizzettes

① MARGHERITA

Goat cheese, fresh Mozzarella, Roma tomatoes, garlic and basil with olive oil... 13

QUATTRO FORMAGGIO

Mozzarella, Provolone, Romano and Feta cheeses with red sauce... 12

① PROSCIUTTO

Prosciutto, Mozzarella and Provolone cheese, Roma tomatoes, garlic and basil with spicy olive oil... 14

GRILLED CHICKEN

Grilled chicken, Provolone, Kalamata olives and red onions with basil pesto sauce... 13

PESTO SHRIMP

Asparagus and Mozzarella with basil pesto sauce... 14

Secondi Piatti



SPIEDINI DI POLLO

Chicken breast rolled in Italian breadcrumbs and drizzled with amoglia sauce. Served with saffron risotto and seasonal vegetables... 23

CHICKEN TAGLIATA

Marinated, grilled and sliced chicken breast served over vegetable medley with choice of pasta, rosemary-garlic mashed potatoes or risotto... 17

CHICKEN MARSALA

Chicken breast sautéed in Marsala wine with garlic and mushrooms. Served with rosemary-garlic mashed potatoes and sautéed spinach... 22

CHICKEN WALNUT PASTA

Sliced chicken breast tossed with penne in a Gorgonzola cream sauce... 19

CHICKEN PESTO TORTELLINI

Sliced chicken breast tossed with cheese tortellini in a basil-pesto cream sauce... 19



ATLANTIC SALMON*

Fresh caught Atlantic Salmon marinated, grilled and served over cilantro beurre blanc. Served with saffron risotto and seasonal vegetables... 24

LOBSTER RAVIOLI

Filled with lobster and Ricotta cheese in a tomato cream sauce... 21

ORANGE ROUGHY*

Pan-seared filet topped with crabmeat, sautéed spinach and garlic lemon butter. Served with fresh herb-tomato pasta...20

SHRIMP SCAMPI PUTTANESCA

Sautéed in butter and garlic with tomatoes, capers, olives and red pepper flakes tossed with spaghetinni... 24



EGGPLANT PARMESAN

Breaded eggplant sautéed and topped with Parmesan and Mozzarella cheese with fettuccini marinara... 18

CANNELLONI

Two soft crepes filled with sautéed chicken, spinach and mushrooms. Topped with tomato cream sauce... 20

OSSO BUCCO TORTELLACCI

Tortellacci stuffed with slow roasted osso bucco in a Veal Jus and a seasonal mushroom medley... 24

ORECCHIETTE CARBONARA GORGONZOLA

“Little ears”(shell pasta) tossed with pancetta (Italian bacon) and Gorgonzola cream sauce... 19

SAUSAGE and PEPPER PASTA

Grilled Italian sausage with penne, red pepper and sweet onion in a tomato-herb sauce... 19

BEEF LASAGNA

Baked with Ricotta, Mozzarella and marinara sauce... 16

SPAGHETTINI DELLA CASA

Pasta tossed with Romano cheese, diced tomatoes, garlic, basil and virgin olive oil... 13

WITH CHICKEN... 16

WITH ITALIAN SAUSAGE... 18

WITH SHRIMP... 19



LAMB CHOPS*

Five marinated and grilled lamb chops topped with a rosemary brandy sauce. Served with rosemary-garlic mashed potatoes and seasonal vegetables... 26

CENTER CUT 8 OZ FILET MIGNON*

Grilled to perfection, served with seasonal vegetables and rosemary-garlic mashed potatoes... Market Price

VEAL PICCATA

Sautéed in white wine, garlic, lemon juice and capers. Served with rosemary-garlic mashed potatoes and seasonal vegetables... 24

SUBSTITUTE CHICKEN... 22

VEAL MEATBALLS

Three large meatballs served with spaghetinni and marinara sauce... 19



SPLIT ENTRÉE...5

WHOLE WHEAT PASTA... 3

CUSTOMER FAVORITES

*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

Dolce

GELATO BALL
Raspberry gelato, coated in dark chocolate, covered with fresh raspberry sauce... 8

TIRAMISU
Ladyfingers soaked in espresso with mascarpone cheese... 7

NEW YORK STYLE CHEESECAKE
Topped with fresh raspberry sauce... 7

VANILLA BEAN CRÈME BRÛLÉE
Vanilla bean custard topped with caramelized sugar... 8

CHOCOLATE DECADENCE CAKE
Classic chocolate cake with a scoop of vanilla gelato... 8

SPUMONI
Tri-flavored ice cream with candied fruit and nuts... 6

Dessert Wines

MUSCAT
Chambers Rosewood Vineyards AUSTRALIA
A lovely aroma of flowers, oranges and honey with a complementary taste of dates, honey, spices and oranges... 8

VIDAL ICE WINE
Inniskillin NIAGARA
Luscious tropical aromas and flavors of mango and lychee. Winter's frozen gift to the wine lover... 12/60



SPECIAL EVENTS

The same exceptional Osteria IL Centro service and cuisine just two doors down in the richly delightful eggtc. event room.

MINIMUM PURCHASE REQUIRED

Enjoy exclusivity and privacy accommodating parties of up to 110. Choose from our menu, or we can help plan a personal menu.

Full bar, special wine selections and distinctive wines for every allowance.

BAR MINIMUM

Ask our manager for more information or to reserve your event.

Reserve Wine List annually awarded
Wine Spectator Best of Award of Excellence

Zagat Rated
Best Italian Food in Kansas City

AAA Three Diamond Award Recipient



Sorry, we do not entertain reservations or incomplete parties.

We accept major credit cards for dine in and carry out. No checks accepted. Credit card debts left open or not signed will be subject to an 18% gratuity.

Gift cards available.



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