



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

## Ⓜ 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

## Ⓜ 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

## Ⓜ 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

## Ⓜ 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

## Ⓜ 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

## Ⓜ MIXED GREENS

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

CHOICE OF ITALIAN HERB, RASPBERRY VINAIGRETTE OR CREAMY PEPPERCORN DRESSING

## Ⓜ CAPRESE

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

## Pizzettes

## Ⓜ 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

## Ⓜ 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 amogia 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 egtc. event room.*

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

*Zagat Rated*  
*Best Italian Food in Kansas City*

## 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.*

*AAA Three Diamond Award Recipient*



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

Sorry, we do not entertain reservations or incomplete parties.

## BAR MINIMUM

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

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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