

Primi Piatti



OSTERIA BRUSCHETTA

Tomato, capers and fresh basil on grilled bread topped with Parmesan... 9

ADD PROSCIUTTO DI PARMA AND MOZZARELLA... 11

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... 10

STUFFED MUSHROOMS

Mushrooms stuffed with Italian sausage, bell pepper and onion with Romano cheese served over our spicy marinara... 13

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... 10

SHRIMP CARCIOFI

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

VEAL MEATBALLS

Three large meatballs served with marinara sauce... 12



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... 13

SMALL CAESAR SALAD

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

① MIXED GREENS

Roma tomatoes, cucumber and carrots... 6
WITH GORGONZOLA CHEESE... 8

CHOICE OF ITALIAN HERB, CREAMY PEPPERCORN,
BALSAMIC BASIL DRESSING

① CAPRESE

Fresh Mozzarella, tomatoes and basil with balsamic vinegar and olive oil... 10

Pizzettes

① MARGHERITA

Goat cheese, fresh Mozzarella, Roma tomatoes, garlic and basil with olive oil... 14

QUATTRO FORMAGGIO

Mozzarella, Provolone, Romano and Feta cheeses with red sauce... 13

① PROSCIUTTO

Prosciutto, Mozzarella and Provolone cheese, Roma tomatoes, garlic and basil with spicy olive oil... 15

GRILLED CHICKEN

Grilled chicken, Provolone, Kalamata olives and red onions with basil pesto sauce... 14

PESTO SHRIMP

Asparagus and Mozzarella with basil pesto sauce... 15

Secondi Piatti



❏ SPIEDINI DI POLLO

Chicken breast rolled in Italian breadcrumbs and drizzled with amogia sauce. Served with saffron risotto and seasonal vegetables... 25

CHICKEN TAGLIATA

Marinated, grilled and sliced chicken breast served over vegetable medley with choice of pasta, rosemary-garlic mashed potatoes or risotto... 18

CHICKEN MARSALA

Chicken breast sautéed in Marsala wine with garlic and mushrooms. Served with rosemary-garlic mashed potatoes and sautéed spinach... 23

❏ CHICKEN WALNUT PASTA

Sliced chicken breast tossed with penne in a Gorgonzola cream sauce... 20

CHICKEN PESTO TORTELLINI

Sliced chicken breast tossed with cheese tortellini in a basil-pesto cream sauce... 20



ATLANTIC SALMON*

Fresh caught Atlantic Salmon marinated, grilled and served over cilantro beurre blanc. Served with saffron risotto and seasonal vegetables... 26

❏ LOBSTER RAVIOLI

Filled with lobster and Ricotta cheese in a tomato cream sauce... 22

ORANGE ROUGHY*

Pan-seared filet topped with crabmeat, sautéed spinach and garlic lemon butter. Served with fresh herb-tomato pasta...22



EGGPLANT PARMESAN

Breaded eggplant sautéed and topped with Parmesan and Mozzarella cheese with fettuccini marinara... 20

❏ CANNELLONI

Two soft crepes filled with sautéed chicken, spinach and mushrooms. Topped with tomato cream sauce... 22

❏ OSSO BUCCO TORTELLACCI

Tortellacci stuffed with slow roasted osso bucco in a Veal Jus and a seasonal mushroom medley... 25

ORECCHIETTE CARBONARA GORGONZOLA

“Little ears”(shell pasta) tossed with pancetta (Italian bacon) and Gorgonzola cream sauce... 20

❏ SAUSAGE AND PEPPER PASTA

Grilled Italian sausage with penne, red pepper and sweet onion in a tomato-herb sauce... 20

BEEF LASAGNA

Baked with Ricotta, Mozzarella and marinara sauce... 18

SPAGHETTINI DELLA CASA

Pasta tossed with Romano cheese, diced tomatoes, garlic, basil and virgin olive oil... 15

WITH CHICKEN... 18

WITH ITALIAN SAUSAGE... 19

WITH SHRIMP... 20



❏ LAMB CHOPS*

Five marinated and grilled lamb chops topped with a rosemary brandy sauce. Served with rosemary-garlic mashed potatoes and seasonal vegetables... 28

❏ VEAL PICCATA

Sautéed in white wine, garlic, lemon juice and capers. Served with rosemary-garlic mashed potatoes and seasonal vegetables... 26

SUBSTITUTE CHICKEN... 24

VEAL MEATBALLS

Three large meatballs served with spaghetti and marinara sauce... 21



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... 9

 **TIRAMISU**
Ladyfingers soaked in espresso with mascarpone cheese... 8

NEW YORK STYLE CHEESECAKE
Topped with fresh raspberry sauce... 8

VANILLA BEAN CRÈME BRÛLÉE
Vanilla bean custard topped with caramelized sugar... 9

CHOCOLATE DECADENCE CAKE
Classic chocolate cake with a scoop of vanilla gelato... 9

SPUMONI
Tri-flavored ice cream with candied fruit and nuts... 7

Our New Synexis Air System

As of mid-June, 2020, Osteria IL Centro will be continuously protected by Dry Hydrogen Peroxide (DHP) technology from Synexis. This patented system works 24 hours a day and is effective in reducing airborne and surface area contaminants such as viruses, bacteria and mold in occupied spaces. By adding this innovative technology, Osteria IL Centro is focused on customer and employee safety as we reopen to the public. For more information, visit Synexis.com.

Thank You

Thank you for your ongoing support of our restaurant for over 25 years. We wouldn't be here without you!

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, MO Health Dept.



51st & Main Streets | Kansas City, Missouri | 816-561-2369 | OsteriaILCentro.com