



*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.*

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### EMMOLO SAUVIGNON BLANC

Napa Valley

\$12 per glass or \$45 per bottle

### J PINOT NOIR

Russian River Valley

\$14 per glass and \$52 per bottle

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**Enjoy from this menu Friday, January 11 through Sunday, January 20, 2019.**

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 2019 event will benefit the Boys & Girls Clubs of Greater Kansas City, 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

**KC RESTAURANT WEEK**



## 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 MEDALLIONS\*

8 oz sliced and topped with saltimbocca sauce. Served with 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.

### TIRAMISU

Lady fingers soaked in espresso with marscapone cheese.