

## SPECIAL EVENTS

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

### NO SPACE FEE

*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 \$125

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



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

*AAA Diamond Award Recipient*

*International Restaurant Bureau  
Diamond Wine Award of Excellence*



*Credit card debts left open or not signed  
will be subject to a 18% gratuity.*



51st & Main Streets  
Kansas City, Missouri  
816-561-2369  
[www.osteria-ilcentro.com](http://www.osteria-ilcentro.com)

APRIL 2011



## SPECIAL EVENTS MMXI

*L'aglio è il catsup degli intellettuali.*



## Primi Piatti



### MEATBALLS AND MARINARA

Forty Italian meatballs with roasted marinara... 25

### MUSHROOMS FLORENTINE

Stuffed with spinach, crab meat and Italian breadcrumbs topped with cream sauce... 1.75 A PIECE

### APPETIZER PLATTER

A delicious combination of calamari, goat cheese, hummus and bruschetta... 25

### MINI SPIEDINI PLATTER

Forty bites of our popular chicken spiedini served with amogia sauce... 32

### CAPRESE

Twenty-two pieces of mozzarella and tomato topped with balsamic vinegar and olive oil... 25

## Zuppa E Insallata



## Pizzettes

### MIXED GREEN

With Roma tomatoes, cucumber and carrots, served with Italian herb dressing.

### SMALL CAESAR SALAD

With red onions, pimientos and croutons.

EACH PIZZETTE HAS 18 SLICES

### MARGHERITA

Goat cheese, mozzarella, Roma tomatoes, garlic, basil with olive oil... 22

### QUATTRO FORMAGGIO

Mozzarella, provolone, Romano and feta cheeses with roasted marinara... 24

### PROSCIUTTO

Prosciutto, mozzarella and provolone cheese, Roma tomatoes, garlic, basil with spicy olive oil... 25

### MEDITERRANEAN

Mozzarella and feta cheeses, sun-dried tomatoes over roasted marinara... 22

## Second Piatti



YOUR CHOICE OF THREE

### CHICKEN WALNUT PASTA

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

### SPAGHETTINI DI CARNE

Strips of medium rare beef tenderloin, grilled on skewer and rolled in Italian breadcrumbs, topped with amogia, served with rosemary garlic mashed potatoes and sautéed vegetable medley.

### ATLANTIC SALMON \*

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

### CHICKEN PORTOBELLO

Baked chicken breast stuffed with portobello mushrooms, Italian breadcrumbs and pine nuts, topped with tomato cream sauce.

### HALIBUT OR SEA BASS UPON AVAILABILITY

Pan-seared filet topped with Italian olives and tomato sauce, served with saffron risotto and sautéed asparagus.

### SHRIMP AND LOBSTER DIAVOLO

Sautéed seafood with extra-virgin garlic olive oil, tossed with linguini in a diavolo sauce.

### CANNELLONI FLORENTINE

Two housemade crepes filled with sautéed chicken, spinach and mushrooms, topped with Alfredo sauce.

### SPAGHETTINI DELLA CASA

Pasta tossed with Romano cheese, diced tomatoes, garlic, basil and virgin olive oil. With chicken, shrimp or scallops.

## Dolce



### NEW YORK STYLE CHEESECAKE

Topped with fresh raspberry sauce.

### SPUMONI

Tri-flavored ice cream with candied fruit and nuts.

### TIRAMISU

Lady fingers soaked in espresso with marscapone cheese.