CENTONOVE

LOS GATOS, CA

LUNCH

CHARCUTERIE (MEATS) / 4 each

Barolo Salamae, Italy
Coppa Mild Salame, Molinari, San Francisco
Mortadella w/pistachio, Leoncini, Italy
Prosciutto Cotto, Leoncini, Italy
Prosciutto, 18 mth aged, Galloni, Italy

FORMAGGI / 5

Daffodil (raw/sheep's milk), Royal Oaks, CA
Cacciocavallo, Italy (sheep's milk)
Dolce Gorgonzola, Italy (cow's milk)
Fontina Vella, Italy (cow's milk)
La Tur, Italy (cow/goat/sheep)
Nobile di Capra, Italy (goat's milk)
Pecorino Boschetto w/black truffle (sheep/cow)
Pecorino Sardo, Italy (sheep's milk)
Robiola, Italy (cow/sheep/goat)

MEATS & CHEESES AVAILABLE FOR PURCHASE BY THE POUND

ANTIPASTI

POLPETTE AL FORNO
Wood-fired ground beef & pork meatballs, parmesan, ricotta, garlic, bread crumbs, egg, marinara, fontina **9**

SCAMPI CALABRESE
Four large wood-fired shrimp, garlic, pepperoncino, *EVOO*, brandy, basil pesto, fried lemons **16**

MELANZANE RIPIENE AL FORNO
Wood-fired stuffed eggplant, roasted peppers, chive goat chesse, balsamic reduction **8**

CAVOLFIORE LEGNA CON FORMAGGIO
Wood-fired cauliflower with cheese **8**

CALAMARI SCOTTATO
Calabrese sausage, lemon sofrito, cannellini beans **12**

BURRATA CON PROSCIUTTO CRUDO
Burrata, black pepper & *EVOO*, prosciutto crudo **15**

CONCHIGLIE AI FORNO (Italian Mac 'n Cheese)
Conghiglie pasta, provolone, cheddar, fontina and parmesan, *truffle oil*, cream, baked in the wood-fired oven **13**

CENTONOVE ANTIPASTI
Prosciutto crudo, coppa, salami, caponata, marinated artichokes, gorgonzola, grana padno, pickled balsamic, Cipollini onions, sundried tomatoes **17**

FORMAGGI MISTI
Choose 3 cheeses, fig jam, sliced apple, flatbread **15**
6 Cheeses **25** Choices listed above

Gluten-free baguette available **5**

INSALATE

ZUPPA DEL GIORNO 6

INSALATA VERDE MISTA
Mixed greens, shaved spring vegetables *white balsamic*-honey vinaigrette, croutons **12**

INSALATA BARBABIETOLE
Mixed baby greens, roasted red and gold beets, orange segments, pinenuts, white-balsamic vinaigrette, house-made ricotta, balsamic reduction **12**

INSALATA DI CAVOLI CAESAR
Organic baby kale, traditional caesar dressing, croutons, shaved parmesan **12**

INSALATA TRI COLORE
Arugula, radicchio, endive, with lemon vinaigrette 12

Add Chicken, Salmon or 3 Prawns to above salads* **8

INSALATA FINOCCHIO INCROSTATA AHI SCOTTATO
Fennel-crusted, seared ahi, cannellini beans, almonds, shaved fennel, white balsamic vinaigrette, *lemon oil* **16**

INSALATA DI MANZO
Pan-seared New York steak, organic baby kale, sliced avocado, cherry tomatoes, toasted pine nuts, red onions, lemon-basil vinaigrette **17**

INSALATA TACCHINO
Free-range, oven roasted turkey breast, honey gem lettuce, crispy pancetta, hard-boiled egg, shredded carrots **15**

INSALATA DI POLPO
Wood-fired octopus, frisse, cara cara oranges, lemon vinaigrette **14**

LA STAMPA FINA (THE FINE PRINT)

***Gluten Sensitive**: Centonove is not a gluten-free facility; however, for those menu items indicated, we take great care to avoid direct contact with gluten.

Items in *italics* are available for purchase in our gourmet retail section.

Water served on request due to California ordinance.

Corkage fee: **15** (max 2 btls) • Outside dessert fee: **2.5**/person
18% Gratuity added to 6 or more. • We accept American Express, Mastercard and Visa credit cards.

PASTA

RAVIOLI DI PISELLI E MARSCAPONE
House-made ravioli, peas, marscapone, truffle oil, mint verjus glaze **14**

GNOCCHI BICOLORE
House-made spinach and beet gnocchi, crispy prosciutto, creamy leek sauce **14**

LINGUINE ALLO SCOGLIO
Linguine, mussels, clams, shrimp, scallops, spicy marinara **16**

SPAGHETTI CON POMODORO
Spaghetti, tomato, basil **13**

Gluten-Free Pasta available on request **5**

PIZZA

PIZZA MARGHERITA CENTONOVE
San Marzano tomatoes, basil, fresh mozzarella **14**

PIZZA FUNGHI E FONTINA
Roasted Porcini mushroom, fresh garlic, parsley, fontina cheese, *porcini olive oil* **14**

PIZZA PESCATORE
Prawns, scallops,sweet tomato basil sauce, red onion, chili flakes, capers and *Mama Lil's Peppers* **19**

PIZZA PROSCIUTTO CRUDO, ARUGULA E TARTUFO
Fresh mozzarella, prosciutto crudo, arugula & *white truffle oil* **15**

PIZZA DEL MERCATO
San Marzano tomatoes, grilled zucchini, kalamata olives, artichokes, roasted peppers, fresh mozzarella, goat cheese **14**

PIZZA DEL SALUMIERE
San Marzano tomatoes, fresh mozzarella, salame, italian ham, coppa, crispy prosciutto, parmesan **17**

Add Calabrese sausage **3**
Add Farm egg **2**
Add Garlic **1**
Add Burrata **6**
Add Prosciutto **3**
Add *Mama Lil's Peppers* **2**
Add Gluten-free pizza crust **5**

**Centonove's pizzas are created in the Neapolitan style—soft in the center, made to eat with a knife and fork or folded. Please allow extra time for Gluten-Free pizzas. Grazie!*

PANINI

Served with mixed green salad and lemon vinaigrette.

MOZZARELLA DI BUFALO E PORTOBELLO
Buffalo mozzarella, Portobello mushrooms, tomatoes, sundried tomato pesto, focaccia **12**

CENTONOVE CLUB
Turkey, ham, bacon, lettuce, tomatoes, hard-cooked egg, avocado, Mama Lil's Peppers, pesto, focaccia **13**

PANINO SHORTRIB BRASATO
Braised shortrib, pickled onions, wild arugula, focaccia **15**

Owners: Lisa Rhorer & Pasquale Romano

Executive Chef: Shingo Katsura

Visit our sister restaurant Cin-Cin Wine Bar