

CENTONOVE

LOS GATOS, CA

LUNCH

CHARCUTERIE / 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 each

Black-Eyed Susan (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)
Sola di Pecora, Italy (sheep's milk)

MEATS & CHEESES AVAILABLE FOR PURCHASE BY THE POUND

ANTIPASTI

POLPETTE AL FORNO

Wood-fired ground beef & veal meatballs with parmesan, garlic, bread crumbs, served with marinara sauce, topped with Fontina cheese **12**

INSALATA DI PESCE

Marinated scallop and shrimp salad with lemon juice, mango, served over a bed of baby spinach **14**

SCAMPI CALABRESE

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

BRUSCHETTA TRICOLORE

Grilled ciabatta bread, topped with tomatoes, mushroom mousse, pesto, eggplant and goat cheese **13**

BURRATA CON PROSCIUTTO CRUDO

Burrata, black pepper & EVOO served with prosciutto crudo **15**

CONCHIGLIE AI FORNO (Italian Mac 'n Cheese)

Conghiiglie pasta, provolone, cheddar, Fontina and Parmesan cheeses, truffle oil and cream, conchiglie pasta baked in the wood-fired oven **13**

CENTONOVE ANTIPASTI

Prosciutto crudo, coppa, salami, caponata, marinated artichokes, gorgonzola, grana padano, balsamic-glazed cipollini onions and sundried tomatoes (min 2 people) **17**

FORMAGGI MISTI

Choose 3 cheeses served with seasonal accompaniments included **15**
6 Cheeses **25 (additional cheeses \$5 ea)**

Gluten-free baguette available **5**

INSALATE

ZUPPA DEL GIORNO 6

INSALATA DI CAVOLI MISTI

Organic baby kale, carrots, toasted walnuts, raspberry vinaigrette, feta cheese **12**

INSALATA TRI COLORE

Arugula, radicchio, endive, roasted pecans with honey-cider vinaigrette **12**

INSALATA DI MANZO

Grilled 10 oz 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, gorgonzola dressing, crispy pancetta, hard-boiled egg, shredded carrots **15**

INSALATA DI TONNO CRUDO

4 oz sushi-grade sesame seed-crust Ahi tuna, arugula, red bell pepper, couscous, kalamata olives, lemon vinaigrette **17**

INSALATA DI SALMONE

6 oz wild salmon, organic baby spinach, toasted shaved almonds, blueberries, orange segments, lemon vinaigrette **16**

*Bread available on request

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

***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.

Corkage fee: **15** (max 2 btl) • Outside dessert fee: **2.5**/person
18% Gratuity added to 6 or more.

We accept Mastercard, Visa and Discover credit cards.

Owners: Lisa Rhorer & Pasquale Romano

PASTA

RAVIOLI AL CAVOLO E MASCARPONE

House-made ravioli stuffed with kale, pine nuts, mascarpone, parmesan, crispy sage, brown butter **14**

GNOCCHI BICOLORE

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

LINGUINE ALLO SCOGLIO

Linguine pasta, mussels, clams, shrimp, scallops in a spicy marinara sauce **19**

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

Shrimp, scallops, house-made pesto, mozzarella, fresh garlic **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 **12**

PIZZA CINGHIALE

Wild boar sausage, Mama Lil's peppers, fried eggplant, mozzarella, pecorino pepato **19**

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 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!*

PIADINA ITALIAN SANDWICHES

Piadina is a thin Italian flatbread, typically prepared in the Romagna region, made with flour, olive oil salt and water.

Served with side salad of baby gem lettuce and lemon vinaigrette **\$12**

CLASSIC ROMAGNA

Prosciutto crudo, robiola cheese, wild arugula, garlic aioli

PIADINA DEL NORD OVEST

smoked salmon, goat cheese, caramelized onions

PIADINA DEL CASALE

porchetta, caramelized onions, Mama Lil's peppers, gruyere cheese

PIADINA CONTADINA

zucchini, basil pesto, roasted bell pepper, artichoke hearts, goat cheese

