

PESCE

BY
LA CENTRALE

CRUDO

OSTRICHE* gf 18.00
half dozen market selection of oysters,
prosecco mignonette

TARTARE DI TONNO* gf 19.00
tomato concassé, croutons, capers,
organic egg yolk

CEVICHE SICILIANO* gf 19.00
cherry tomato, capers, olive, lemon

SALMONE E AVOCADO* gf 18.00
citrus segments, balsamic, EVOO

PIATTO REALE* gf 95.00
to share - lobster, crab, oyster, prawn,
Sicilian ceviche, 10gr Calvisius caviar

ANTIPASTI

INSALATA DEL GIORNO v, gf 16.00
daily salad special
add shrimp +9.00, add crab or salmon +12.00

FRITTO MISTO 15.00
calamari, shrimp, seasonal vegetables - grilled lemon

BEEF CARPACCIO* gf 22.00
black truffles, dijon mustard

**COZZE SFUMATE AL
"LUGANA CA' MAIOL" gf** 18.00
sautéed mussels, lugana wine, cherry tomatoes,
parsley, peperoncino

CAPESANTE FLIGHT 28.00
three scallops, fish roe, truffle and bottarga,
leek mashed potatoes

IL POLPO gf 22.00
octopus, potatoes, celery, olives, cherry tomatoes

PASTE

LINGUINE ALLE VONGOLE 24.00
little neck clams, cherry tomatoes,
parsley, EVOO

SPAGHETTATA ~ALLO~SCOGLIO 39.00
chitarra spaghetti, 1/2 Maine lobster,
clams, mussels, shrimp

CARBONARA ~DI~MARE 22.00
fresh pasta tagliatelle, smoked salmon,
and mackerel, crispy leeks

TAGLIOLINI NERI 24.00
squid ink pasta, crab, leek cherry tomatoes,
bottarga di muggine

LASAGNA VEGETARIANA v 22.00
spinach pasta, ricotta, provolone, asparagus,
artichokes

SECONDI

FILETTO gf 36.00
seared 6 oz. beef filet, duchesse potato, black
truffle and veal demi

SALMONE* gf 36.00
organic scottish

BRANZINO 38.00
grilled branzino, salmoriglio sauce

DENTICE gf 34.00
pan seared Florida Keys snapper

TONNO gf 39.00
grilled 12 oz. yellowfin tuna steak

CONTORNI

ASPARAGI v, gf 9.00
grilled asparagus, parmigiano

LEEK MASHED POTATOES v 9.00

SPINACI gf, ve 9.00
sautéed spinach, garlic, aji chile

ZUCCA v, gf, ve 9.00
charred acorn squash

DOLCI

D.I.Y. CANNOLI v 11.00
build your own - mini cannoli shells served with
orange ricotta, chocolate chips and pistacchio

BIGNE v 11.00
vanilla gelato, nutella

LIMONE E LAMPONE v 11.00
cake layered with lemon curd and raspberry gel

CIOCCOLATO gf 11.00
valrhona chocolate mousse, mixed berry gel

TIRAMISÚ v 11.00

LA CENTRALE SUNDAE v 11.00
dulce gelato, coconut sorbet, fudge

EXOTIC DOME v 11.00
mango and guava mousse



BOLLICINE

PROSECCO torresella 10.00/38.00

FRANCIACORTA CUVÉE PRESTIGE, ca del bosco 22.00/79.00

FRANCIACORTA, saten, ronco calino 21.00/77.00

SPARKLING ROSE, santa margherita 18.00/70.00

FERRARI BRUT, ferrari 16.00/64.00

MOSCATO, 'nivolet', michele chiaro 13.00/52.00

BIBITE

ESPRESSO by Lavazza 3.00

ROTATING TEA SELECTION 3.00

NIASCA PORTOFINO SODA 4.00
limonata or mandarinata (250ml)

SMERALDINA WATER 6.00
still or sparkling (750ml)

ICED TEA black and unsweetened 3.50

ORANGE JUICE fresh squeezed 4.50

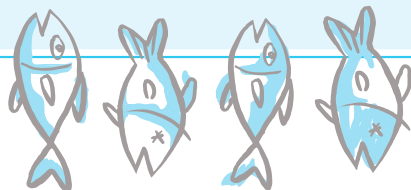
SODAS 3.00
coca cola, diet coke, sprite, ginger ale

BIRRA

MENABREA BLONDE 7.00

MORETTI ROSSA 8.50

PERONI NASTRO AZZURRO 7.00



BEVANDE

COCKTAILS

NEGRONI 12.00
herbal and fresh - campari, vermouth and bombay east

PALOMA ITALIANA 12.00
citrusy and bold - aperol, herradura silver, lime juice,
bitters, aranciata soda

ZAFFERANO 12.00
bulldog gin, strega, cinzano extra dry

SPRITZ 11.00
effervescent and bright - aperol, prosecco, orange twist

FRAGOLA 14.00
absolut elyx, strawberry, sage, lemon

VINI

BIANCHI

PINOT GRIGIO cortaccia 11.00/42.00

VERMENTINO cantina santadi, 'villa solais' 10.00/39.00

FALANGHINA SANNIO, terre stregate 11.00/42.00

CHARDONNAY, castello della sala 12.00/48.00

SAUVIGNON, gradis ciutta 12.00/48.00

ROSATI

ROSATO fattoria sardi 13.00/49.00

ROSSI

NERO D'AVOLA 'LUMA' cantina cellaro 10.00/39.00

CHIANTI CLASSICO, san felice 12.00/48.00

PINOT NERO, j. hofstätter 14.00/56.00

CABERNET, frescobaldi 16.00/64.00

these items may contain raw or undercooked ingredients. consuming raw or undercooked animal proteins including meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure, consult a physician.

v= vegetarian, ve= vegan, gf= gluten free
@lacentralemiami