

CARNE

BY
LA CENTRALE

ANTIPASTI

PROSCIUTTO *gf* 18.00
san danielle prosciutto, burrata

POLPETTE E RICOTTA *v, gf* 16.00
beef meatballs, pomodoro sauce,
ricotta crumbs

BEEF CARPACCIO *gf* 22.00
black truffles, dijon mustard

TAGLIERE 22.00
italian cheese, salumi, pickles, olives

POLENTA E SALAME *gf* 16.00
fried polenta, salame milano

INSALATA DEL GIORNO *v, gf* 16.00
daily salad special
add chicken 7.00
add steak 11.00

PASTE

BOLOGNESE 19.00
tagliatelle

CARBONARA 19.00
spaghetti carbonara, pancetta,
organic egg

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

CREPPELE AI FUNGHI *v* 24.00
porcini and oyster mushrooms crepes,
parmigiano fondue

CONTORNI

ASPARAGI *v, gf* 9.00
grilled asparagus, parmigiano

ROSEMARY ROASTED POTATOES *v* 9.00

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

ZUCCA *v, gf, ve* 9.00
charred acorn squash

SECONDI

Your choice of herb-red wine butter, salmoriglio,
passion fruit beurre blanc

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

PETTO DI POLLO *gf* 28.00
florida local lake meadow chicken, heirloom
tomatoes, arugula, lettuce, lemon vinaigrette

TAGLIATA *gf* 34.00
10 oz. NY strip steak, escarole, shaved
parmigiano, balsamic reduction

COSTATA *gf* 58.00
12 oz. prime rib eye

COSTOLETTE DI MAIALE *gf* 36.00
heritage duroc pork lake meadows ribs,
slow cooked, house BBQ

LA FIORENTINA *gf* 118.00
38 oz. beef porterhouse, serves 2

MAHI MAHI *gf* 28.00
grilled mahi mahi, avocado, frisee

DOLCI

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

TIRAMISU *v* 11.00

CIOCCOLATO *gf* 11.00
valrhona chocolate mousse,
mixed berry gel

EXOTIC DOME *v* 11.00
mango and guava mousse

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

BIGNE *v* 11.00
vanilla gelato, nutella

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

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

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

ZACAPA OLD FASHIONED 13.00
zacapa 23 yr, aztec chocolate bitters, cane syrup,
flamed orange

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

FRAGOLA 14.00
absolut elyx, strawberry, sage, lemon

VINI

BOLLICINE

PROSECCO torresella 10.00/38.00

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

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

VARVARA, castello di bolgheri 20.00/78.00

BARBERA D'ALBA, castello di neve 15.00/59.00

CABERNET, frescobaldi 16.00/64.00

BIRRA

IN BOTTIGLIA

MENABREA BLONDE 7.00
MORETTI ROSSA 8.50
PERONI NASTRO AZZURRO 7.00

ALLA SPINA

MORETTI BIONDA 7.50
AMSTEL LIGHT 8.00

ALLA SPINA

WYNWOOD BREWING IPA 9.50
WYNWOOD BREWING
FATHER FRANCISCO 9.50

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. An automatic 18% service charge will be included with your bill. 100% of the service charge is given to your server, bartender and their support team.

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