



Dinner Menu

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Soups

- Soup of the Day - Cup \$4.00 / Bowl \$6.00
- Crock of Lobster Bisque - \$ 8.00
- Crock of French Onion - \$6.50

Salads

House Side Salad - \$3.00 / Caesar Side Salad - \$4.00

Large House Salad - \$7.00

Mixed greens, tomatoes, cucumbers, choice of dressing

Traditional Caesar Salad - \$9.00

Romaine hearts, croutons, romano cheese, Caesar dressing

Warm Spinach Salad - \$11.00

Baby spinach, Bermuda onions, hard boiled egg, bacon vinaigrette

Pear Salad - \$11.00

Chopped romaine and spinach, pears, blue cheese crumbles, candied walnuts, dried cranberries, red peppers, champagne mustard vinaigrette

Large Salad Additions:

Grilled Chicken - \$5.00 / *Grilled Steak - \$7.00

Grilled Shrimp - \$6.00 / Grilled Salmon - \$7.00

Pasta

Served with House Salad

Risotto of the Day - \$ MP

Chef's Choice

Rigatoni Bolognese - \$17.25

Ground beef, veal, pork, tomato ragout, Riccota Cheese

Linguine with Clam Sauce - \$18.25

Whole little neck clams, simmered with garlic, basil, red pepper flakes, clam broth, Red or White Sauce

Shrimp Chardonnay - \$18.25

Lemon, garlic, tomatoes, capers, white wine over angel hair

Gluten-Free pasta available - \$2.00

Mikey's Lasagna - \$16.75

Ground beef, pork, veal, tomato sauce and béchamel

Penne ala Vodka - \$15.75

Tossed with a rose tomato vodka cream sauce

Pasta Primavera \$15.75

Olive oil, garlic, fresh vegetables, over Fusilli pasta

Spaghetti and Meatballs - \$14.75

Traditional with beef meatballs

150 Cioppino - \$23.50

Clams, mussels, cod, shrimp, calamri, over spaghetti, red, white or fra diavolo sauce

Entrees

Served with house salad and potato or pasta, and vegetable

Veal or Chicken Piccata - \$22.50/18.25

Egg and cheese battered, capers, garlic, white wine, lemon, butter

Veal or Chicken Parmigiana - \$19.25/17.25

Topped with mozzarella cheese, marinara sauce

Veal or Chicken Marsala - \$22.50/17.25

Mushrooms, herbs, marsala wine sauce

Veal Don Vito - \$22.50

Peppers, onions, garlic, mozzarella cheese, madeira wine sauce

Chicken Cordon Bleu - \$18.75

Stuffed with ham and Swiss, lightly breaded, mushroom cheese sauce

*Grilled Flat Iron Steak - \$19.25

Kentucky bourbon ginger soy sauce

Grilled Pork Chop - \$18.75

12oz bone in, orchard apple chutney

Grilled Salmon - \$19.25

Maple glazed, wilted spinach

Baked Cod Fish - \$18.25

Topped with lump crab meat, breadcrumbs, sherry lobster sauce

Sole Almondine - \$18.50

Egg battered, lemon, white wine, butter, toasted almonds

*NY Sirloin Steak - \$24.50

12 oz center cut with au jus

The Essence of Culinary Art is time. We ask for your kind indulgence.

**Thoroughly cooking Meats, Poultry, Seafood, Shellfish or Eggs reduces the risk of foodborne illness.*

Gary Santorso - Owner • Mike Pinette - Chef • Sam Brunet - Sous Chef