



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 - \$3.50 / 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 & Pasta Additions:

Grilled Chicken - \$5.50 / *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 - \$17.50

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

Linguine with Clam Sauce - \$18.75

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

Shrimp Chardonnay - \$18.75

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

Fettuccine Alfredo - \$15.75

Parmigiana, heavy cream, butter, cheese sauce

Pasta Primavera \$15.75

Olive oil, garlic, fresh vegetables, over cavatappi pasta

Spaghetti and Meatballs - \$14.75

Traditional with beef meatballs

150 Cioppino - \$24.50

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

Entrees

Served with house salad, and your choice of either potato and vegetable, or pasta

Veal or Chicken Piccata - \$23.50/18.75

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

Veal or Chicken Parmigiana - \$19.25/17.75

Topped with mozzarella cheese, marinara sauce

Veal or Chicken Marsala - \$23.50/17.75

Mushrooms, herbs, marsala wine sauce

Veal Don Vito - \$23.50

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 - \$19.75

Kentucky bourbon ginger soy sauce

Grilled Pork Chop - \$18.75

12oz bone in, rosemary, maple dijon glaze

Horseradish, Potato Crusted Salmon - \$19.75

Tarragon, mustard, beurre blanc

Baked Cod Fish St. Lucia - \$19.25

Pan seared, lump crab meat, garlic, capers, tomatoes, lemon Chardonnay sauce

Sole Almondine - \$18.75

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