



Dinner Menu

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Soups

- Soup of the Day - Cup \$4.25 / Bowl \$6.25
- Crock of Lobster Bisque - \$ 8.25
- Crock of French Onion - \$6.75

Salads

- House Side Salad - \$3.50 / Caesar Side Salad - \$4.00*
- Large House Salad - \$7.25**
Mixed greens, tomatoes, cucumbers, choice of dressing
 - Warm Spinach Salad - \$11.25**
Baby spinach, Bermuda onions, hard boiled egg, bacon vinaigrette
 - Traditional Caesar Salad - \$9.75**
Romaine hearts, croutons, romano cheese, Caesar dressing
 - Pear Salad - \$11.25**
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 - \$7.50
- Grilled Shrimp - \$6.50 / Grilled Salmon - \$7.50

Sides

- Fresh Grilled Asparagus - \$5.50
- Crispy Brussel Sprouts, Onions, Bacon - \$6.50
- Sauteed Spinach w/ Garlic and Oil - \$5.50
- Chef's Risotto/Parmigiana - \$6.50
- Spaghetti w/ Olive Oil and Garlic - \$5.00

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 - \$19.25
Lemon, garlic, tomatoes, capers, white wine over angel hair

Pasta

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 - \$15.00
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 - \$24.50/19.75
Egg and cheese battered, capers, garlic, white wine, lemon, butter

Veal or Chicken Parmigiana - \$19.25/18.25
Topped with mozzarella cheese, marinara sauce

Veal or Chicken Marsala - \$24.50/18.25
Mushrooms, herbs, marsala wine sauce

Veal Don Vito - \$24.50
Peppers, onions, garlic, mozzarella cheese, madeira wine sauce

Chicken Cordon Bleu - \$19.25
Stuffed with ham and Swiss, lightly breaded, mushroom cheese sauce

***Grilled Flat Iron Steak - \$21.75**
Kentucky bourbon ginger soy sauce

Grilled Pork Chop - \$21.25
12oz bone in, rosemary, maple dijon glaze

Horseradish, Potato Crusted Salmon - \$21.25
Tarragon, mustard, buerre blanc

Baked Cod Fish St. Lucia - \$19.75
Pan seared, lump crab meat, garlic, capers, tomatoes, lemon Chardonnay sauce

Sole Almondine - \$19.75
Egg battered, lemon, white wine, butter, toasted almonds

***NY Sirloin Steak - \$27.50**
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