



nel centro – cuisine of the French and Italian Riviera



Chef David Machado

After a glorious late summer, Nel Centro is happily settling into fall with a new autumn menu, warming cocktails and four freshly installed beer taps, bringing you even more Northwest craft beer. With an exciting Portland arts and entertainment calendar, Nel Centro is the perfect location for drinks, appetizers or dinner before or after an event.

Reserve your table today, and read on for menu previews, a fun cocktail recipe, holiday party planning ideas and more.

NEW FALL MENU ITEMS

Chefs Matthew Bemis & Cara Powell have introduced many delicious fall menu items including a vibrant salad of Treviso Radicchio with Pears, Aged Goat Cheese and Pomegranate (pair this with Portland's Hopworks Organic IPA). Also known for our handmade pasta program, try the Cavatelli with Sauce Bolognese or the classic Tagliarini with Clams, White Wine & Parsley. A beloved staple on our dinner menu, the Spit Roasted Pork Loin highlights the flavors of fall with Apple, Olive Oil Potatoes & Arugula.



And don't forget dessert – an outstanding Warm Caramel Apple Croissant Bread Pudding with Candied Ginger Ice Cream is the perfect conclusion to a decadent evening.

nel centro

1 408 SW Sixth Ave
Portland, OR
503.484.1099

Dinner

Sun – Thurs: 5:00–9:00pm
Fri & Sat: 5:00–10:00pm

Lunch

Mon – Fri: 11:30am–2:30pm

Brunch

Sun: 8:00am–2:00pm

Breakfast

Mon – Fri: 6:30–10:30am
Sat: 7:30–11:30am

- » [See our full menu](#)
- » [Make a reservation](#)

FALL + WINTER ARTS PREVIEW

Nel Centro is a proud sponsor of many Portland performing arts organizations, so shake off a chilly rainy night this fall by settling into your seat at a local performance. Be sure to stop by Nel Centro for an autumn-inspired cocktail & dinner before your event or come sit by the fires after the show and enjoy dessert and an after-dinner cocktail. Make your [reservations](#) today!

Some upcoming shows to consider:

Portland Opera

“Salome”

November 1, 7:30 p.m.

Keller Auditorium

Oregon Symphony

“Romeo and Juliet”

November 16, 7:30 p.m.

Arlene Schnitzer Concert Hall

White Bird Dance

“Union Tanguera”

November 21–23, 7:30 p.m.

Newmark Theater

Friends of Chamber Music

Takács Quartet

December 2–3, 7:30 p.m.

Lincoln Performance Hall

Oregon Ballet Theater

“The Nutcracker”

December 14–24

Keller Auditorium

Nel Centro also partners with [Third Angle Ensemble](#), and the renowned [Portland Jazz Festival](#). Check their websites for spring events.

WHAT'S ON TAP?

We're pleased to announce the addition of four shiny new taps, which brings our beer program up to eight total handles. Seasonal standouts include the pFriem Saison, Double Mountain IRA, and Everybody's Brewing Brown ale. Still unsure when it comes to pairing food & beer? Let our beer-savvy servers help you pair your dish with the perfect ale and we promise you'll become a convert in no time.

- » [Tap into our fall beer offerings](#)

AUTUMN-INSPIRED COCKTAILS

In addition to our thoughtfully curated beer and wine selections, our cocktails are also an ideal complement to our fall menu selections. "We craft the cocktails to enhance the cuisine, integrating Italian and

French flavors into classic cocktails," says bar manager, Nathaniel Stout. A fun twist on the classic Boulevardier (Bourbon, Campari & Vermouth) substitutes Cynar (an Italian liqueur featuring artichoke) for the Campari. For a fun after-dinner digestif, be sure to try our housemade Lemoncello.

» [Peruse the full cocktail menu](#)

MAKE-IT-AT-HOME COCKTAIL RECIPE

As the rain begins, making a great hot toddy is a great way to cheer your friends and family. Nel Centro uses an allspice rum in our toddy to warm cold nights:

Allspice Toddy

1 ½ oz St. Elizabeth Allspice Dram (rum)
2 squeezes ginger puree
1 splash of lemon juice

Build in a 10-ounce glass or mug of choice. Fill mug two-thirds full of hot water. Add ingredients, stir, and garnish with an orange wedge.

HOLIDAY PRIVATE DINING

It's time to gather your friends, family and co-workers for holiday celebrating. Nel Centro's private dining rooms are available and offer uptown elegance and festive sophistication. Our private rooms book quickly, so be sure to reserve today. We can accommodate an intimate dinner for 12 up to a standing reception for 150.



For more information, contact Brianne Rudolph at 503.484.1096 or brianne@nelcentro.com

SUNDAY BRUNCH DOWNTOWN

Tired of waiting in line at your regular breakfast haunts on the east side of the river? Nel Centro offers one of the best brunch menus in town—and often without the long wait. Our a la carte menu features a Nel Centro classic take on the Benedict: Poached Eggs on Griddled Polenta with Cured Pork Loin & Sage Hollandaise. Fabulous housemade pastries pair nicely with a delicious latte made with espresso from Caffè Umbria. Round out your brunch with a zesty Bloody Mary or an elegant White Peach Bellini.

» [View our brunch menu](#)

JAZZ IS BACK

After taking the summer off, Nel Centro's house musicians are back on Friday and Saturday evenings. Jazz guitarist Mike Pardew and friends perform in the Nel Centro bar from 9:30–11:30 p.m. and

are a great accompaniment to a late-night cocktail and dessert after a show at the Keller or Schnitz – we recommend the Botticelli Cocktail (Pampero Anniversario Rum, Godiva Chocolate Liqueur & Kahlua) with the Coconut Arborio Rice Pudding. Delicious!

» [Check out the full jazz calendar](#)