THE CIRCUIT REPORT

Osteria Centrale and Mercato Centrale Open in Grand Central Terminal

On November 17, the Vizz Group celebrated the grand opening of Osteria Centrale and Mercato Centrale, its Rockwell Group-designed Italian osteria and market in Grand Central Terminal.

BY DAVID SHUSTERMAN · PUBLISHED NOVEMBER 18, 2026



Bartenders at the long marble bar of Osteria Centrale in Grand Central Terminal on opening night, November 17, 2026. Still from event footage.

Garlands of red berries and gold ornaments ran the length of a pressed-metal ceiling, and beneath them tiered stands of bresaola, prosciutto and salami rose out of a lit display of brandy and whiskey bottles. On the evening of Tuesday, November 17, the Vizz Group celebrated the grand opening of Osteria Centrale and Mercato Centrale, its pair of Italian concepts in the southwest corner of Grand Central Terminal: a 250-seat osteria built around a long central bar, and a gourmet market beside it for commuters who have a train to catch.

The occasion was billed as the Mercato & Osteria Centrale Grand Opening, and it filled the new dining room off the Main Concourse. Servers in white shirts and cherry-red aprons with a gold monogram carried trays of bruschetta through the crowd, bartenders worked the marble counter, and guests moved between antipasti towers, a mozzarella bar and a pizza bar set

out by the windows onto the terminal. The Circuit Report's photographs and short films from the evening, below, follow the room from the bar to the market next door.

A spritz garden off the Main Concourse

The design is by Rockwell Group, the New York firm founded by David Rockwell, which also designed the Vizz Group's Grand Brasserie in Vanderbilt Hall. In the announcement carried by the *New York Real Estate Journal* and *Mann Report*, Rockwell said the firm was "thrilled to partner again with Vizz Group to bring celebration and community to Grand Central," and that Centrale "was inspired by an Italian spritz garden." The palette was described as amber, cherry red and capri blue, with bold swirling patterns and tactile materials: ribbed glass, porcelain tile and leather upholstery.

On opening night that description read clearly in the room. The floor is laid in a rolling wave of navy and cream tile, the kind of pattern that pulls the eye toward the bar. Oxblood leather banquettes curve along the walls under clusters of white globe lights, and ribbed glass glows behind them. Circular display towers, each lit from within, carry bottles on their upper tiers and serve as stands for food below; on one, a gold-framed menu stood among bottles of Paul Masson brandy and The Macklowe American single malt whiskey. Elsewhere a full wall of red-labelled bottles is lit shelf by shelf, and striped paper lanterns hang over the bar. With the holiday garlands already up, the room felt closer to a Christmas aperitivo than a station concourse.

The osteria covers 6,960 square feet. Its centerpiece, according to the announcement, is an oblong bar seating 50, with most of the remaining seating at high-tops and banquettes. *Time Out New York* reported that the restaurant reaches nearly 7,000 square feet and is entered from the Main Concourse near the staircase down to 42nd Street.

The opening menu

The evening's menu, framed in gold on the display towers, ran through four parts. Passed hors d'oeuvres came first: caprese bites of burrata, roasted cherry tomatoes, basil pesto and balsamic reduction; arancini of truffle risotto with celery root purée and Parmesan; bruschetta with tomatoes, shallot agrodolce and basil; and polpette of beef, pork and veal in pomodoro. A mozzarella bar set out salumi (prosciutto di Parma, bresaola, salame Napoli, capocollo and spicy coppa) and formaggi (Parmigiano Reggiano, Taleggio DOP, smoked scamorza, Gorgonzola and pecorino). At the pizza bar, margherita, funghi with shiitake, Taleggio, maitake and truffle crema, and a carretteria of Italian sausage and broccoli rabe were cut on stands. Passed desserts closed the list: tiramisù bites, panna cotta cups, pignoli tarts, cannoli and rainbow cake.

Much of that list previews the restaurant's everyday kitchen. The Osteria Centrale menus are organized around cicchetti and small bites, salads, antipasti, a mozzarella bar, tramezzini, pizza, focaccia sandwiches, pasta and mains such as branzino al cartoccio, chicken Parm, lasagna al forno and a Chianti-braised stufato di manzo, with seafood and salumi "towers" for the table. *Time Out* listed the house cocktails at $18 each, among them a Positano Spritz of Aperol and sparkling wine, a Paloma Milano of tequila, Campari and grapefruit soda, and a Centrale Espresso Martini with vodka, dark rum, Amaro Montenegro, espresso and a nitro infusion. Wine, draft beer, spirits and zero-proof cocktails complete the bar.

The restaurant is open daily from 11 a.m. to 2 a.m., long enough to serve both a business lunch and a late dinner after a show. Weekend brunch runs from 11 a.m. to 3 p.m.

Mercato Centrale, for people with trains to catch

Next door, behind glass etched with its name, Mercato Centrale is the quicker half of the project. On opening night a mat inlaid with the word Centrale marked the threshold, and the market beyond opened onto patterned tile, red lacquered shelving and stocked counters, with a nutcracker figure standing guard for the season. *Time Out* described it as a market "aimed squarely at people who have places to be."

According to the market's page, Mercato Centrale sells coffee, breakfast, sandwiches, wraps, salads, prepared food, drinks and packaged goods, with walk-in shopping and self-checkout and no reservation needed, from 7 a.m. to 11 p.m. daily. La Colombe drip coffee costs $1 from 7 to 11 a.m., one per person. The announcement counted more than 500 products, from

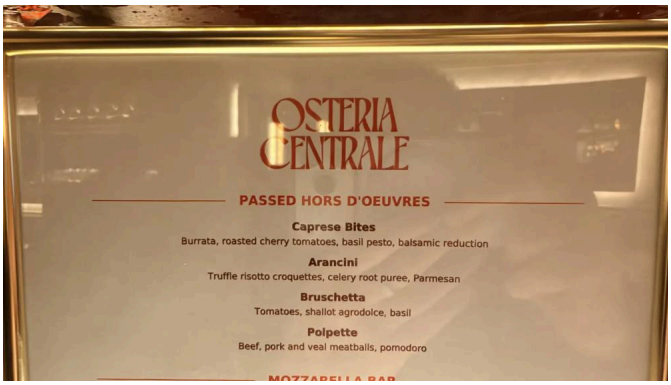
cured meats and cheese to snack boxes, baked goods and yogurt parfaits, plus soft drinks, kombucha, beer, cocktails and wine to go. *Time Out* priced a porchetta breakfast wrap with farm eggs, Fontina, roasted tomatoes and spinach at $12.99, a tuna Italiano on schiacciata at $14.99 and an Italian chopped salad with provolone and capocollo at $16.99.

Opening night at Centrale

Photographs and short films from the grand opening of Osteria Centrale and Mercato Centrale in Grand Central Terminal on November 17, 2026: the bar, the antipasti towers, the reception menu and a walk through the new market.



The evening's menu among the bottles on a lit display tower at Osteria Centrale, November 17, 2026.



Passed hors d'oeuvres, a mozzarella bar, a pizza bar and passed desserts on the opening menu, November 17, 2026.



Guests at an antipasti tower in the Osteria Centrale dining room, banquettes and garlands behind, November 17, 2026. Still from event footage.



The swirling tile floor and a lit wall of bottles at Osteria Centrale, November 17, 2026. Still from event footage.

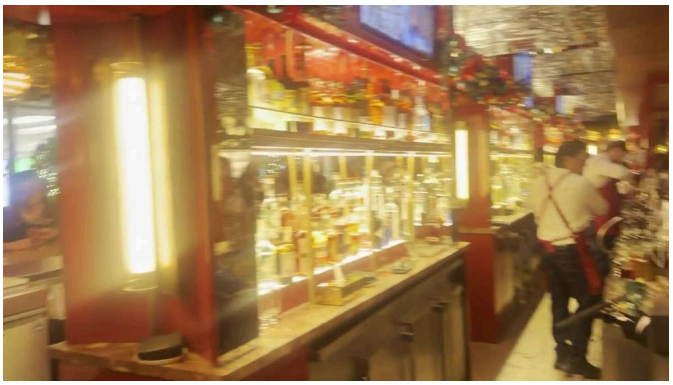
Through Osteria and Mercato Centrale on November 17



The charcuterie tower · 7 seconds
Bresaola, cured meats and a wheel of cheese on a tiered display among the bottles, November 17, 2026. With the room's sound. Open video



Serving from the antipasti stands · 6 seconds
Guests serve themselves from the antipasti stands in the dining room, November 17, 2026. With the room's sound. Open video



Around the oblong bar · 12 seconds
Bartenders at work and guests around Osteria Centrale's central bar, November 17, 2026. With the room's sound. Open video



The pizza bar · 7 seconds
Pizzas set out on stands at the pizza bar by the windows onto the terminal, November 17, 2026. Event footage, without sound. Open video



Into Mercato Centrale · 13 seconds
Past the Mercato Centrale glass and the inlaid Centrale floor into the new market, November 17, 2026. With the room's sound. Open video

Behind the opening: the Vizz Group

Centrale is the second Grand Central project for the Vizz Group, the New York hospitality company led by chief executive Rick Blatstein, who sold his airport hospitality company, OTG, early in 2024. *Commercial Observer* reported in August 2024 that Vizz had signed a licensing agreement with the Metropolitan Transportation Authority for a 15,888-square-foot section of Vanderbilt Hall, the space that had held the Great Northern Food Hall and later City Winery. There the group opened Grand Brasserie, a 400-seat French brasserie designed by Rockwell Group, in the fall of 2024. It serves from 7 a.m. to 2 a.m. and includes the Kitty Kelly Room, a private dining room for up to 36 guests.

For Centrale, the announcement described the Vizz Group as working again with the MTA and Grand Central Terminal. The pairing of a sit-down osteria with a self-checkout market reflects how the building is used: a terminal where some visitors have two hours for dinner and others have four minutes to buy a coffee.

Visiting Osteria and Mercato Centrale

Both are on the Main Concourse level in the southwest corner of Grand Central Terminal, 89 East 42nd Street. The osteria takes reservations through OpenTable for parties of up to 14, and its events team handles groups of 15 or more, semi-private arrangements and full buyouts. Business lunches and Italian group dining for

nine to 14 guests are also offered. The market needs no booking. Updates are posted on the Centrale website and on Instagram at @centralegct.