

Central

Small Plates

- Garlic And Rosemary Bread** 5.0
available add 2.00 (V) (VE)
With tomato - 5.5 with cheese - 6.0
- Focaccia of the day** 4.5
Aged balsamic, olive oil (V) (VE)
- Italian Mixed Olives** 3.5
- Bruschetta** 5.5
Buffalo mozzarella, plum tomatoes (V) (VE)
- Divola Pan Fried Prawns** 8.0
Italian crusty bread
- Truffle Macaroni Cheese Bites** 6.0
Nduja aioli
- Spiced Tuscan Fried Calamari** 7.0
Garlic aioli
- Central Meatballs** 6.0
Tuscan tomato sauce, Italian crusty bread
- Creamed Wild Mushrooms** 6.0
Italian crusty bread (V/VE available)
- Truffle Porcini Arancini** 6.0
Cheese fondue sauce (V)

Sharers

- Dip and Dough Board** 9.0
Italian mixed olives, spiced tomato and rosemary sauce, nduja aioli, aged balsamic and olive oil, Italian breads (V/VE)
- Vegetable Antipasti Board** 13.0
Marinated chargrilled vegetables, Italian mixed olives, sun-dried tomatoes, Central pesto, aged balsamic and olive oil, balsamic onions (V/VE)
- Deep fried burrata** 12.0
Romesco sauce, sage crisps, Italian crusty breads.
- Meat and cheese board** 16.0
Daily selection of the finest Italian cured meats and cheeses, Italian mixed olives, crusty bread

Add Some Dips

- Aioli 1.0
Spicy tomato 1.0
Garlic aioli 1.5
Nduja aioli 2.0
Pesto 2.0
Romesco sauce 2.0

Please note that there is a 10% discretionary service. Please advise your server if you have allergy or dietary requirements. All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.

Pizza

Gluten free pizza Add 1.50

- Margherita** 9.0
Basil, mozzarella, Parmigiano DOP cheese, olive oil, San Marzano tomato base - **Upgrade to buffalo cheese 1.0 Add prosciutto 2.5 (V) (VE) Available**
- Pepperoni** 12.0
Pepperoni, mozzarella, fresh basil, San Marzano tomato base. **Make it a Divola with black olives & chilli 1.5**
- Heat And Meat** 13.5
Chicken, pepperoni, roasted red onion, nduja, mixed chilli, mozzarella, San Marzano tomato base
- Bbq Porchetta** 13.5
BBQ porchetta pork, roasted Pimlico peppers, balsamic onion, mozzarella, rocket, BBQ San Marzano tomato base
- Goats Cheese & Jam** 13.0
Goats cheese, roasted red peppers, onion jam, rocket, pine nuts, pesto, San Marzano tomato base (VE) available
- Philly Cheese Steak** 17.0
Sliced rump steak (pink or well done), red onion, habanero green peppers, mozzarella, shaved Parmesan cheese, rocket, San Marzano tomato base
- Tuscan Sausage & Tender-stem Broccoli** 13.0
Tuscan fennel sausage, tender-stem broccoli, wild mushrooms, mozzarella, San Marzano tomato base(VE) available
- Carbonara** 12.0
Pancetta, parsley, mozzarella, hens' egg yolk, shaved Grana Padano, white cream base
Add chicken and wild mushrooms 2.5
- Nduja & Mascarpone** 12.5
Nduja sausage, mascarpone, wilted spinach, San Marzano tomato base.
Add whole burrata 3.0 (VE) available

Pesto Chicken 13.0
Chicken, mozzarella, shaved Grana Padano, rocket drizzled with pesto, San Marzano tomato base

Fig and Blue Cheese 12.0
Roasted beetroot, fig, shaved walnut, rocket, dolce latte, San Marzano tomato base (V/VE Available)

Duck and Kale 14.0
Pulled duck, caramelized white one, mozzarella, pistachio, crispy kale, ragu base

Extra Toppings 2.00

Pepperoni, chicken, pancetta, prawns, anchovies, Prosciutto di San Daniele ham, fennel salami, roasted mediterranean vegetables

Vegan Cheese 1.50

Pasta

- Gluten free pasta Add 1.50
- Pomodoro Paccheri** 11.5
Tomato sauce, torn basil, buffalo mozzarella, olive oil, Italian classic. **Add pepperoni or chicken 2.00. (V) (VE) Available.**
- Prawn Pappardelle** 16.0
Tiger prawns, sweet chilli tomato jam, sun-dried tomatoes, wild rocket, lime juice, olive oil
- Truffle Mac Cauliflower Cheese** 13.0
Truffle mac cheese, cauliflower, Grana Padano cheese, panko breadcrumbs. (V) Upgrade your mac with porchetta or nduja sausage 2.0

Carbonara Fettuccine 13.0
Smoked pancetta, parsley, double cream, crispy hens' egg, shaved Grana Padano. **Add chicken or wild mushrooms 2.0**

Oven Baked 12 Hour Wild Boar Lasagne 14.0
Wild boar ragu, bechamel, Grana Padano cheese, panko breadcrumbs, a five layer classic

Seafood Linguini 17.0
Calamari, tiger prawns, white crab claw meat, mussels, chilli, lime, garlic and parsley butter

Duck Ragu Paccheri 15.0
Confit duck, red wine ragu, caramelized onions, toasted pistachio

Mains

Central Caesar Salad 10.0
Gem lettuce pickled white anchovies, crispy polenta croutons, shaved Grana Padano cheese.
Add chicken and pancetta 3.0

8oz Marinated Bistro Rump 17.0
Rump steak, garlic, chilli, rosemary, olive oil, skin on fries, wild rocket salad, Grana Padano.

Central Chicken Kiev 14.0
Garlic and pesto chicken Kiev, Central fries, pine nut and kale slaw

Sides

- Rocket Parmesan salad 4.5
- Mixed leaf salad and honey lemon dressing 4.5
- Mini truffle macaroni cheese 5.0
- Sweet potato fries 4.0
- Central fries with truffle, Parmesan and aioli 5.0
- Halloumi fries and tomato jam 5.0
- Parmesan and chilli fries 4.5
- Polenta fries and pesto 5.0

Desserts

Central Gelato Tubs
One scoop - 2.0 Two scoops - 3.0
Three scoops - 4.0
Ask your server for today's flavours

Gelato Sandwiches 4.0

Central Bubble Waffles 5.0
Two scoops of your choice of gelato with sticky toffee sauce or chocolate sauce



HOW TO ORDER

Scan the QR code