

# Central

## SMALL PLATES

### GARLIC AND ROSEMARY FOCACCIA

Aged balsamic and olive oil - 3.50

### GARLIC AND ROSEMARY BREAD - 3.50

With tomato - 4.50 With cheese - 5.50

### MIXED MARINATED OLIVES - 3.50

### CRISPY TRUFFLE PECORINO CROQUETTES

Smoked nduja aioli - 6.00

### WILD BOAR LASAGNE BITES

Garlic aioli - 7.00

### PAN FRIED DIVOLA TIGER PRAWNS

Italian crusty bread - 8.00

### CRISPY NEAPOLITAN FRIED CALAMARI

Lemon aioli - 7.00

### MUSSELS & SMOKED NDUJA SAUSAGE

In a Tuscan sauce, Italian crusty bread - 8.00

### PAN FRIED; TRUFFLE CREAMED WILD MUSHROOMS

Italian crusty bread - 6.50

### OVEN BAKED CENTRAL MEATBALLS

in a Tuscan sauce with topped shaved Pecorino,  
Italian crusty bread - 6.50

## SHARING

### DIP & DOUGH BOARD.

Mixed marinated olives, spiced tomato and rosemary sauce, aged balsamic and olive oil, black olive tapenade and a selection of Italian breads - 9.00

### CENTRAL SMOKED CHEESE FONDUE,

Truffle flatbread, smoked cheese fondue - 11.00

### VEGETABLE ANTIPASTI,

Marinated chargrilled vegetables, mixed marinated olives, sun dried tomatoes, balsamic onions, Italian slaw, veg nduja paste, aged balsamic and olive oil, selection of Italian breads - 13.00

### MEAT BOARD & CHEESE BOARD.

Daily selection of the finest Italian meat and cheeses with mixed marinated olives and Italian breads - 16.00

## PIZZA

### MARGHERITA (V) (VE) AVAILABLE

Basil, mozzarella Parmigiano DOP cheese, olive oil with San Marzano tomato base - 8.50

Upgrade to buffalo 1.00 add prosciutto 2.50

### PEPPERONI,

Pepperoni, Mozzarella, fresh basil, with San Marzano tomato base - 11.00 **make it a diavolo black olives & chilli 1.50**

### HEAT & MEAT

Chicken, Pepperoni, roasted red onion, nduja, mixed chilli, Mozzarella with San Marzano tomato base - 13.00

### CENTRAL MEATBALL

Meatballs, roasted Pimlico sweet peppers, balsamic onions, oregano crisps with a sweet BBQ San Marzano tomato base - 12.50

### DOLCELATTE AND TENDER-STEM BROCCOLI

Candied walnuts, ricotta base, wilted spinach, sage crisps - 12.00 **add chicken - 2.00**

### PORCHETTA PESTO

Pulled porchetta, pesto base, semi dried tomatoes, basil, toasted pine nuts - 13.00

### GOATS CHEESE & JAM

Goats cheese, red onion jam, roasted Pimlico sweet peppers, topped with toasted pine nuts, rocket & pesto - 12.00 (VE) Available

### WILD BOAR RAGU,

Wild boar ragu, kale crisps, San Marzano tomato base topped with a whole heart of burrata cheese - 14.50

### CARBONARA

Smoked pancetta, mozzarella bechamel base, hens' egg, shaved parmesan & parsley - 12.00 **Add chicken - 2.00**

### TRUFFLE BRESAOLA & WILD MUSHROOM

Bresaola, bechamel base, wild mushrooms, truffle cream, rocket & porcini salt - 14.00

### NDUJA MASCARPONE, (V,VE) OPTION AVAILABLE

Nduja sausage, Mascarpone, wilted spinach, with a San Marzano tomato base - 12.50 **Add whole burrata 3.00**

### PESTO CHICKEN

San Marzano tomato base, shaved pecorino, drizzled in pesto, rocket - 12.50

### EXTRA TOPPINGS ALL 2.00

Pepperoni, Chicken, Pancetta, Prawns, Anchovies Prosciutto de San Danielle ham, Finicchiona Roasted Mediterranean vegetables

## PASTA

### POMODORO PACCHERI (V,VE)

Italian classic with tomato sauce topped with torn basil buffalo mozzarella, olive oil - 11.00  
**add chicken or pepperoni 2.00**

### PRAWN PAPPARDELLE

Tiger prawns, sweet chilli jam, sun dried tomatoes, tossed wild rocket, lime juice, olive oil - 14.00

### OVEN BAKED NDUJA GNOCCHI,

Caramelized onions, San Marzano tomato cream sauce, topped with panko grana Padano 13.00 **(ve) available**

### CARBONARA FETTUCCINE

Smoked pancetta, parsley, double cream, crispy hens egg, shaved grana Padano - 12.50  
**add chicken or wild mushrooms £2**

### OVEN BAKED 12-HOUR WILD BOAR LASAGNE:

5-layer classic wild boar ragu, bechamel, topped with panko Grana Padano - 13.00

### SEAFOOD LINGUINE

Calamari, tiger prawns, white crab claw meat, mussels, chilli, lime & lemon garlic parsley butter - 16.00

## MAINS

### CAESAR SALAD

Gem lettuce, pickled white anchovies, crispy polenta, shaved grana Padano - 9.00 **add chicken & pancetta 3.00**

### WILD BOAR BURGER

Wild boar and veal, bun, heritage tomato, aioli, pancetta, pesto whole buffalo mozzarella heart, skin on fries - 14.00

### MARINATED GARLIC & ROSEMARY FLATTENED 8OZ RUMP STEAK

Italian seasoned skin on fries, aged balsamic rocket salad - 17.00

## SIDES

Rocket & shaved grana Padano salad, aged balsamic & olive oil - 4.50

Mixed leaf & heritage tomato salad, lemon & honey dressing - 4.50

Sweet potato fries - 4.50

Central fries with truffle, parmesan, aioli - 5.00

Parme-san & chilli fries - 4.00  
Haloumi fries, chilli jam - 5.00  
Polenta fries, pesto - 5.00

### ADD SOME DIPS

Aioli - 1.00, Spicy tomato - 1.00  
Garlic aioli - 1.50, Nduja aioli - 2.00,  
Pesto - 2.00