

M E N U



STARTERS & NIBBLES

Burrata 10.50

courgette | mint | honey

Garlic Butter Focaccia 8.50

Sicilian Salad starter 7.90 / main 11.90

tomatoes | shallots | fennel | rocket |

olives | capers | orange | basil

Arancini 11.50

beef ragù | mozzarella | tomato sauce

Calamari 9.90

beer batter | panko | garlic aioli

Rosemary Focaccia 8.50

Olive e Pane 6.50

olives & bread

Gordel Olives 5.00

Centotre Antipasti 19

Selection of our favourite antipasti: Prosciutto, Mortadella, Coppa, Mozzarella, Pecorino, Gorgonzola | apricot marmalade | olives | stuffed peppers | sun-blushed tomatoes

MAINS

Sesame-Crusted Tuna Steak 23.90

onion purée | sicilian salad |

basil oil

Lombata di vitello alla Milanese 26.90

breaded and fried veal loin | rocket |

parmesan | lemon juice |

potato wedges

Pancetta di maiale brasata 22

braised pork belly | cannellini

beans stew | salsa verde

Specials of the day

Please see our blackboard for more Information

SIDES

Roast mediterranean vegetables 4.50

Palate al Tartufo 6

Truffle and Parmigiano chips

Onion rings 4.50

Potato Wedges 5

WE CANNOT GUARANTEE THAT ANY PRODUCTS ON THIS MENU ARE 100% FREE FROM NUTS OR DERIVATIVES AND THAT FISH PRODUCTS ARE FREE FROM ALL BONES.
PRODUCTS MAY BE COOKED IN GM SOYA OIL. SOME OF OUR SELECTED CHEESES MAY ALSO BE MADE FROM UNPASTEURISED MILK.
ALLERGEN INFORMATION AVAILABLE, PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILS. PRICES ARE INCLUSIVE OF VAT.



PIZZA

All of our pizzas are 12"

Margherita 12.50

The iconic classic

Capricciosa 14.95

artichokes | mushrooms | ham |
olives | mozzarella | tomato sauce

Napoli 14.95

anchovies | capers | oregano
mozzarella | tomato sauce

Pepperoni 13

pepperoni | tomato sauce

Diavola 15.90

Nduja | jalapeños | chilli oil | burrata |
mozzarella | tomato sauce

Parma & Rucola 15.90

Parma ham | rocket salad |
parmigiano

PASTA

Spaghetti Aglio e Olio 12

garlic | extra virgin olive oil | salt & pepper

Tagliatelle alla Bolognese 15

braised beef shin | pancetta |
soffritto | white wine | pecorino

Spaghetti Napoli 12

tomato sauce | basil

Strozzapreti al Pollo 15

chicken | courgette | garlic |
parmesan | white wine cream

Homemade Gnocchi 15

pesto | cream | rocket | parmesan

Strozzapreti al'Arrabbiata 14

Nduja | chilli | tomato sauce | garlic

Spaghetti Carbonara 15

guanciale (cured pork cheek) | egg yolk |
pecorino | parmesan

Tagliatelle ai Frutti di Mare 20

seafood pasta

Homemade Agnolotti (v) 17

roast pumpkin | pumpkin sauce |
sage | pecorino

Lasagna 14

beef bolognese | béchamel | cheese | salad