

A detailed blue line drawing of an olive branch with several olives and leaves, positioned behind the word 'CENTO'.

C E N T O

F O O D





IL PANE - BREADS

*Scarpetta is an Italian term that means **sopping up all the sauce left on your plate with bread** – wanting every last drop of Nonna’s speciality.*

Bread basket (VG)
sourdough, focaccia and crackers
6

Nonna’s scarpetta (VG)
rustic cherry tomato sauce, grilled home-made sourdough and tomato bread
9

ANTIPASTO - STARTERS

Polpette, also known as Italian meatballs is a beloved dish where traditional recipes have been handed down for generations.

Polpette
beef meatballs in a puttanesca sauce
with focaccia
10

Burrata (V)
grilled peach and heritage tomato
salad with focaccia
12

Fritto misto
fried prawns, calamari and zucchini
fritti with tartar sauce
14

Tagliere to share
sliced parma ham and 6 month aged
pistachio cheese with focaccia
16

INSALATA - SALAD

Cicoria salad
endive, anchovies, radish paired with
a lemon vinaigrette
12

Orto salad (VG)
baby gem, broad beans, green peas
with maple syrup
12

Chicken Caesar salad
baby gem, chicken, croutons, parmesan
and soft-boiled egg
13

PRIMI - PASTA

*In Italy, mullet bottarga or bottarga di muggine is a speciality of Sardinia.
Just where this recipe has originated from.*

Spaghetti al pomodoro fresco (VG)
cherry tomato sauce
14

10 layer lasagna al ragù di manzo
beef ragù, bechamel sauce, mozzarella and parmesan
19

Risotto ai piselli (VG)
green pea sauce, sun-dried tomatoes
and black olive powder
15

Spaghetti vongole e bottarga
clams, bottarga and spaghetti
19

Gnocchi ai 4 formaggi (V)
beetroot gnocchi with four cheese
16

Raviolo all'astice
lobster ravioli, creamy bisque, red cherry tomatoes
and salmon roe
21

SECONDI - MAIN COURSE

*Pollo arrosto or roasted chicken is a beloved Italian dish that’s perfect for family gatherings.
How it was served in our Head Chef’s home, whilst growing up.*

Branzino
pan-fried sea bass and courgettes served with
a lemon butter and bisque sauce
19

Polletto arrosto
roasted baby chicken, parsley potatoes served with
a lemon butter sauce
single portion 16 / to share 26

Bistecca
28 days aged rib-eye steak served with rocket,
cherry tomatoes and parmesan cheese with a
béarnaise or a pink pepper sauce
28

PINSA ROMANA

*The name “Pinsa” comes from the Latin word “Pinsere” which means “dough pushed by hand.”
Unlike traditional pizzas which is spun and tossed, Pinsa is pressed into its oval, flatbread shape by hand.*

Classica (V)
tomato, mozzarella and basil
14

Vegana (VG)
tomato, vegan mozzarella,
sun-dried tomatoes and basil
15

Diavola
tomato, mozzarella, spicy
salami and red onion
17

Crudo e parmigiano
tomato, mozzarella, parma
ham, rocket and parmesan
shavings
18

Tartufo (V)
mozzarella, mixed wild
mushrooms and truffle
shavings
24

CONTORNI - SIDES

Zucchine fritti e parmigiano (V)
fried courgettes with parmesan
5

Parsley potatoes (V)
6

French fries (V)
5
add cheese 2
add truffle oil 2

Panzanella salad (VG)
croutons, tomatoes, red onion,
cucumber, oregano with a vinaigrette
dressing
6

(V) - Vegetarian (VG) - Vegan.
Please ask for our Gluten Free options.

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance.
All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.