



SET MENU

2 Courses £25/ 3 Courses £30

Welcome Drink & Bruschettina of the Day

STARTERS

Carpaccio di Vitello

Marinated Slices of Veal, Chickpea Panissa, Roasted Corn & Pecorino

Sangiovese "Era" Organic, Medium body, Spicy & Balanced -175ml - 7£

Crudo di Branzino

Marinated Seabass Slices in a Citrus Sauce, Fennel Salad

Trebbiano "Gianni Masciarelli", Fresh, Fragrant with Great minerality -175ml - 8£

Montanarina

Burnt Aubergine, Yellow Datterino, Burrata & Basil

Sauvignon "Zagara", Tropical with good Acidity & Fruity Nose-175ml - 9£

MAIN COURSES

Granchio & Gamberoni

Bigoli, Tiger Prawns, Crab, Datterini Tomatoes & White Wine

Pinot Grigio "Toblino", Tropical with good Acidity & Fruity Nose-175ml - 10£

Margherita

Fior di Latte, Tomato Sauce, Basil, Evo

Add 2 Topping of your choice

La Zia Ale, Refreshing Ale Infused with Rosemary & Artichokes-5.5£

Saltimbocca alla Romana + 3£

Veal, Sage, Parma Ham, Mash Potatoes & Tender steam Broccoli

Negroamaro "Menhir", Full, Spicy & Smooth Tannin-175ml - 11£

DESSERTS

Cento's Tiramisu

Mini Espresso Martini - 5£

Grandma Cake - Italian Custard Cake, Roasted Almonds & Vanilla Ice Cream

Amaretto di Salza - 5£