

Stuzzichini

Pane Fritto is our rustic house made bread dough, fried & served with extra virgin olive oil, balsamic dip & sea salt 8 (v)

Garlic Focaccia 8 (v)

Smoked Salmon Bruschetta with aioli, capers, dill & red onion 15.5

Bruschetta Pomodoro with freshly chopped tomato, red onion, garlic & basil 10 (v)

Pan fried field **Mushrooms & Garlic Bruschetta** 10 (v)

Pizza with Parma prosciutto, mozzarella & Napoli sauce 17

Pizza with pressed garlic, pomodoro & mozzarella 16 (v)

Antipasto Platter of San Danielle prosciutto, Sopressa della Nonna, chorizo & provolone, stuffed fried Sicilian queen olives & charred pane 18/26 (gf)

Golden Crunchy **Arancini** mushroom risotto balls with spicy pomodoro & fresh rocket 13 / 20 (v)

Primi

Traditionally Italian **Carpaccio**, wafer thin slices of raw beef fillet drizzled with garlic truffle oil, lemon juice, cracked pepper, baby capers, parmesan & rocket salad 18/26 (gf)

Half Shell Scallops with ginger, garlic, chilli & soy cream sauce 23/32 (gf)

Crunchy Granchio golden fried salt & pepper **Soft Shell Crab** with a caramelised onion relish 20/28 (gf)

Sizzling Prawns with garlic & chilli, spring onions & pomodoro served with charred ciabatta 24.5 (gf)

Sydney Rock Oysters Natural 19/31 (gf) Kilpatrick 20/32 (gf) Salmon & crème fraîche 21/34 (gf)

Pasta

Hand rolled **Cannelloni** filled with creamy ricotta & baby spinach in a delicate béchamel & pomodoro sauce 19/23 (v)

Penne alla crema bianco, prawns, smoked salmon & strips of oven roasted capsicum 24/29

Angel hair **Tagliarini** with extra virgin olive oil, prawns, chilli & rocket 22/27

Spaghetti con prawns cooked in chilli, garlic, butter, oil & pomodoro 22/27

Nonna's Spaghetti served with slow braised veal mince ragu, pomodoro puree, garden herbs & spices 21/25

Risotto with chicken breast fillet, roasted butternut pumpkin, sage & garlic 20/25 (gf)

House Made Gnocchi

Soft blue swimmer **Crab** claw meat, chilli, garlic & rocket 24 / 29

Quattro Formaggi, Parmesan, Swiss, Provolone & Mozzarella in pomodoro & cream 22 / 26 (v)

Slow cooked **Duck** ragu with pomodoro & Italian garden herbs 23 / 28

Pesce

Lightly grilled, crispy skin **Barramundi** on a bed of cherry tomatoes, olives, fresh basil & pearl couscous 37 (gf)

Char grilled **San Pietro John Dory** with king prawns, white wine butter & finished w sesame dipped lime 38 (gf)

Frutti di Mare Platters with Moreton bay bugs, king prawns, grilled fish fillet, Kilpatrick oysters, half shell scallops, crispy soft shell crab served with a spicy ginger, garlic, chilli & soy cream sauce. (gf)

for one 58 for two 114 for four 224

Carne e Pollo

Gently grilled marinated rosmarino e pepe **Lamb Rack**, set on roasted beetroot, pumpkin & potato served with garlic beans & jus 39.5 (gf)

Our vitello is pan fried **Veal** with king prawns, lemon cream reduction & tarragon 38.5 (gf)

Free range **Chicken Breast** stuffed with a fresh basil, sundried tomato & goat's cheese pesto on potato puree with broccolini & port jus, 34 (gf)

Slow braised **Cheek of Beef** with a button mushroom jus & buttered beans 36.5 (gf)

Crispy skin **Duck Breast** prepared medium served with parsnip puree, asparagus, Dutch carrot & port wine jus 39 (gf)

Contorni e Insalata

Oven Vegetables roasted beetroot, pumpkin & potato seasoned with pepper & thyme 12 (gf/v)

Freshly steamed **Broccolini & Green Beans** with garlic butter 13.5 (gf/v)

Centro's home cut **Chips** tossed with Italian herbs, parsley & parmesan 12 (gf/v)

Italian Insalata mixed leaf salad with tomatoes, cucumber, red onion, capsicum & dressed with reduced balsamic & extra virgin olive oil 10 (gf/v)

Tuscan Insalata with mixed leaves, tossed in balsamic & olive oil, roasted peppers, Kalamata olives, prosciutto, sun dried tomatoes, parmesan & grilled pane 15 (gf)

Wild Rocket with balsamic vinegar, extra virgin olive oil & shaved parmesan 13 (gf/v)

(gf) Gluten free option available please inform waiter (v) Vegetarian