CENT ANNI

À LA CARTE

Autumn 2026

START OF THE WEEK

Set lunch, Monday – Friday 12.00–4.00 — £20 two courses / £24 three courses

Pasta Monday — any pasta from our menu — £15

Wine Wednesday — 25% off any bottle of wine (excludes Tignanello and Solaia)

Sunday Roast — roast beef or porchetta, seasonal vegetables, Yorkshire pudding, roast potatoes — £24

APERITIF

Hugo — prosecco, elderflower cordial, fresh mint — £12

Negroni — Bombay Sapphire, Campari, sweet red vermouth — £14

Aperol Spritz — Aperol, prosecco, soda water — £12

FOR THE TABLE

Marinated olives — £5

Homemade rosemary focaccia, olive oil, balsamic — £5

Zucchini fritti, lemon mayonnaise — £7

STARTERS

Italian onion soup, parmesan crouton — £9

Beetroot carpaccio, feta honey dressing, micro herbs — £10

Pan fried king prawns, white wine, chilli, garlic, lemon, focaccia — £14

Arancini cacio e pepe, lemon mayonnaise — £9

Salmon tartare, sour dough crisp — £12

Vitello tonnato, caper berries — £12

Beef carpaccio, shaved parmesan, olive oil — £12

Crayfish and avocado cocktail — £14

Burrata, Sicilian Datterini tomatoes — £12

Homemade meatballs, spicy arrabiata sauce — £10

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PASTA

At Cent Anni we only serve handmade fresh pasta

Linguine, king prawns, chilli, garlic, spring onion, lemon, white wine — £21

Tagliolini carbonara, egg, pancetta, pecorino, parmesan — £19

Rigatoni, short rib ragu, burrata — £21

Pumpkin spinach ricotta ravioli, burnt butter, crispy sage — £18

MAINS

Chicken Milanese, linguine, cherry tomatoes, spring onions — £22

Spezzatino, Tuscan beef and potato stew — £22

Calves liver, caramelised onions, seriously creamy mash — £25

Veal Milanese, rocket and parmesan salad — £32

Sea bass fillet, roasted peppers, basil pea puree, saffron butter — £25

Spicy half chicken Diavola, rosemary roast potatoes (15 mins) — £22

Chianti braised short rib, seriously creamy mash — £25

Lamb rump, parmesan potatoes, mint sauce — £28

Grilled salmon, orzo, spinach lemon cream sauce — £24

Homemade Italian chopped steak burger, smoked mozzarella, fresh cut fries, salsa verde sauce — £21

Baked cod, lentil spinach broth — £22

STEAKS

200g rib eye, fresh cut fries — £32

180g fillet, fresh cut fries — £34

620g prime rib of beef on the bone, fresh cut fries (for two) — £69

Peppercorn sauce — £3

SIDES

Fresh cut fries £5 · Broccolini, olive oil, butter £7 · Rocket and parmesan salad £8

Parmesan potatoes £8 · Rosemary roast potatoes £6 · Fine green beans £6

All vegetable supplements £2.50

Our seafood is responsibly sourced from sustainable supplies; our beef comes from cattle that are naturally reared and grass fed on traditional farms.

Guests with any allergies or intolerances, please make your server aware before placing your order so that we may provide you with our allergy information sheet.

All our prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill, all of which goes to our staff.

MODERN IN SPIRIT · ITALIAN AT HEART