

CENT ANNI

MODERN ITALIAN

MODERN IN SPIRIT - ITALIAN AT HEART

START OF THE WEEK

Monday - Friday 12.00 - 4.00. Set lunch - £20 2 courses / £24 3 courses

Pasta Monday: Any pasta from our menu 15

Wine Wednesday: 25% off any bottle of wine * excludes
Tignanello and Solaia

PASTA / RISOTTO

At Cent Anni we only serve handmade fresh pasta

Linguine, king prawns, chilli, garlic, spring onion, lemon	21
Tagliolini carbonara, egg, pancetta, pecorino, Parmesan	19
Spinach and ricotta tortellini, smoked salmon, lemon cream sauce	20
Rigatoni arrabiata	15
Crayfish, white wine risotto	21

MAINS

Chicken Milanese, linguini, cherry tomatoes, spring onions	22
Grilled salmon, cous cous, avocado, chickpeas, green beans, pomegranate, citrus dressing	24
Seared yellowfin tuna steak, mango, avocado, chilli salsa	25
Calves liver, caramelised onions, pancetta, fresh cut fries	25
Veal Milanese, rocket and Parmesan salad	32
Sea bass fillets, broccolini, roast cherry tomatoes, rosemary roast potatoes	24
Chicken paillard, broccolini, rosemary roast potatoes	19
Balsamic fillet steak salad, feta, peach, rocket	24

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

SIDES

Fresh cut fries	5
Broccolini, olive oil, butter	7
Rocket and Parmesan salad	8

APERITIF

Hugo	12
<i>Prosecco, elderflower cordial, fresh mint</i>	
Negroni	14
<i>Bombay sapphire, Campari, sweet red vermouth</i>	
Aperol Spritz	12
<i>Aperol, prosecco, soda water</i>	

FOR THE TABLE

Marinated olives	4
Homemade rosemary focaccia, olive oil, balsamic	5
Zucchini fritti, lemon mayonnaise	7

STARTERS

C.A Summer Salad: cos lettuce, avocado, green beans, Parmesan croutons, cacio e pepe dressing	9/16
Calamari fritti, lemon mayonnaise	12
Pear carpaccio, feta and honey dressing, micro herbs	10
Pan fried king prawns, white wine, chilli, garlic, lemon, focaccia	14
Grilled asparagus, shaved Parmesan, balsamic	13
Arancini cacio e pepe, lemon mayo	9
Salmon tartare, sourdough crisp	12
Vitello tonnato, caper berries	14
Cous cous, avocado, chickpeas, green beans, pomegranate, citrus dressing	9
Crayfish and avocado cocktail	14
Burrata, Sicilian datterini tomatoes	12
Tuna carpaccio, soy, lime	12

SAUCES

Peppercorn / Bearnaise	2
Mixed salad	6
Rosemary roast potatoes	6
Fine green beans	6

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 and a discretionary 12.5% service charge will be added to your bill, all of which goes to our staff.

All vegetable supplements £2.50