

centro

ristorante italiano

PRIMI PIATTI DA CONDIVIDERE

(sharing entrées – max 3 selections)

- POLPETTINE DI POLLO E FUNGHI - Chicken and mushroom meat balls served in a light napoli sauce
- ANTIPASTO DELLA CASA – A selection of our homemade delicacies, with cured meats, frittata and pickles
- ANTIPASTO VEGETARIANO - Our homemade antipasto with frittata, pickles and other selected vegetarian delicacies
- CALAMARI AL PEPERONCINO - Fine strips of calamari cooked with garlic, onion, virgin olive oil, parsley and a touch of chilli
- OSTRICHE AL NATURALE – Fresh St. Helen's oysters served with a tomato, ginger and basil sauce
- SALSICCETTE DI MAIALE PICCANTI – Spicy pork sausages served with beetroot and tomato chutneys
- ASPARAGI ALLA PARMIGIANA – Steamed asparagus tossed with butter, black pepper and shaved parmesan cheese

SECONDI PIATTI A SCELTA

(main courses – max 5 selections)

- SCALOPPINE DI VITELLO AI CAPPERETTI - Tender veal scaloppine pan cooked in white wine and small Sicilian capers, served with spinach semolina
- FILETTO DI MANZO GRIGLIATO - Western District eye fillet char grilled, served with parmesan mash, field mushroom and red wine jus
- GNOCCHI DI PATATE AL FORNO - Potato gnocchi oven baked with tomato and bocconcini
- ROTOLO DI POLLO - Boned free range chicken rolled with leek and pistacchio farce, served with a zucchini and truffle timbale and chicken jus sauce
- PESCE DEL GIORNO - Seasonal fish of the day garnished and cooked to chef's choice
- FILETTO D'AGNELLO IN CAMICIA – Lamb fillets, wrapped in pancetta, served with an eggplant, ricotta and red pepper timbale and finished off with a balsamic and basil jus sauce
- CAPELLINI ALLA HAROLD – Angel hair pasta tossed with diced prawns, scallops, lemon zest, virgin olive oil and a touch of chilli
- RISOTTO VEGETARIANO – Spinach and mushroom risotto garnished with pesto sauce

DOLCI A SCELTA

(dessert – max 4 selections)

- SOFFIATO AL CIOCCOLATO - Chocolate soufflé served with chocolate sauce and vanilla ice-cream
- SOFFIATO ALLA BANANA - Banana soufflé served with caramel sauce and vanilla ice-cream
- BRULÉE AL RABBARO - Rhubarb crème brûlée with almond tuile on top
- TIRAMISÚ - Savoiardi biscuits soaked in coffee and liquor, layered with a mixture of mascarpone cheese and zabaione custard and sprinkled on top with chocolate powder
- GELATO FATTO IN CASA - Three scoops of our homemade ice cream
- SORBETTO FATTO IN CASA – Three scoops of our homemade sorbet
- DUO DI FORMAGGI LOCALI - A duo of cheeses served with fresh fruit, walnut bread and water crackers

CAFFÉ