

CENT'ANNI FUNCTION DEGUSTATION

~ \$50 two courses degustation ~

Antipasto course to share, to choose 3

Arancini

Italian Arborio rice, sweet mushrooms, truffle, pecorino, homemade aioli (V)

Prosciutto e Bufala

24 month prosciutto San Daniele, Mozzarella di Bufala (G.F)

Paninetti Mortadella

Toasted bread bun, Mortadella Princi, mayonnaise

Olive all'ascolana

Beef and pork stuffed olives, crumbed and deep fried

Salsiccia e Peperoni

Grass-fed grilled pork sausage, grilled capsicum, romesco sauce (G.F)

~ Individual main options, to choose 4 ~

Rigatoni all'arrabbiata

Homemade rigatoni pasta, black olives, capers, chilli, oregano, Napoli sugo (V) (G.F.O)

Conchiglie Broccoli e Salsiccia

Shell pasta, grass-fed pork sausage, broccoli (G.F.O)

Casarecce Funghi Porcini

Casarecce pasta, Italian porcini mushrooms trifolati, black truffle paste (V) (G.F.O)

Paccheri

Paccheri pasta, pancetta, fresh cherry tomatoes, zucchini cream, Parmesan (G.F.O)

Dory Fillet

Pan fried Dory fillet, Dutch rainbow carrots (G.F)

Porchetta

Roasted Italian style porchetta, roasted potatoes (G.F)

Pollo

Chicken thigh, broccoli florets, lemon and butter sauce

~ Dessert Options Available ~

All the tables will be set with tablecloth, cutlery and custom menus printed for every guest.

Drinks: Either A la Carte or drinks package TBD

BYO cake will be charged at \$15

*G.F pasta option +\$3.00

(V) vegetarian (G.F.) gluten free (G.F.O.) gluten free optionzz

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