

**CENT'ANNI**  
ristorante italiano

# Menu





# ANTIPASTI

|   |    |
|---|----|
| <b>Olive Ascolana</b>   | 10 |
| Green olives stuffed with mixed meat, crumbed, deep fried (7)   |    |
| <b>Arancini Cent'Anni (V)</b>   | 13 |
| Italian Arborio Rice, mushrooms, parsley, mozzarella, napoli emulsion, parsley gel (2)                                    |    |
| <b>Focaccia Garlic (VG, GFO)</b>  | 11 |
| Homemade focaccia, garlic oil, rosemary, flaky salt<br>-add mozzarella +3   |    |
| <b>Burrata (V, GFO)</b>   | 26 |
| 125g Burrata cheese, tomato medley, oranges, crostini   |    |
| <b>Italian cured meats (GFO)</b>  | 28 |
| Prosciutto San Daniele 24 months DOP, Italian salami,<br>Mortadella Princi, Parmigiano Reggiano cheese,<br>homemade bread |    |
| <b>Bresaola (GF)</b>  | 19 |
| Cured beef carpaccio, rocket, Parmigiano Reggiano cheese  |    |
| <b>Kingfish (GF)</b>  | 20 |
| Cured kingfish carpaccio, orange dressing, pomegranate seeds  |    |

(V) - Vegetarian, (GF) - Gluten Free, (VG) - Vegan,  
(VO) - Vegetarian option, (GFO) Gluten free option,  
(VGO) - Vegan option

*Please notify wait staff of any dietary requirements. Menu items may contain traces of seafood, nuts, gluten, soy, and other allergens. We are unable to 100% guarantee the absence of these ingredients.*

# PASTE E RISOTTI

|  |    |
|--|----|
| <b>Gnocchi Sorrentina (V, GFO, VGO)</b>  | 29 |
| Baked potato gnocchi, napoli sauce, mozzarella, basil  |    |
| <b>Gnocchi Pollo e Funghi (VO, GFO)</b>  | 34 |
| Sweet potato gnocchi, chicken, mushroom, creamy white sauce  |    |
| <b>Tagliatelle Bolognese (GFO)</b>   | 30 |
| Tagliatelle pasta, slow cooked beef ragu, red wine, napoli sauce                                       |    |
| <b>Rigatoni all’Agnello</b>  | 35 |
| Rigatoni pasta, 6-hour braised lamb ragu, red wine   |    |
| <b>Linguine Pescatora (GFO)</b>  | 39 |
| Linguine pasta, Coffin Bay clams, prawn cutlets, fish bites, calamari, lobster bisque, cherry tomatoes |    |
| <b>Ravioli Spinaci e Ricotta (V)</b>   | 29 |
| Green spinach and ricotta ravioli, green peas, cherry tomatoes, Pecorino cheese and butter sauce       |    |
| <b>Lasagna Emiliana</b>  | 29 |
| Traditional homemade lasagna, bolognese sauce, mozzarella, Parmigiano Reggiano cheese                  |    |
| <b>Risotto of the Day</b>  | mp |
| <i>Gluten Free Pasta Option +3</i>   |    |

# PIZZE

|   |    |
|---|----|
| <b>Margherita (V)</b>   | 21 |
| Italian tomato salsa, Mozzarella Fior di Latte, fresh basil   |    |
| <b>Diavola</b>  | 26 |
| Italian tomato salsa, Mozzarella Fior di Latte, Italian salami, nduja, chilli flakes                                    |    |
| <b>Capricciosa</b>  | 26 |
| Italian tomato salsa, Mozzarella Fior di Latte, leg ham, olives, mushrooms, artichokes                                  |    |
| <b>San Daniele</b>  | 29 |
| Italian tomato salsa, Mozzarella Fior di Latte, Prosciutto San Daniele 24 months DOP, Mozzarella di Bufala, fresh basil |    |
| <b>Mare</b>   | 28 |
| Mozzarella Fior di Latte, prawn cutlets, grilled zucchini, cherry tomatoes, parsley                                     |    |
| <b>Salsiccia</b>  | 26 |
| Mozzarella Fior di Latte, roasted pork sausage, friarielli, chilli flakes   |    |
| <b>Ortolana (V, VGO)</b>  | 25 |
| Mozzarella Fior di Latte, grilled zucchini, grilled eggplant, roasted capsicum  |    |
| <b>Funghi (V, VGO)</b>  | 26 |
| Mozzarella Fior di Latte, mixed porcini and mushrooms, truffle oil, shaved Parmigiano Reggiano cheese                   |    |
| <i>Gluten Free Pizza Option +3</i>  |    |
| <i>Add Toppings +3</i>  |    |

## SECONDI

|  |    |
|--|----|
| <b>Pork Cotoletta</b>  | 38 |
| Herb crumbed pork cutlet, mixed Italian salad, tomato mayonnaise                                 |    |
| <b>Scotch Fillet (GF)</b>  | 44 |
| 250g grilled scotch fillet, celeriac puree, fries  |    |
| <b>Calamari Fritti</b>   | 33 |
| Lemon pepper calamari, mixed Italian salad, lime aioli   |    |
| <b>Melanzane Parmigiana (V)</b>  | 29 |
| Thin layers of eggplant, Scamorza cheese, napoli sauce, basil leaves, Parmigiano Reggiano cheese |    |
| <b>Fish of the Day</b>   | mp |

## LUNCH SPECIAL

*AVAILABLE UNTIL 3PM TUESDAY-SATURDAY*

|   |    |
|---|----|
| <b>Steak Sandwich</b>   | 26 |
| Homemade bread, porterhouse steak, fried egg, tomatoes, roasted capsicum, iceberg lettuce, Mozzarella Fior di Latte |    |
| <b>Chicken Sandwich</b>   | 23 |
| Homemade bread, chicken schnitzel, iceberg lettuce, tomatoes, pickles, mayonnaise                                   |    |
| <b>Caprese Sandwich (V)</b>   | 21 |
| Homemade bread, sliced Roma tomatoes, Mozzarella di Bufala, rocket  |    |

## CONTORNI

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|--|----|
| <b>Caprese (V, GF)</b>   | 15 |
| Sliced Roma tomatoes, bufala mozzarella, fresh basil<br>-add prosciutto +9 |    |
| <b>Rucola (V, GF, VGO)</b>   | 13 |
| Rocket salad, pear, walnuts, shaved parmesan, gorgonzola<br>dressing       |    |
| <b>Fries (GF, VG)</b>  | 10 |
| Shoestring fries, lemon pepper seasoning, tomato sauce                     |    |
| <b>Patate Arrosto (GF, VG)</b>   | 12 |
| Roasted potatoes, rosemary, flaky salt                                     |    |
| <b>Verdure (GF, VG)</b>  | 14 |
| Blanched broccoli, cauliflower, green beans, lemon dressing                |    |

## BAMBINI

|  |    |
|--|----|
| <b>Kids Pizza</b>                              |    |
| Margherita (V)                                 | 15 |
| Hawaiian                                       | 19 |
| <b>Kids Pasta</b>                              |    |
| Bolognese, Napoli (V), Butter and Parmesan (V) |    |
| Spaghetti                                      | 14 |
| Rigatoni                                       | 14 |

# DOLCI

|  |             |
|--|-------------|
| <b>Chocolate Mousse (V, GF)</b>  | 14          |
| Classic dark chocolate mousse, whipped cream, fresh strawberry                                       |             |
| <b>Tiramisu (V)</b>  | 15          |
| Traditional Italian tiramisu, Savoiardi biscuits, mascarpone, espresso, coffee liqueur, cocoa powder |             |
| <b>Cheesecake (V)</b>  | 17          |
| New York chilled cheesecake, biscuit base, blueberry compote   |             |
| <b>Pannacotta (V, GF)</b>  | 15.5        |
| Mango and coconut layered pannacotta, desiccated coconut, fresh mint                                 |             |
| <b>Cannolo Siciliano (V)</b>   | 10          |
| Homemade Sicilian cannolo, ricotta cream and apricot filling, white and dark chocolate chips         |             |
| <b>Crema di Caffè (V, GF)</b>  | 7           |
| Italian coffee cream, chocolate and hazelnut sauce, cocoa powder                                     |             |
| <b>Gelato (V, GF, VGO)</b>   | 4 per scoop |
| A selection of Artisan gelato and sorbet   |             |