

BREADS & OLIVES (V) {3.95}
Balsamic, olive oil & Black olive tapenade

GARLIC BREAD (V) {4.95}
Pizza-base with fresh garlic butter

GLUTEN FREE PERONI NASTRO AZZURRO {4.85}

Peroni have used a special process removing all gluten from the finished product meaning it has the same delicate balance of bitterness & citrus aromatic notes, as well as its refreshing clean finish.

GLUTEN-FREE MENU

STARTERS

PAN-FRIED CALAMARI {6.95}
Sautéed onions, green chillies and peppers, spring onions, roast garlic & herb aioli

TRIO OF BRUSCHETTA {6.95}
Basil pesto, beef tomato & parmesan shavings / salami & black olive tapenade / smoked salmon mousse, beetroot & lemon

ITALIAN VEGETABLE SOUP (V) {5.50}
Diced vegetables

SMOKED SALMON MOUSSE {5.50}
Balsamic baby beetroot, beetroot puree, rocket & toasted bread

LAMB MEATBALLS {6.95}
Baked in slow roast tomato sauce with mozzarella and toasted bread

ITALIAN CREVETTES {7.50} / {13.95}
Prawns marinated in saffron chilli & garlic finished with chorizo & rocket

ANTIPASTO

ANTIPASTO MISTO {7.50} / {13.95}
Parma ham, salami & mortadella, fig chutney, parmesan, black olive tapenade, italian slaw, slow roasted tomato, toasted bread

ANTIPASTO DI PESCE {7.50} / {13.95}
Tuscan herb calamari, smoked mackerel bruschetta, smoked salmon mousse, lemon and garlic mussels, crispy whitebait, Italian slaw, black olive tapenade and creamed tomatoes

VEGETABLE ANTIPASTO (V) {6.95} / {12.50}
Marinated grilled vegetables, basil pesto & beef tomato bruschetta, buffalo mozzarella, black olive tapenade, italian slaw, fig chutney and toasted bread

HOMEMADE PASTA & RISOTTO

CARBONARA PASTA {6.95} / {11.50}
Peas, pancetta, poached egg, & parmesan

CARROT & GOATS CHEESE PASTA (V) {6.50} / {10.95}
Diced carrot, pine nuts & tarragon

SMOKED COD RISOTTO {6.95} / {11.50}
Root vegetables & chives

BRAISED BEEF PASTA {6.95} / {11.50}
Braised shin beef, button mushrooms, roscoff onions, red wine & cream sauce

PUTTANESCA PASTA {6.95} / {11.50}
Tomato sauce, black olive, capers, chillis, anchovies & basil

ROASTED SWEET POTATO RISOTTO (V) {6.95} / {11.50}
Gorgonzola, rosemary & soya roasted pumpkin seeds

CHICKEN & CHORIZO PASTA BAKE {6.95} / {11.50}
Tarragon & parmesan cream

PULLED PORK PASTA {6.95} / {11.50}
Pulled pork, roast carrots, caramelised garlic & shallots

MAIN COURSES

MONKFISH STEAK {16.95}
Basil potatoes, creamed garlic clams, romano red pepper salsa and toasted almonds

CHICKEN SALTIMBOCCA {12.95}
Mushroom polenta, wild mushroom ragout & roasted artichoke

OVEN ROASTED HAKE {14.95}
Tomato sauce, capers, oregano, pancetta & cannellini bean stew

BRAISED SHORT RIB {16.95}
Parsley mash, chantenay carrots, caramelised shallots & red wine sauce

MARINATED PAN-FRIED SIRLOIN STEAK {20.95}
Basil fries with caper, sundried tomato, balsamic & rocket salad
- Wild mushroom, tomato, garlic & tarragon cream sauce {2.50}
- Red wine & wholegrain mustard sauce {2.50}

LAMB SHANK {14.95}
Roasted winter squash risotto, balsamic braised onions & rocket pesto

SALADS

AVOCADO & CHICKEN SALAD {11.50}
Green leaf, spinach, pine nuts, bocconcini, cherry tomatoes & house dressing

HOT SMOKED SALMON SALAD {11.50}
Beetroot, chives, lentils, warm potatoes, diced sweet potato, pecorino and sweet apple dressing

ROASTED FENNEL SALAD {11.50}
Green leaf, spinach, pomegranate, crumbled feta, diced red onion, toasted almonds, cucumber & poppy seed dressing

ARTISAN STONE-BAKED PIZZA

SPICED LAMB MEATBALL {12.95}
Tomato sauce, marinated feta, pickled coriander & cucumber raita

MEAT FEAST {13.95}
Tomato sauce, chicken, pepperoni, pulled pork, mozzarella

MARGHERITA (V) {8.95}
Tomato sauce, mozzarella & basil

SPICY DELI {13.95}
Tomato sauce, parma ham, pulled chicken, pepperoni, scotch bonnet chilli, pecorino & mozzarella

FLORENTINE (V) {10.50}
Garlic & tomato sauce, pesto, marinated buffalo mozzarella, cherry tomatoes, spinach, basil & egg

PEPPERONI {9.95}
Tomato sauce, rocket & pecorino

BEEF FILLET & WILD MUSHROOM {15.95}
Mushroom sauce, beef fillet, gorgonzola, rocket & white truffle oil

CHICKEN & CHORIZO {11.95}
Sweet pepper, sundried tomato pesto, pecorino & tomato sauce

GOAT'S CHEESE (V) {10.50}
Red pepper & tomato sauce, balsamic red peppers, crumbled goat's cheese, red onion confit, rocket, chilli & olive oil

SWEET CHILLI PRAWN {12.95}
Garlic & chilli prawns, homemade sweet chilli sauce, ricotta cheese & watercress

FOUR SEASONS PIZZA {10.95}
Gorgonzola, pancetta / mushroom, smoked cheese / parma ham, pecorino / artichoke, parmesan

SIDES

CARROTS, PANCETTA & ROSEMARY BUTTER {3.50}

SAUTÉED CHARD IN GARLIC & SHALLOTS {2.95}

PARMESAN & GARLIC POLENTA MASH {2.95}

(V) = Vegetarian dish. An optional 10% service charge will be added to parties of 6 or more adults. Allergen menu available upon request.

DESSERTS

WARM CHOCOLATE SPONGE {6.25}
Blackberry compote & Baileys ice cream

HONEY PANNA COTTA {6.95}
Lemon sorbet & stem ginger syrup

SALTED CARAMEL SUNDAE {6.95}
Caramelised banana, cream & banana ice cream topped with popcorn

WHITE CHOCOLATE RICE PUDDING {6.25}
Poached orange segments and rum & raisin ice cream

SHARE A PHOTO OF YOUR VISIT:

/CENAYARM

