

CENTO ALLA TORRE SET MENU

STARTERS

ZUPPA DI MINESTRONE (ve)

Italian soup combining carrots, beans, potatoes, basil, borlotti beans and pasta (120 kcal)

ARANCINI

Arborio rice filled with beef ragù, peas, mozzarella cheese (312 kcal)

CALAMARI

Crispy fried squid, garlic aioli (216 kcal)

BRUSCHETTA MORTADELLA E RICOTTA AL PROFUMO DI PISTACHIO

Rustic Italian garlic ciabatta topped with mortadella and pistachio ricotta (186kcal)

MAINS

PESCE SPADA

Pan-fried sword fish, sautéed broccoli, garlic, chilli, roasted new potatoes, lemon and herb dressing (682 kcal)

TAGLIATELLE AL RAGÙ

Tagliatelle, beef ragù, Italian red wine, fresh basil (485 kcal)

GNOCCHI AGLI SPINACI CON SUGO TOSCANO (v)

Potato gnocchi, cream sauce with spinach and parmesan cheese (460 kcal)

POLLO ALLA CENTO

Grilled corn fed chicken breast, Provençale vegetables, cherry tomato sauce, roasted new potatoes (506kcal)

PIZZA UGO

Pancetta coppata, rocket leaves, cherry tomatoes, parmesan cheese, fior di latte mozzarella cheese, mushroom sauce (1556 kcal)

DESSERTS

PANNA COTTA AL PISTACCHIO

Smooth, light creamy set pudding with luxurious nutty twist (440 kcal)

TIRAMISU

Classic Italian dessert made with coffee, ladyfingers and mascarpone cream, cocoa dust, coffee sauce (560 kcal)

PANNA COTTA ALLA LAVANDA E VANIGLIA (ve)

Delicate and smooth set dessert made from lavender, dairy free milk, vanilla and macerated strawberries (310 kcal)

MACEDONIA DI FRUTTA (ve)

Fresh cut fruits and berries salad (302 kcal)

TEA / COFFEE / CHOCOLATE

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where all or some of the listed food allergens are present.

(Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites).

If you have a food allergy or intolerance, please let us know when ordering.