

BOLLICINE

JK OMBRA, Prosecco, <i>Veneto</i>	12.5	62
Perrier Jouet, Champagne, <i>Epernay</i>	23	159

BIANCHI

	150ml	250ml	Bottle
Ca' Dei Frati Lugana, Trebbiano, <i>Veneto</i>	14	23	67
JK "Nonna Silvana", Pinot Grigio, <i>Veneto</i>	12	20	62
Mills Reef Reserve, Chardonnay, <i>Hawke's Bay</i>	12	20	62
Cantine di Gallura, Vermentino, <i>Sardegna</i>	13	21	64
Amisfield, Sauvignon Blanc, <i>Central Otago</i>	14	23	68
Te Kano, Blanc de Noir <i>Central Otago</i>	13	22	64

ROSSI

The Landing Vino Rosso, <i>Bay of Island</i>	13	21	65
Castello Tricerchi, Rosse di Montalcino, <i>Toscana</i>	18	30	89
Dune "The Empty Quarter", <i>Australia</i>	14	23	69
Castelforte, Corvina, <i>Veneto</i>	12	19	57
Loop Road, Pinot Noir, <i>Central Otago</i>	15	25	72

SOME ITALIAN WORDS YOU SHOULD KNOW

Buona Sera - Good Evening

Per favore - Please

Prego - You are welcome

Che figo - That's cool

Mamma Mia - Oh my goodness

Prendo una bottiglia - I take the bottle thanks

Delizioso - Excellent

Sono ubriaco come una scimmia - I am drunk as a monkey

Un altro giro - Another round please

Grazie alla prossima - Thanks, see you next time

Ti posso dare delle mancie - Can I give you a tip

Salute - Cheers!

It's so nice to see you!

The Problem with

Italian Food is

that after 3 days....

You will be hungry again!

**BAR
CENTRALE.**

TO SHARE

KINGFISH CRUDO

Kingfish, Mandarin, Cucumber, Mustard Seed
20

CARPACCIO

Beef Eye Fillet, Rocket, Parmesan, Extra Virgin Olive Oil, Lemon
21

STRACCIATELLA

Waiheke Olive oil, Orange, Mint
24

POLIPO

Octopus, Oven Baked Fennel, Preserved Lemon, Olive Oil
19

VITELLO TONNATO

Rose Veal, Yellowfin Tuna, Capers, Anchovy Mayo
23

GAMBERI

Black Tiger Prawns, Confit Garlic, Olive Oil, Chili
24

OX TONGUE SPIEDINO

Shallot, Lardo, Salsa Verde
10 ea

FISH BALLS SPIEDINO

Fennel, Lemon, Caper Butter
10 ea

FRITTO MISTO

Fried Seafood, Remulada
38

BREADS

PIZZA BREAD

9

FOCACCIA

Olive, Rosemary, Sea Salt
12

CICCHETTI

YELLOW BRICK ROAD OYSTERS

Lemon & Shallot Mignonette
5 ea

MARINATED MEDITERRNEAN

Olives & Pickles
9

CANNELLINI BEAN & BOTTARGA

Creamed Bean Dip, Dehydrated Cod Roe
12

FRITTATINA DI PASTA

Croquette, Pasta, Carbonara
6 ea

PICKLED TUA TUA

Cucumber, Onion
14

ITALIAN CURED MEATS

House Made Pickles
26

FROM THE GRILL

Tuesday to Saturday Only

400G 55 Day Aged Scotch Fillet, Salsa Verde,
Bone Marrow, Watercress. Served with Rosemary Potatoes
82

*Open
12pm - Late
7 Days*

www.barcentrale.co.nz
Follow us on FB and the Gram



PIZZA

CAPRESE

Tomato, Buffalo Mozzarella, Basil, Olive Oil **26**

DIAVOLA

Tomato, Mozzarella, Spicy Salami, Roasted Capsicum, Garlic **24**

VERDURE

Tomato, Mozzarella, Seasonal Vegetables, Buffalo Mozzarella, Thyme **25**

BIANCA

Mozzarella, Blue Cheese, Pear, Bitter Leaf **24**

GAMBERO

Tomato, Mozzarella, Prawns, Courgette, Red Chili, Rocket **26**

SALSICCIA E RADICCHIO

Tomato, Mozzarella, Pork Sausage, Bitter Leaves, Fennel Seeds **25**

PARMA E RUCOLA

Tomato, Mozzarella, Rocket, Parma Ham, Cherry Tomato, Parmesan **25**

DOLCI

TIRAMISU

Espresso, Bisquit, Mascarpone **14**

CANNOLI

Seasonal Fruit Mousse, Pistacchio **15**

PANNA COTTA

Balsamic Strawberry, Shortbread **14**

AFFOGATO

Vanilla Ice Cream, Espresso, Frangelico **16**

FORMAGGI 3 cheeses **26**

We will take all reasonable efforts to accommodate guests' dietary needs, however we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies, please inform one of our team members.