

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, Turbiana, <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
Pieropan Soave Classico, <i>Veneto</i>	13.5	22	65
Amisfield, Sauvignon Blanc, <i>Central Otago</i>	14	23	67

ROSE

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
Carpineto Dogajolo, <i>Toscana</i>	14	23	67
Dune "The Empty Quarter", <i>Australia</i>	14	23	67
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.

BREADS

PIZZA BREAD 9

FOCACCIA Tomato, Rosemary, Sea Salt 12

FLAT BREAD 11

CICCHETTI

YELLOW BRICK ROAD OYSTERS Lemon & Peppercorn Dressing 5 ea

MARINATED OLIVES Lemon, Chilli, Garlic 9

ROASTED ITALIAN NUTS Almond, Walnut, Pistachio, Tuscan Spice 8

BOTTARGA Creamed Baccala, Bottarga, Olive Oil, Flat Bread 16

PATATINE Parmesan Fries, Garlic, Herbs, Aioli 10

AFFETTATI Italian Cured Meats, Cheese, Pickles, Flat Bread, House Made Mustard 40

Open
12pm - Late
7 Days

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



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.

TO SHARE

TUNA CRUDO Smashed Peas, Raddish, Bagnacauda, Pomegranate 20

CARPACCIO Beef Tenderloin, Crisp Capers, Rocket, Parmesan, Truffle Vinaigrette 21

BURRATA Creamy Mozzarella, Curious Cropper Tomato, Basil, Olive Crumb 24

POLIPO BBQ Octopus, Stracciatella, Spicy Nduja, Confit Tomato, Basil 22

INSALATA Bitter Leave Salad, Gorgonzola, Candied Nuts, Pear 16

GAMBERI Grilled Black Tiger Prawns, Shaved Fennel, Native Finger Lime, Salsa Verde 26

OX TONGUE SPIEDINO Shallot, Lardo, Salsa Verde 18

CALAMARI Flash Fried Arrow Squid, Romesco Dip 17

SICILIAN FISH STEW Tomato & Saffron Broth, Prawns, Squid, Local Fish 28

PORCHETTA Roast Pork, Braised Fennel, Charred Lemon 33

SALSICCIA Smoked Italian Sausage, Lentils, Guanciale 22

PASTA Pappardelle, Braised Duck, Peas, Pecorino Cheese 33

PASTA SPECIAL Ask your friendly Waiter for the Pasta Special MP

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 25

BIANCA Mozzarella, Blue Cheese, Pear, Walnuts, Bitter Leaf 24

GAMBERO Tomato, Mozzarella, Prawns, Courgette, Chili, Mascarpone, Rocket 26

SALSICCIA E RADICCHIO Tomato, Mozzarella, Pork Sausage, Bitter Leaves, Fennel Seeds 25

PARMA E RUCOLA Tomato, Mozzarella, Rocket, Parma Ham, Parmesan 25

TARTUFO Mozzarella, Italian Truffled Ham, Mushroom, White Truffle Oil 25

DOLCI

TIRAMISU Espresso, Mascarpone, Amaretto 14

MERINGUE Strawberry sorbet, Macerated Berries 16

SEMIFREDDO Passion Fruit, Semi frozen Ice Cream, Curd 15

AFFOGATO Vanilla Ice Cream, Espresso, Frangelico 16

FORMAGGI 3 Cheeses, Honey Comb, Pear 26

for the little people

Ask your friendly Waiter for the Kids menu

