

MENU & WINE/DRINK LIST



A Warm Welcome to you!

Our Italian Chef *Marco* invites you to experience the vibrant and rich flavours of Italy.

Sourcing only the freshest local ingredients to produce exquisite Italian cuisine the traditional way.

We hope you will enjoy his authentic Italian dinners in Hamilton

Fully Licenced & BYO bottled wine only BYO fee: \$ 12 p. 75 cl bottle of wine
Phone: [07 838 1013](tel:078381013) - [10 Alma Street Hamilton](http://10AlmaStreetHamilton.com)

Wine List

Red Wine	<i>Origin</i>	Glass 125 ml	Bottle 750 ml
Chianti Docg	<i>Tuscany, Italy</i>	\$13	\$50
Merlot	<i>Sicily or Veneto, Italy</i>	\$13	\$50
Montepulciano d'Abruzzo	<i>Abruzzo, Italy</i>	\$13	\$50
Sangiovese	<i>Tuscany, Italy</i>		\$ 50
Amarone	<i>Veneto, Italy</i>		\$ 105
Brunello di Montalcino	<i>Tuscany, Italy</i>		\$ 125
Lambrusco (sparkling)	<i>Emilia-Romagna, Italy</i>		\$ 42
Durvillea, Pinot noir	<i>Marlborough, NZ</i>	\$ 13	\$ 52
Barossa Ink, Shiraz	<i>Adelaide, Australia</i>	\$ 13	\$ 55
 White Wine			
Pinot Grigio	<i>Veneto, Italy</i>	\$ 13	\$ 49
Durvillea, Pinot Gris	<i>Marlborough, NZ</i>	\$ 13	\$ 45
Astrolabe, Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 13	\$ 49
Tua Rosa, Rosé	<i>Tuscany, Italy</i>		\$ 55
Verdicchio, Organic Chardonnay	<i>Marche, Italy</i>	\$ 13	\$ 52
Prosecco 200ml (dry sparkling)	<i>Veneto, Italy</i>	\$17	\$ 50
Moscato d'Asti 375 ml (sweet sparkling)	<i>Piedmont, Italy</i>	\$ 33	
Moscato d'Asti 750 ml (sweet sparkling)	<i>Piedmont, Italy</i>		\$ 45
 House Red or White			
Glass		\$12	
½ Litre		\$36	
1 Litre		\$50	

Other Drinks

Beer

Birra Moretti La Bionda (lager)	\$ 9.50	Amstel Light (low alcohol)	\$ 8.50
Birra Moretti La Rossa (dark)	\$ 9.50	Waikato	\$ 9.50
Birra Moretti 0% alcohol	\$ 8.50	Speights Gold	\$ 9.50
Peroni Nastro Azzuro	\$ 9.50	Hoegaarden White	\$ 10.00
Heineken	\$ 9.50	Cider (Apple or Pear)	\$ 9.50
Corona	\$ 9.50	Stella Artois	\$ 10.00
Steinlager Pure	\$ 10.00		

Non-Alcoholic

Soft Drinks

Ginger Beer	\$ 4.50
Coke	\$ 4.50
Lemonade	\$ 4.50
Diet Coke	\$ 4.50
Lemon Lime and Bitters	\$ 5.50
Raspberry and Lemonade	\$ 5.50
Limonata or Aranciata	\$ 6.50

Juices

Orange	\$ 4.50
Tomato	\$ 4.50
Pineapple	\$ 4.50
Apple	\$ 4.50
Cranberry	\$ 4.50

San Pellegrino 1000 ml	\$12.00
San Pellegrino 500 ml	\$ 8.00
Soda Water (in Glass)	\$ 4.50

Spirits \$15

Rum	Bourbon
Vodka	Gin
Scotch Whiskey	Jagermeister
Bacardi	Tequila

Digestivi/Liqueurs \$10

Frangelico	Southern Comfort
Amaretto	Fernet Branca
Kahlua	Amaro Montenegro
Galliano	Brandy
Campari	Midori
Aperol	Baileys
Limoncello	Malibu
Grappa	Sambuca
Drambuie	

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Antipasti

Antipasto all'italiana: *selection of cured meats, vegetables, olives, cheese, bread* **\$26** for 2 to 3 ppl **\$34** for 3 to 5 ppl

Bruschetta: *freshly baked bread, grilled and topped with your choice of fresh tomato, garlic oil and basil (vv)* **\$11**

Garlic bread: *freshly baked bread, garlic buttered and grilled (v)* **\$10**

Cozze piccanti: *steamed mussels with garlic, chilli and tomato sauce on a bed of rice, served with bread* **\$16 Small** **\$24 Large**

Ostriche fresche: *NZ oysters served in the shell with balsamic vinegar and lemon* **\$26**

Caprese: *mozzarella di bufala cheese layered with fresh tomato and basil, drizzled with extra virgin olive oil served with bread (v)* **\$23**

Piadina alla mozzarella: *tortilla filled with pesto, mozzarella and mortadella ham (d)* **\$16**

-Please note: Gluten free friendly options available for all starters except for the Piadina

(v): *Vegertarian*

(vv): *Vegan*

(d): *Dairy Free Option Available*

Primi Piatti

Spaghetti alla bolognese: <i>Italian traditional beef ragu</i>	\$28
Spaghetti al cartoccio: <i>Mixed seafood in tomato sauce</i>	\$30
Spaghetti pomodoro e basilico: <i>Tomato sauce and basil (vv)</i>	\$23
Spaghetti aglio e olio e peperoncino: <i>Garlic, extra virgin olive oil, chilli and parsley (vv); Add prawns +\$8</i>	\$21
Spaghetti alla Puttanesca: <i>Capers, garlic, oregano, olives, anchovies, chilli, tomato sauce</i>	\$28
Fettuccine agli scampi: <i>Zucchini and prawns tossed in a creamy tomato sauce</i>	\$29
Fettuccine pesto e scampi: <i>Tossed prawns and basil pesto sauce (contains nuts)</i>	\$29
Fettuccine Pollo e Funghi: <i>Chicken garlic and mushroom in a creamy sauce</i>	\$29
Lasagne: <i>original beef ragu and bechamel sauce lasagne</i>	\$27
Rigatoni alla carbonara: <i>rigatoni pasta with bacon, eggs sauce, parmesan cheese and black pepper</i>	\$28
Tortellini panna e prosciutto: <i>tortellini pasta filled with prosciutto ham and cheese served with ham in creamy sauce</i>	\$28
Parmigiana di melanzane: <i>baked dish with layers of eggplants, tomato sauce, mozzarella, parmesan, oregano. (v)</i>	\$27
Ravioli pomodoro e basilico: <i>mix of vegetarian ravioli in tomato and basil sauce (v)</i>	\$28

Any pasta dishes (except for lasagna and parmigiana di melanzane) can be ordered in a smaller size for half the price plus \$6.

(v): Vegetarian

(vv): Vegan

For any pasta dishes, the sauce can be made gluten free and served with gluten free gnocchi or penne pasta

Gnocchi

Gnocchi al gorgonzola: <i>fresh potato gnocchi in a creamy blue cheese sauce (v)</i>	\$29
Gnocchi alla bolognese: <i>fresh potato gnocchi with beef ragu and parmesan</i>	\$29
Gnocchi pomodoro e mozzarella: <i>fresh potato gnocchi in a fragrant tomato sauce, parmesan, basil and buffalo mozzarella (v) (vv)</i>	\$28
Gnocchi al salmone: <i>fresh potato gnocchi in a creamy tomato salmon and spinach sauce</i>	\$29

Pizza

Margherita: <i>tomato base, mozzarella, basil (vv)</i>	\$20
Prosciutto: <i>tomato base, mozzarella, prosciutto ham, parmesan</i>	\$23
Napoli: <i>tomato base, mozzarella, olives, anchovies, chilli oil</i>	\$23
Quattro formaggi: <i>tomato base, mozzarella, parmesan, provolone cheese, gorgonzola cheese</i>	\$24
Vegetariana: <i>mozzarella base, onion, zucchini, capsicum, mushroom (vv)</i>	\$24
Salame e funghi: <i>tomato base, mozzarella, salami, mushroom</i>	\$23
Calzone: <i>folded pizza filled with mozzarella, tomato sauce, ham, mushroom or capsicum</i>	\$24

(No gluten free option available)

Contorni

	<i>Small</i>	<i>Large</i>
Mixed Salad	\$7	\$13
Olives and Crostini	\$8	

Dolci - \$15

Gelato della casa: *your choice of two homemade gelato flavours served with whipped cream and various topping (please ask our waiting staff for today's choice)*

Sorbetto: *homemade refreshing fruity sorbet (please ask our friendly waiting staff for today's choice)*

Tiramisu: *traditional Italian savoiardi dipped in coffee and coffee liqueur, layered with mascarpone cheese and egg cream*

Pizza alla Nutella: *homemade pizza with Nutella, served with whipped cream*

Pannacotta: *delicious chilled flavoured pannacotta served with cream and toppings (please ask our waiting staff for today's choice)*

Affogato al caffè: *two scoops of vanilla ice cream drowning in espresso and your choice of liqueur*

Torta al cioccolato: *rich chocolate brownie served warm with chocolate sauce and whipped cream or vanilla ice cream*

Coffees / Teas / Dessert Wine

Espresso	\$4.00
Corretto: <i>coffee with a dash of liqueur</i>	\$7.50
Cappuccino / Flat white / Hot chocolate / Mocaccino / Latte	\$5
Caffè con liquore: <i>coffee served with a shot of your choice of liqueur on the side</i>	\$13
Tea: <i>English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile, Berry</i>	\$4.5
Vin Santo Wine: <i>70 ml - from Tuscany, Italy.</i>	\$10