

Caffe
CENTRO
A LA CARTE MENU

T O S T A R T

MINISTRONE

Homemade vegetable soup served with fresh bread [GF,V,VE] **4.50**

ZUPPA DEL GIORNO

Chef's soup of the day with fresh bread **4.50**

BRUSCHETTA

Italian bread topped with onion, fresh basil, garlic, chopped tomatoes, olive oil & balsamic dressing [V, VE] **4.95**

**PROSCIUTTO
E BUFFALA**

Parma ham, buffalo mozzarella served on a bed of rocket [GF] **8.50**

CAPRESE

Buffalo mozzarella, tomatoes, olive oil & fresh basil [GF, V] **7.95**

**ANTIPASTO
VEGETARIANO**

Mixed roasted vegetables & fresh buffalo mozzarella with a drizzle in olive oil [GF, V] **7.95**

POLPETTINE

Traditional Italian beef meatballs served in a tomato sauce [GF] **7.60**

GAMBERONI CENTRO

Pan fried king prawns served in a tomato sauce with garlic, white wine & a touch of cream [GF, ALC] **8.00**

T O S H A R E

ANTIPASTO GRANDE

A fine selection of Italian cured meats, grilled vegetables, olives, buffalo mozzarella served with fresh bread **17.50**

FOCACCIA RUSTICA

Rosemary, sea salt & garlic [V, V] **5.50**

FOCACCIA FORMAGGIO

Four cheeses, rosemary & rocket [V] **6.20**

FOCACCIA ROMANA

Rocket, parmesan shavings, olive oil & balsamic dressing [V] **6.40**

DIETARY KEY

Vegetarian [V] Gluten free [GF]
Alcohol [ALC] Vegan [VE]

P A S T A

**TAGLIATELLE
BOLOGNESE**

Served in our traditional homemade beef ragu **9.00**

PENNE

ARRABBIATA

Chilli & tomato pasta [V, VE, S] **8.70**
[with your choice to add, chicken, prawns or Italian sausage **2.50 each**]

RIGATONICAPRESE

Served with fresh mozzarella, basil, sugo & a touch of cream [V] **8.80**

RIGATONI NORCINA

Crumbled spicy Italian sausage & onions in a tomato sauce with a touch of cream [S] **10.50**

**SPAGHETTI
CARBONARA**

Pancetta, cream, egg, parmesan & black pepper **9.50**

**SPAGHETTI
AMATRICIANA**

Onions & pancetta in a tomato sauce **9.50**

**TAGLIATELLE
CENTRO**

Beef mince, Italian sausage, onions & mushroom in a tomato sauce with a touch of cream **10.75**

**SPAGHETTI
SOPRANO**

Italian meatballs, Italian sausage, onions, garlic & basil in a tomato sauce **10.50**

**SPAGHETTI
AMALFITANA**

A seafood medley of prawns, mussels, squid & king prawns in a tomato sauce with a touch of white wine [ALC] **13.75**

**SMOKED SALMON
RAVIOLI**

Served with asparagus & prawns in a tomato sauce with a touch of cream **10.50**

**SPINACH & RICOTTA
RAVIOLI**

Served with basil in a tomato sauce with a touch of cream [V] **10.20**

LASAGNE

Chef's homemade meat lasagne **11.20**

**MELANZANE
PARMIGIANA**

Layers of aubergine baked in mozzarella in a tomato sauce topped with parmesan [V] **11.20**

RISOTTO FUNGHI

Arborio rice with porcini mushrooms in a creamy white sauce topped with parmesan flakes [V] **10.00**

RISOTTO PESCATORA

Arborio rice with mussels, prawns, tuna & garlic in a tomato sauce **12.00**

M A I N S

POLLO MILANESE

Breaded chicken with a twist of spaghetti napoli on the side **13.95**

POLLO CREMA FUNGHI

Pan-fried chicken breast in a creamy mushroom sauce served with roast vegetables **13.95**

POLLO SICILIANA

Pan-fried chicken breast with ham & mozzarella cheese in a creamy sauce with a touch of Marsala wine **14.95**

MUSSELS

Fresh Scottish mussels with a choice of sauce [GF] **8.95 [starter] 12.95 [main]**
1. Tomato, garlic & basil
2. Onion, lemon in a creamy white wine sauce

S I D E S

MARINATED OLIVES 5.95

BREAD & BUTTER 3.00

GARLIC BREAD 3.50
[add mozzarella cheese for an extra 1.00]

MIXED SALAD 3.95

**TOMATO, ONION &
BASIL SALAD 3.95**

P I Z Z A

MARGHERTIA

Buffalo mozzarella, oregano, basil, olive oil with a tomato base [V] **9.00**

QUATTRO FORMAGGI

A blend of four cheeses with a tomato base [V] **10.20**

TOSCANA

Parma ham, chopped cherry tomatoes, buffalo mozzarella topped with rocket & parmesan flakes with a white base **10.95**

RUSTICANA

Chicken, mushrooms, artichokes, roast peppers, mozzarella with a tomato base **10.50**

SALSICCIA E FRIARELLI

Mozzarella, Neapolitan broccoli & Italian sausage with a tomato base **11.95**

ABRUZZO

Wild mushrooms, Parma ham, buffalo mozzarella with a tomato base **11.95**

LUNA ROSSA

Roasted peppers, salami, Italian sausage, buffalo mozzarella with a tomato base **11.50**

BUON GUSTO

Grilled aubergines, roast peppers, wild mushrooms, olives, goats' cheese, buffalo mozzarella topped with rocket & parmesan flakes with a tomato base [V] **12.95**

RIO MARE

Prawns, tuna, mussels, smoked salmon, capers, anchovies & mozzarella with a tomato base **13.50**

CALZONE

Folded pizza filled with mushrooms, ham & mozzarella with tomato sauce drizzled on top **12.50**

OPT FOR A GULTEN FREE PIZZA BASE

Please ask your server for more details on adding extra toppings to your pizza choice

S A L A D S

CESARE

Strips of grilled chicken, bacon, croutons, mixed leaves in a Caesar dressing topped with parmesan flakes **10.95**

RUSTICA

Roasted peppers, aubergines & tomatoes tossed with mixed leaves [VE, V, GF] **9.50**

ROMANA

Parma ham, olives, cherry tomatoes, buffalo mozzarella, mixed leaves & basil topped with parmesan flakes [GF] **10.95**

HOT DRINKS

CAPPUCCINO 2.70

LATTE 2.70

FLAT WHITE 2.80

ESPRESSO 2.00

DOPPIO ESPRESSO 2.50

MACCHIATO 2.10

DOPPIO MACCHIATO 2.60

AMERICANO 2.50

MOCHA 3.00

HOT CHOCOLATE 2.90

COFFEE EXTRAS

marshmallows, cream, oat milk
extra coffee shot [all 40p]

flavoured syrups 50p

[vanilla, hazelnut or caramel]

LOOSE LEAF TEAS

Scottish Brew, China Green Tea,
Mojito Mint, Lemon & Ginger,
Camomile Flowers & Mr Grey 2.50

LIQUEUR COFFEES

ESPRESSO CORRETTO

Espresso with a measure of your choice
of liqueur 5.00

ESPRESSO CENTRO

Espresso with Baileys & whipped cream 5.20

LIQUEUR COFFEE

Latte coffee served with your choice of liqueur
& whipped cream 5.80

DESSERTS

1 SCOOP 2 SCOOP 3 SCOOP

2.00

3.80

4.50

AFFOGATO

Vanilla ice cream with a choice of liqueur
& a shot of espresso 5.95

BANANA SPLIT

Fresh banana, vanilla ice cream &
whipped cream topped with chocolate sauce 5.75

COPPA CABANA

Vanilla ice cream, roasted almonds,
nutella & whipped cream 5.70

For cake selections & ice cream flavours,
please ask your server

Caffe CENTRO

DRINKS MENU

BEER & CIDER

DRAUGHT BEER

PERONI

PINT ½ PINT

5.50 2.95

HEINEKEN

330ml 4.50

PERONI LIBRA

0.0% 330ml 4.20

THISTLY CROSS

TRADITIONAL CIDER

500ml 5.25

SPIRITS

LIQUEURS

Baileys, Limoncello, Disaronno, Campari,
Sambuca, Tia Maria, Amaro Del Capo &
St-Germain 3.75

GIN

Bombay Sapphire, Hendrick's
& Malfy Gin Rosa 3.75

BRANDY

Vecchia Romagna 4.95

VODKA

Absolut Vodka 3.75

WHISKY

Jack Daniels, J & B Rare, Jameson's
& Southern Comfort 3.75

RUM

Bacardi, Captain Morgan
& Brugal Anejo Superior 3.75

MALT

Glenmorangie 4.95

VERMOUTH

Martini 3.75

ROSSO

CASAL BORDINO MONTEPULCIANO D'ABRUZZO DOC

An intense ruby red coloured wine with
a full body, fruity palate with a
well-balanced taste 12.5%

125ml [3.75] 175ml [4.50] Bottle [17.50]

CHIANTI VERNAIOLO DOCG ROCCA

DELLE MACIE 2017

Lively ruby red with violet reflections & fruity
aromas of ripe red fruits on the nose. the
palate is fresh, savoury & well-balanced, good
structure & excellent finish. 13%

125ml [4.00] 175ml [4.75] Bottle [20.50]

ALAMOS MALBEC 2017

Showing ripe dark berry fruit along with nice
spicy notes. The mouth is full yet soft & sup-
ple, with black raspberry & currant flavours
mingled with notes of sweet spice & a touch
of leather. The finish is long & persistent with
soft, sweet tannins. 12.5%

Bottle [23.00]

RIPASSO DELLA VALPOLICELLA DOC

The bouquet is elegant & complex with aromas
of roasted hazelnuts & tobacco notes fol-
lowed by juicy cherry notes & lingering vanilla
spices. On the palate this wine is full bodied
& well-structured with excellent persistence &
flavour profile. 13.5%

Bottle [25.00]

ROSATO

CASAL BORDINO CERASUOLO D'ABRUZZO DOC

Cerasuolo means 'cherry', reflected in the
bright rose colour, aromas & flavours of ripe
cherry fruit 12.5%

125ml [3.75] 175ml [4.50] Bottle [17.50]

ROSATO IGP

"ROSALITA" 2018

Light coral pink in colour, the delicate soft
summer fruit aroma is warm & inviting. The
ripe strawberry fruits on the palate are fresh &
appealing 12.5%

Bottle [18.50]

BIANCO

CASAL BORDINO TREBBIANO D'ABRUZZO DOC

A dry white wine with a fruity aroma & crisp,
refreshing taste. Well-balanced overall 12%

125ml [3.75] 175ml [4.50] Bottle [17.50]

SAUVIGNON FRIULIGRACE

DOC 2017 / 2018

Luminous straw yellow in colour. The bouquet is true
to the typical characteristic of the varietal. Vivacious in
the mouth with a strong aromatic persistence. 12.5%

125ml [4.00] 175ml [4.50] Bottle [20.50]

BORGOMAGREDO PINTOGRIGIO

FRIULIGRAVE DOC 2017

Straw yellow in colour with good intensity.

The bouquet is prominent with intense aromas
of orchard & ripe pears followed by an elegant &
harmonious full & fruity palate with a well-balanced
body & pleasant acidity. 12.5% Bottle [23.00]

GAVIDI GAVI DOCG

CONTISPERONI 2018

Light straw in colour with delicious aromas of almond
trees in blossom. The flavour is dry & harmonious with
a slightly bittersweet sensation on the palate 12.5%

Bottle [25.00]

PROSECCO

PROSECCO TREVISO DOCG FRIZZANTE SPAGO "MIOL" NV

This fresh, easy drinking style of prosecco
exudes lots of fruit character with light
hints of tropical ripeness

11% 125ml [5.80] Bottle [22.50]