

Caffe  
**CENTRO**  
A LA CARTE MENU

**TO START**

**ZUPPA DEL GIORNO**  
Chef's soup of the day with fresh bread **6.95**

**BRUSCHETTA**  
Italian bread topped with fresh basil, garlic, chopped tomatoes & olive oil [V, VE] **6.95**

**PROSCIUTTO E BUFFALA**  
Parma ham, buffalo mozzarella served on a bed of rocket [GF] **10.95**

**CAPRESE**  
Buffalo mozzarella, tomatoes, olive oil & fresh basil [GF, V] **8.95**

**ANTIPASTO VEGETARIANO**  
Mixed roasted vegetables & fresh buffalo mozzarella with a drizzle in olive oil [GF, V] **10.50**

**POLPETTINE**  
Traditional Italian beef meatballs served in a tomato sauce [GF] **8.80**

**GAMBERONI CENTRO**  
Pan fried king prawns served in a tomato sauce with garlic, white wine & a touch of cream [GF, ALC] **11.25**

**TO SHARE**

**ANTIPASTO GRANDE**  
A fine selection of Italian cured meats, grilled vegetables, olives, buffalo mozzarella served with fresh bread **20.50**

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

**DIETARY KEY**

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

**PASTA**

**TAGLIATELLE BOLOGNESE**  
Served in our traditional homemade beef ragu **9.50**

**PENNE ARRABBIATA**  
Chilli & tomato pasta [V, VE, S] **11.95**  
[with your choice to add, chicken, prawns or Italian sausage **2.50 each**]

**RIGATONI CAPRESE**  
Served with fresh mozzarella, basil, sugo & a touch of cream [V] **13.95**

**RIGATONI NORCINA**  
Crumbled spicy Italian sausage & onions in a tomato sauce with a touch of cream [S] **14.50**

**SPAGHETTI CARBONARA**  
Pancetta, cream, egg, parmesan & black pepper **14.95**

**SPAGHETTI AMATRICIANA**  
Onions & pancetta in a tomato sauce **13.95**

**TAGLIATELLE CENTRO**  
Beef mince, Italian sausage, onions & mushroom in a tomato sauce with a touch of cream **15.95**

**SPAGHETTI SOPRANO**  
Italian meatballs, Italian sausage, onions, garlic & basil in a tomato sauce **15.95**

**SPAGHETTI AMALFITANA**  
A seafood medley of prawns, mussels, squid & king prawns in a tomato sauce with a touch of white wine [ALC] **18.50**

**SMOKED SALMON RAVIOLI**  
Served with asparagus & prawns in a tomato sauce with a touch of cream **15.95**

**SPINACH & RICOTTA RAVIOLI**  
Served with basil in a tomato sauce with a touch of cream [V] **13.95**

**LASAGNE**

Chef's homemade meat lasagne **14.95**

**MELANZANE PARMIGIANA**

Layers of aubergine baked in mozzarella in a tomato sauce topped with parmesan [V] **14.95**

**RISOTTO FUNGHI**  
Arborio rice with porcini mushrooms in a creamy white sauce topped with parmesan flakes [V] **14.95**

**MAINS**

**POLLO MILANESE**  
Breaded chicken with spaghetti napoli on the side & a slice of lemon **18.50**

**POLLO CREMA FUNGHI**  
Pan-fried chicken breast in a creamy mushroom sauce served with roast vegetables **18.50**

**POLLO SICILIANA**  
Pan-fried chicken breast with ham & mozzarella cheese in a creamy sauce with a touch of Marsala wine **18.50**

**MUSSELS**  
Fresh Scottish mussels with a choice of sauce [GF] **9.95** [starter] **15.95** [main]  
1. Tomato, garlic & basil  
2. Onion, lemon in a creamy white wine sauce

**SIDES**

**MARINATED OLIVES 5.95**

**BREAD & BUTTER 3.95**

**GARLIC BREAD 4.50**  
[add mozzarella cheese for an extra 1.00]

**MIXED SALAD 4.50**

**TOMATO, ONION & BASIL SALAD 4.50**

**PIZZA**

**MARGHERITA**  
Buffalo mozzarella, oregano, basil, olive oil with a tomato base [V] **11.75**

**QUATTRO FORMAGGI**  
A blend of four cheeses with a tomato base [V] **15.95**

**TOSCANA**  
Parma ham, chopped cherry tomatoes, buffalo mozzarella topped with rocket & parmesan flakes with a white base **14.95**

**RUSTICANA**  
Chicken, mushrooms, artichokes, roast peppers, mozzarella with a tomato base **14.95**

**SALSICCIA E FRIARIELLI**  
Mozzarella, Neapolitan broccoli & Italian sausage with a tomato base **14.95**

**ABRUZZO**  
Wild mushrooms, Parma ham, buffalo mozzarella with a tomato base **15.95**

**LUNA ROSSA**  
Roasted peppers, salami, Italian sausage, buffalo mozzarella with a tomato base **14.95**

**BUON GUSTO**  
Grilled aubergines, roast peppers, wild mushrooms, olives, goats' cheese, buffalo mozzarella topped with rocket & parmesan flakes with a tomato base [V] **13.50**

**RIO MARE**  
Prawns, tuna, mussels, smoked salmon, capers, anchovies & mozzarella with a tomato base **16.95**

**CALZONE**  
Folded pizza filled with mushrooms, ham & mozzarella with tomato sauce drizzled on top **14.95**

**OPT FOR A GLUTEN FREE PIZZA BASE**  
Please ask your server for more details on adding extra toppings to your pizza choice

**SALADS**

**CESARE**  
Strips of grilled chicken, bacon, croutons, mixed leaves in a Caesar dressing topped with parmesan flakes **15.95**

**RUSTICA**  
Roasted peppers, aubergines & tomatoes tossed with mixed leaves [VE, V, GF] **12.95**

**ROMANA**  
Parma ham, olives, cherry tomatoes, buffalo mozzarella, mixed leaves & basil topped with parmesan flakes [GF] **14.20**

## HOT DRINKS

CAPPUCCINO 3.60  
LATTE 3.70  
FLATWHITE 3.60  
ESPRESSO 3.00  
DOPPIOESPRESSO 3.30  
MACCHIATO 3.00  
DOPPIO MACCHIATO 3.30  
AMERICANO 3.40  
MOCHA 4.10  
HOT CHOCOLATE 4.00

COFFEE EXTRAS  
marshmallows, cream, oat milk  
extra coffee shot [all 50p]

flavoured syrups 60p  
[vanilla, hazelnut or caramel]

LOOSE LEAF TEAS  
Scottish Brew, China Green Tea,  
Mojito Mint, Lemon & Ginger,  
Camomile Flowers & Mr Grey 2.80

## LIQUEUR COFFEES

ESPRESSO CORRETTO  
Espresso with a measure of your choice  
of liqueur 5.95

ESPRESSO CENTRO  
Espresso with Baileys & whipped cream 6.20

LIQUEUR COFFEE  
Latte coffee served with your choice of liqueur  
& whipped cream 6.50

## DESSERTS

1 SCOOP 2 SCOOP 3 SCOOP  
2.95 4.50 6.00

AFFOGATO  
Vanilla ice cream with a choice of liqueur  
& a shot of espresso 5.95  
Add a shot of liqueur 3.95

COPPA CABANA  
Vanilla ice cream, roasted almonds,  
nutella & whipped cream 6.50

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

# Caffe CENTRO

DRINKS MENU

## BEER & CIDER

DRAUGHT BEER  
PERONI  
PINT ½ PINT  
6.50 3.25

BIRRA MORETTI  
330ml 4.95

PERONI LIBRA  
0.0% 330ml 4.50

BULMERS ORIGINAL  
CIDER  
500ml 5.50

## SPIRITS

LIQUEURS  
Baileys, Limoncello, Disaronno,  
Sambuca, Tia Maria & Amaro Del Capo 4.95

GIN  
Bombay Sapphire, Hendrick's  
& Malfy Gin Rosa 4.50

BRANDY  
Vecchia Romagna 5.50

VODKA  
Absolut Vodka 4.50

WHISKY  
Jack Daniels, J & B Rare, Jameson's  
& Southern Comfort 4.50

RUM  
Bacardi, Captain Morgans,  
Havana 3, & Havana 7 4.50

MALT  
Glenmorangie 5.50

VERMOUTH  
Campari & Martini 3.75

## SOFT DRINKS

AQUA PANNA  
Still 500ml 2.95 750ml 4.75  
SAN PELLEGRINO  
Sparkling 500ml 2.95 750ml 4.75

COKE / DIET COKE 3.25

SPRITE 3.25  
APPLETISER 2.95  
SODA WATER 2.65  
TONIC WATER 2.75  
SAN PELLEGRINO  
Orange, pomegranate & orange,  
lemon & blood orange 3.50  
FRESH JUICE  
orange, pineapple, apple 3.50

## COCKTAILS

APEROL SPRITZ  
Aperol, soda & prosecco 9.50

G & T  
Gin & tonic [Bombay Sapphire, Hendrick's or  
Malfy Gin Rosa] 7.20

ESPRESSO MARTINI  
Absolut Vodka, Kahula, vanilla syrup  
& fresh coffee 9.50

HUGO  
St-Germain elderflower liqueur, soda,  
prosecco, fresh mint & lime 9.50

NEGRONI  
Gin, campari & sweet vermouth 9.50

MIMOSA  
½ prosecco & ½ orange juice 6.50

## 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 4.90 175ml 6.70 Bottle 23.50

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 5.25 175ml 7.00 Bottle 26.50

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 28.00

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 33.00

## 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 4.90 175ml 6.70 Bottle 23.50

ROSATO IGP  
"ROSALITA"  
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 25.00

## BIANCO

CASAL BORDINO  
TREBBIANO  
D'ABRUZZO DOC  
A dry white wine with a fruity aroma & crisp,  
refreshing taste. Well-balanced overall 12%  
125ml 4.90 175ml 6.70 Bottle 23.50

SAUVIGNON  
FRIULI GRACE  
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 5.25 175ml 7.00 Bottle 26.50

BORGOMAGREDO  
PINTOGRIGIO  
FRIULI GRAVE 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 28.00

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 33.00

## PROSECCO

PROSECCO TREVISO  
DOCG FRIZZANTE

This fresh, easy drinking style of prosecco  
exudes lots of fruit character with light  
hints of tropical ripeness  
11% 125ml 6.50 Bottle 26.50

*Caffe*  
**CENTRO**

**BREAKFAST MENU**

*Available until 11.45am*

**BENEDICT**

*2 Poached eggs, bacon,  
hollandaise & toasted muffin **9.50***

**ROYALE**

*2 Poached eggs, smoked salmon, spinach  
leaves, hollandaise & toasted muffin **9.85***

**FULL CENTRO**

*Bacon, linked sausage,  
fried egg, haggis, black pudding,  
potato scone, beans, mushrooms,  
tomato & toast **11.95***

**VEGGIE**

**BREAKFAST**

*Fried egg, spinach, tomato, beans,  
mushrooms, potato scone & toast **8.50***

**EGGS ON TOAST**

*Toast with scrambled egg **4.95***

**HOT WAFFLES**

*With scrambled eggs,  
bacon & maple syrup **7.50***

**MORNING PANINI**

*Bacon, sausage, beans  
& melted swiss cheese **8.95***

**MORNINGROLL**

*A choice of bacon, sausage or egg **3.95***

**BREAKFAST  
MORNING ROLL**

*Bacon, sausage & egg **6.50***

*BREAKFAST EXTRAS: bacon, linked sausage, egg,  
spinach, potato scone, mushrooms & tomato 1.50*

*smoked salmon 2.50*

**HOT DRINKS**

**CAPPUCCINO 3.60**

**LATTE 3.70**

**FLAT WHITE 3.60**

**ESPRESSO 3.00**

**DOPPIO ESPRESSO 3.30**

**MACCHIATO 3.00**

**DOPPIO MACCHIATO 3.30**

**AMERICANO 3.40**

**MOCHA 4.10**

**HOT CHOCOLATE 4.00**

**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 **2.80***

**SOFT DRINKS**

**AQUA PANNA**

*Still 500ml 2.95 750ml **4.75***

**SAN PELLEGRINO**

*Sparkling 500ml **2.95** 750ml **4.75***

**COKE/DIETCOKE 3.25**

**SPRITE 3.25**

**APPLETISER 2.95**

**SAN PELLEGRINO**

*Orange, pomegranate & orange,  
lemon, blood orange **3.50***

**FRESH JUICE**

*orange, pineapple, apple **3.50***