

To Start

Minestrone (GF,VE)	4.50
Homemade vegetable soup served with our Italian style white bread	
Zuppa Del Giorno	4.50
Chef's soup of the day served with our freshly made bread	
Bruschetta	4.95
Toasted bread topped with chopped tomatoes, garlic and basil	
Prosciutto e Buffalo (GF)	8.50
Parma ham, buffalo mozzarella served on a bed of rocket	
Antipasto Caprese (GF,V)	7.95
Tomatoes, buffalo mozzarella, olive oil and fresh basil	
Antipasto Vegetariano (GF,V)	7.95
Mixed roasted vegetables and fresh buffalo mozzarella, drizzled with olive oil	
Marinated Olives (V,GF,VE)	5.95
Green and black olives in a delicious marinade	
Polpettine (S)	7.50
Spicy homemade meatballs served with pork Italian sausage, garlic, chilli and tomato	
Gamberoni Centro (GF,ALC)	7.95
Pan fried king prawns served in a tomato sauce with garlic, white wine and a touch of cream	

To Share

Antipasto Grande	16.95
A large selection of Italian cured meats, cheese, olives, vegetarian antipasti all served with our freshly made bread	
Focaccia Rustica	5.00
Handmade flat bread with herbs, garlic and olive oil. Good for sharing a round the table	
Focaccia Con Formaggio	6.20
Handmade flat bread with four cheeses, rosemary and rocket	
Focaccia Romana	5.95
Handmade flat bread served with parmesan shavings, rocket, olive oil and balsamic glaze	

Pasta

Spaghetti Napoli (V,GF,LE,VE)	8.20
Spaghetti pasta served in a tomato sauce with garlic and basil	
Tagliatelle Bolognese	8.80
Spaghetti pasta served in our traditional homemade meat sauce	
Penne Arrabiata (V,GF,VE,S)	8.50
Penne pasta with tomato, chilli, garlic and basil	
Rigatoni Caprese (V)	8.50
Large pasta tubes served in a tomato sauce with basil, fresh mozzarella with a touch of cream	
Spaghetti Carbonara	9.25
Spaghetti pasta served with pancetta, cream, egg yolk, parmesan and black pepper	
Spaghetti Amatriciana (LF)	9.25
Spaghetti pasta served in a tomato sauce with onion and pancetta	
Penne Piero	9.80
Penne pasta with chicken and crispy pancetta served in a tomato sauce	
Rigatoni Norcina	9.95
Large pasta tubes with with crumbled Italian sausage, wild mushrooms and onions in a cream and tomato sauce	
Tagliatelle Centro	9.95
Ribbons of pasta with beef mince, Italian sausage, onions and mushroom in a tomato sauce with a touch of cream	
Spaghetti Soprano	9.80
Spaghetti pasta with Italian meatballs and Italian sausage cooked in a tomato sauce with garlic, basil and onions	
Spaghetti Amalfitana (ALC,GF,LF)	13.50
Spaghetti pasta served with prawns, mussels, squid and king prawns in a tomato sauce and a dash of white wine	
Smoked Salmon Ravioli	10.50
Smoked salmon filled pasta served with asparagus and prawns in a tomato sauce with a touch of cream	
Spinach and Ricotta Ravioli (V,GF)	9.95
Spinach and ricotta filled pasta served in tomato sauce with cream and basil	
Lasagne	10.95
Chef's homemade meat lasagne	
Melanzane Parmigiana (V)	10.95
Layers of aubergines baked in mozzarella and tomato sauce with parmesan	

Risotto

Risotto Con Funghi e Porcini (V,GF)	9.70
Arborio rice with porcini mushrooms and mushrooms in a cream sauce topped with parmesan shavings	
Risotto Pescatora	11.50
Arborio rice with mussels, prawns, tuna and garlic in a tomato sauce	

Pizza

Reggina Margherita (V)	8.50
Tomato, basil, olive oil, oregano and buffalo mozzarella	
Quattro Formaggi	9.95
Tomato and a blend of four cheeses	
Toscana	10.95
Buffalo mozzarella, cherry tomatoes, rocket salad, parma ham and parmesan shavings	
Rusticana	9.95
Tomato, mozzarella, chicken, mushrooms, artichokes and peppers	
Capricciosa	10.25
Tomato, mozzarella, ham, mushrooms, olives, artichokes and egg	
Abruzzo	11.95
Tomato, buffalo mozzarella, wild mushrooms and parma ham	
Luna Rossa	10.95
Tomato, buffalo mozzarella, roast pepper, salami and Italian sausage	
Calabrese	11.50
Tomato, mozzarella, Italian meat balls, Italian sausage, ham, onion and peppers	
Buon Gusto (V)	12.95
Tomato, buffalo mozzarella, goats cheese, olives, wild mushrooms, grilled aubergines, roast pepper, rocket and parmesan shavings	
Rio Mare	12.95
Tomato, mozzarella, prawn, tuna, mussels, smoked salmon, capers and anchovies	
Calzone	11.00
Folded pizza filled with mozzarella, ham and mushrooms	

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

Mains

Pollo Milanese	13.95
Chicken coated in breadcrumbs with a twist of spaghetti napoli on the side	
Pollo Crema Funghi	13.95
Pan-fried chicken breast in a cream and mushroom sauce served with assorted vegetable	
Pollo Siciliana (ALC)	14.95
Pan-fried chicken breast with ham and mozzarella cheese served in a cream sauce with white wine and marsala wine	
Mussels	12.50
Fresh Scottish mussels with a choice of sauce: 1. Tomato, basil and garlic 2. White wine, onion, lemon and cream	
	8.50 (Starter)

Grilled Panini's

Pollo Milano	9.95
Grilled panini with breaded chicken cutlet, swiss cheese and rocket	
Pollo Caesar	10.95
Grilled panini with breaded chicken cutlet, bacon, tomato, rocket, parmesan shavings and caesar dressings	
Americano	8.20
Meatballs, tomato sauce and mozzarella	
Croque	8.20
Grilled panini with smoked salmon and swiss cheese	
Caprino	8.95
Grilled panini with goat's cheese, sundried tomatoes, roast pepper and marinated aubergines	
Sperlonga	9.95
Grilled panini with buffalo mozzarella, parma ham and fresh basil	

Dietary Key

V - Vegetarian	LF - Lactose Free
GF- Gluten Free	S - Spicy
VE- Vegan	ALC- Contains Alcohol

Salads

Cesare	10.95
Strips of grilled chicken, bacon, croutons, mixed leaves, caesar dressing and parmesan shavings	
Rustica	9.50
Mixed Leaves tossed with roast pepper, cherry tomatoes and aubergine	
Stracciatella	12.95
Strips of steak tossed with mixed leaves, cherry tomatoes, parmesan shavings, balsamic glaze and olive oil	
Romana	10.95
Mixed leaves, cherry tomatoes, olives, buffalo mozzarella, Parma ham, basil and parmesan shavings	

Desserts

Ice Cream	
1 Scoop	1.75
2 Scoops	3.50
3 Scoops	4.50
Affogato	5.95
Vanilla ice cream with a liqueur or a shot of espresso	
Banana Split	5.75
Fresh banana, vanilla ice cream, whipped cream topped with chocolate sauce	
Coppa Maraschino	7.50
Vanilla ice cream, amaretto liqueur, crushed maraschino biscuits, toasted almonds and whipped cream	

Please ask your server for more details on our selection of cakes & pastries.

Sides

Homemade bread & Butter (Made fresh daily)	3.00
Garlic bread	3.50
Garlic bread with Mozzarella cheese	4.50
Mixed salad	3.95
Tomato, onion and Basil salad	3.95

Cocktails

Aperol Spritz Aperol, Prosecco, soda water add a slice of orange	6.50
Hugo St German, elderflower liqueur, prosecco, mint and soda water	6.50
Negroni Gin, Campari, Martini rosso	6.00
Mimosa Prosecco, orange juice	6.00

Beer & Cider

Birra Moretti Italy. 4.6% Pint	5.50
Italy. 2.3% 1/2 Pint	2.75
Peroni Nastro Azzuro 330ml Italy. 5.1%	4.20
Peroni Libera 330ml Italy. 0%	4.00
Old Mout Kiwi and Lime Cider 500ml New Zealand. 4.0%	5.20

Spirits

Absolut Vodka Sweden. 40%	3.75
Bombay Sapphire Gin England. 40%	3.75
J & B Rare Whisky England. 40%	3.75
Glenmorangie 10-year Single Malt Scotland. 40%	4.85
Bacardi Puerto Rico.	3.75
Jack Daniels United States. 40%	3.75
Southern Comfort United States. 35%	3.75
Brugal Anejo Superior Rum Dominican Republic. 38%	3.75
Vecchia Romagna Brandy Italy. 38%	4.00

Liqueurs

Antica Sambuca Italy. 38%	3.20
Disaronno Italy. 28%	3.20
Luxardo Limoncello Italy. 20%	3.20
Baileys Ireland. 17%	3.20
Campari Italy. 25%	3.50
Martini Italy. 15%	3.00
Amaro Del Capo Italy. 35%	4.00

Coffee

Espresso	1.80
Espresso Doppio	2.40
Espresso Macchiato	1.90
Espresso Doppio Macchiato	2.50
Latte	2.60
Large Latte	2.80
Cappuccino	2.65
Large Cappuccino	2.85
Americano	2.60
Large Americano	2.75
Espresso Corretto Espresso with a measure of your choice of liqueur	3.50
Espresso Centro With Baileys and whipped cream	3.95
Liqueur Coffee Latte coffee served with your choice of liqueur and whipped cream	4.95
Latte Con Gusto Caffe latte with a choice of flavoured syrups	3.20
Mocha Coffee Coffee, chocolate and milk	3.00
Plain Hot Chocolate whipped cream or marshmallows	2.85
whipped cream and marshmallows	3.20
	3.50
Tea Selection	1.95
English Breakfast, green, peppermint, camomile, cranberry and raspberry and lemon and ginger	

Soft Drinks

Coke 330ml	2.70
Diet Coke 330ml	2.70
Sprite 330ml	2.50
San Benedetto Peach Tea 330ml	2.80
San Benedetto Lemon Tea 330ml	2.80
Cedrata 200ml	2.80
Bitter Rosso 100ml	2.50
San Pellegrino flavours 330ml	2.70
Appetiser 275ml	2.70
Schwepes Soda Water 200ml	2.50
Schwepes Tonic Water 125ml	1.50
Orange Juice	2.50
Apple Juice	2.50
Pineapple Juice	2.50
Cranberry Juice	2.50
Water	
San Pellegrino Sparkling 1/2 Litre 2.00 1 Litre 3.50	
Aqua Panna Still 1/2 Litre 2.00 1 Litre 3.50	

House Wines & Prosecco

	125ml	175ml	1/2 litre	Bottle
Casal Bordino Trebbiano D'Abruzzo D.O.C A dry white wine with a fruity aroma and crisp, refreshing taste. Well balanced overall. 12%	3.75	4.50	9.00	17.50
Casal Bordino Montepulciano D'Abruzzo D.O.C An intense ruby red coloured wine with a full body. Fruity palate with a well-balanced taste. 12.5%	3.75	4.50	9.00	17.50
Casal Bordino Cerasuolo D'Abruzzo D.O.C Cerasuolo means 'cherry', reflected in the bright rose colour, aromas and flavours of ripe cherry fruit. 12.5%	3.75	4.50	9.00	17.50
House Prosecco	5.80			19.50

Rosso

Chanti D.O.C.G Poggio Campeì 18.95 A light bodied wine with a clear ruby red colour intense red fruit aromas with notes of tobacco, candy and chocolate. 12%	18.95
Bardolino Classico, Cesari 16.95 Garnet coloured, smooth, fruity and dry 12%	16.95
Montenero Montepulciano D'Arizzo D.O.C 18.95 An intense, ruby red that is fruity and tasty. 13%	18.95
Merlot, Victoria 16.95 A ruby red with an intense, floral bouquet. Balanced, dry and harmonious. 12%	16.95
Cabernet Sauvignon, Friuli Grave Castellargo D.O.C 16.95 An intense ruby red, tending to purple. Robust and full bodied. Hints of raspberry and blueberry. 12%	16.95
Valpolicella Ripasso Superiore, 'Mara' Cesari D.O.C 27.50 Vinified using the exclusive 'ripasso' technique. Fresh wine was refermented on the Amarone pomace. Elegant with a bouquet of ripe cherries. 13.5%	27.50

Bianco

Frascati D.O.C. Cantina Villafranca 16.00 Intense yellow with fresh and fruity aromas. 13.5%	16.00
Pinto Grigio D.O.C. Villa Cornaro 17.50 A pleasantly fruity bouquet of apple and peach. Superbly balanced, medium bodied 12%	17.50
Chardonnay D.O.C. Victoria 17.50 Elegant wine with a great structure. notes of apple. 12.5%	17.50
Sauvignon D.O.C. Victoria 17.50 This sauvignon has a typical perfumed aroma. Dry and delicate on the palate with notes of melon. 12.5%	17.50
Gavi di Gavi, Manfredi, piedmont 25.96 Ample ripe peach fruit, with an elegant balance of acidity. 12.5%	25.96

Rosato

Pinot Grigio Blush, Il Poggio Dei Vignetti 17.50 Fruity, dry and pleasantly fresh. 12%	17.50
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Caffe Centro