

FOOD

MENU

Desserts

TIRAMISU A traditional Italian dessert made with mascarpone, Amaretto, spongy biscuit, espresso, cocoa and chocolate.	5.00
PANNA COTTA A coconut panna cotta served with sloe gin jam and thyme.	5.00
MACARON ICE CREAM SANDWICH Macaroon vanilla ice cream sandwich.	4.00
CHOCOLATE MOUSSE A dark chocolate favourite!	4.50
AFFOGATO AL CAFFÈ Shot of espresso served over vanilla gelato.	4.00
CHEESECAKE Vanilla and lemon cheesecake with a raspberry coulis.	6.00
GELATO Selection of flavours, please speak to your waiter for today's selection.	4.00
Add a scoop of gelato for	2.00



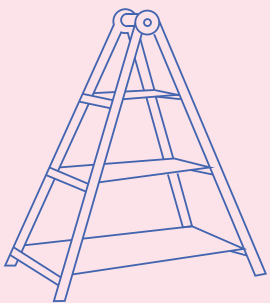
Eat Pizza Earn Pizza

With the Playdough card you're rewarded every time you eat

ASK ONE OF OUR MEMBERS OF STAFF AND SIGN UP TODAY.

www.centralnewcastle.co.uk

SPRITZ High Tea



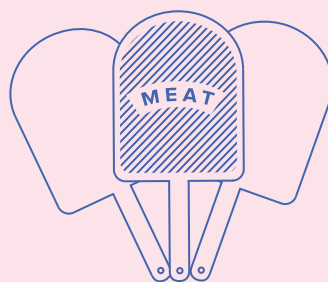
PIZZA CROSTINI, MONTANARA, SWEET TREATS, OLIVES, MACAROONS, GELATO.

W/soft or hot drink 17.00

W/punch - 22.50

W/prosecco - 20.00

Charcuterie BOARDS



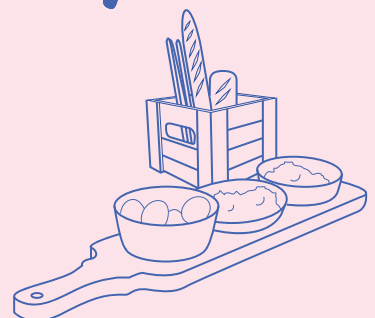
CHOOSE BETWEEN THREE BOARDS.

Sliced meats - 15.00

Artisan cheese selection - 15.00

Meat & cheese - 20.00

DOUGH AND Dip boards



HOMEMADE DIPS, OLIVES AND A SELECTION OF BREADS FROM THE FIRE OVEN.

7.00

Central

What makes a Neapolitan?

San Marzano tomatoes, grown on the volcanic plains to the south of Mount Vesuvius and mozzarella Campana. We use Buffalo mozzarella which is made with the milk from water buffalo raised in the marshlands of Campania and Lazio. We use traditional wheat flour dough for all our bases but we also have a gluten free option if required.

Starters & Small Plates

NOCELLARA OLIVES WITH MARCONA ALMONDS	3.50
MARINATED MIX OLIVES	3.50
BABY BUFFALO MOZZARELLA BALLS WITH CHERRY TOMATOES AND BASIL LEAF	4.50
GARLIC BREAD	3.50
CHEESY GARLIC BREAD	4.50
BURRATA SERVED WITH ROCKET AND PLUM TOMATOES	5.50

Sharing

DIP 'N' DOUGH BOARD	7.00
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Nocellara olives and almonds, tomato and olive paste and a hot spicy tomato and rosemary sauce.

Charcuterie

MEAT SELECTION	15.00
CHEESE SELECTION	15.00
MEAT AND CHEESE SELECTION	20.00

Served with bread, olives and nuts.

Additional Dips

AIOLI	1.00
PESTO	2.00
GREEN MAYONNAISE	1.50
HOT & SPICY TOMATO SAUCE	1.50
TOMATO AND OLIVE PATE	2.50

CENTRAL FRIES

SKINNY FRIES WITH PARMESAN, TRUFFLE OIL AND ROSEMARY, SERVED WITH AIOLI AND A FRESH SPICY TOMATO DIP.

Sides

CENTRAL FRIES	3.75
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Skinny fries with parmesan, truffle oil and rosemary, served with aioli and a fresh spicy tomato dip.

SWEET FRIES	3.25
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Served with your choice of dip.

HERITAGE	4.50
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Tomato, chopped chives, garlic, olive oil with sourdough crouton, chopped fresh basil, sea salt, black pepper, balsamic vinegar, cress salad.

ROCKET	4.00
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Rocket and salted toasted hazelnut salad with parmesan flakes and lemon dressing.

MIXED LEAF SALAD	3.00
FRESH GREENS	3.50

Fresh greens served with a sprinkle of black pepper, sea salt and parmesan.

MIXED VEGETABLES	3.50
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Ask your server for today's selection.

Please advise your server if you have allergy requirements or special requests.

Salad

CENTRAL CAESAR	9.00
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Gem lettuce with sourdough crouton, chicken, crispy bacon, parmesan and caesar dressing.

SEASONAL HARVEST	9.50
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Fresh spinach, pumpkin, red cabbage, feta cheese, pinenuts, croutons, chives, olive oil, raddish and edible flowers.

CLEAN AND GREEN	8.00
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Courgette ribbons, pesto, toasted seeds, avocado, tomato and spinach. Served with homemade focaccia. Add chicken, 2.50

Pizza

Our pizzas are served on a 12-inch sourdough base with our homemade Central San Marzano tomato sauce.

MARINARA	7.00
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Oregano, basil, olive oil, fresh garlic.

MARGHERITA	8.00
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Basil, fior di latte cheese, parmigiana, reggiano dop cheese with a drizzle of olive oil.

MOZZARELLA	9.00
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Basil, olive oil and buffalo mozzarella.

FOUR SHROOM	9.50
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Shiitake mushrooms, chestnut mushrooms, porcini mushrooms, chiodini mushroom and fior di latte cheese. Serving suggestion: add double cream 0.50

PEPPERONI	10.50
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Fior di latte cheese, fresh basil and pepperoni.

ROAST VEG	9.50
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Yellow, green and red peppers, courgette, aubergine, basil and fior di latte cheese.

PESTO CHICKEN	12.00
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Goat's cheese with confit tomato, rocket, lemon and thyme drizzle.

HEAT 'N' MEAT	12.50
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Fennel sausage, chicken, bacon, fior di latte cheese, with red and green chilies.

SWEET 'N' SPICY	12.00
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Lamb with lemon, sautéed potatoes, served with a drizzle of honey, fior di latte cheese and rosemary.

MONTANARA (FRIED)	9.00
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The pizza base is fried and then we add San Marzano tomato sauce, basil, buffalo mozzarella, parmesan and place in the wood-fired oven.

GUEST PIZZA

ASK OUR STAFF OR CHECK THE SPECIALS CARDS ON THE TABLE FOR DAILY GUEST PIZZAS.

Central's White Base Pizza

CARBONARA	10.00
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Scrambled eggs, bacon, olive oil, parmesan and black pepper.

BROCCOLI AND SAUSAGE	9.50
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Smoked provola cheese, parmesan, red onions and olive oil.

PORK AND PISTACHIO	10.50
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Fior di latte cheese, mortadella pork, crushed pistachio, crème cheese stracciatella and balsamic glaze.