

Celentano's

LUNCH MENU | WEDNESDAY - FRIDAY 12-3

	GLASS OF HOUSE WINE - SMALL PASTA	13pp
SNACKS		
	NOCELLARA OLIVES	2.5
	LASAGNE FRITTI - PORCINI - CORRA LINN 2 PIECES	3
	SMOKED COD DOUGHNUTS - KIMCHI 2 PIECES	3
	CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL	3
	CHICKEN LIVER MOUSSE	5
	PORK FENNEL SALUMI	6
	PRESERVED FENNEL - SALSA VERDE	4
PRIMI		SMALL LARGE
	AGNOLOTTI - MOSSGIEL RICOTTA - SQUASH - KALE	11 17
	PAPPARDELLE - DEXTER BEEF - CORRA LINN	11 17
	LINGUINE - SQUID - BLACK CHILLI - KOMBU BUTTER	12 18
	LASAGNE - CONFIT CHICKEN - SPINACH - TINTO	13
SECONDI		
	BBQ CARROTS - CIME DI RAPA - SUNFLOWER MISO	14
	LOCH ETIVE TROUT FILLET (130g)	16.5
	DAYBOAT WHOLE SOLE ON THE BONE (500g)	30
	<i>Fish served with wilted green - whey butter sauce</i>	
	SLOW COOKED GLAZED BEEF SHORT RIB (180g)	17
	<i>Beef sourced from MACDUFFS. Served with spring onions - green pepper - oyster dressing</i>	
SIDES		
	FREE COMPANY LEAF SALAD - VINEGARETTE	4
	BBQ POTATOES - OLIVE OIL - SOFT HERBS	4.5

Please note a service charge of 12.5% will be automatically added to tables of 6 and above
Please let us know of any dietary requirements.

DESSERTS

CELENTANO'S AFFOGATO - MALTED BARLEY - CHOCOLATE - CARAVAN ESPRESSO	7
TOASTED HONEY CAKE - CELENTANO'S VERMOUTH GLAZE PEAR - TONKA BEAN GELATO	7
ERRINGTON CHEESE - SEEDED OAT CRACKER - HONEY	12

Our Approach

We source all our vegetables from the free company (a local, zero waste farm). The herbs are grown in our own garden. Our milk is brought from Mossziel farm. From this, we make our own ricotta and Stracciatella. Our pasta and bread are made in house using Gilchesters organic flour (based in Northumbria, grown, and milled on the farm). Our eggs are sourced from Corrie Mains free range eggs. Our other cheese is brought from Errington farm, a local dairy farm. Our fish is sourced from David Lowrie, St Monans, Fife. Our beef is from Macduff's, who use native breeds from a collective of local beef farmers. We buy and butcher a whole cow, using different cuts throughout the week. We use every bit of the animal and have a nose to tail approach.

100% of all tips go to our team.

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