

# Celentano's

MAIN MENU | SATURDAY 12-3 | WEDNESDAY - SATURDAY 545-945

## SNACKS

NOCELLARA OLIVES	2.5
LASAGNE FRITTI - PORCINI - CORRA LINN   2 PIECES	3.5
SMOKED COD DOUGHNUT - 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

## ANTIPASTI

JERUSALEM ARTICHOKE - STRACCHITELLA - CHANTERELLES - SPINACH	8
BBQ RED MULLET - TOASTED DASHI - TURNIP - PEAR	10

## PRIMI

	SMALL   LARGE
AGNOLOTTI - MOSSGIEL RICOTTA - SQUASH - CAVOLO NERO	11   17
PAPPARDELLE - DEXTER BEEF - CORRA LINN	11   17
LINGUINE - SQUID - BLACK CHILLI - KOMBU BUTTER	12   18
LASAGNE - SMOKED CHICKEN - SPINACH - TINTO	13

## SECONDI

BBQ CARROTS- CIME DI RAPA - SUNFLOWER MISO	14
LOCH ETIVE TROUT FILLET (130g)	16.5
LOCH ETIVE TROUT TAIL ON THE BONE (200g)	14
DAY BOAT WHOLE SOLE ON THE BONE (500g)	30
<i>Fish served with wilted greens - whey butter sauce</i>	
GLAZED SLOW COOKED BEEF SHORT RIB (180g)	17
<i>Dexter beef sourced from MACDUFFS. Served with BBQ 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.

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## 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

## SWEET WINE

NV PACENZIA ZIBIBBO VENDEMMIA TARDIVA, TENUTE ORESTIADI, SICILY	9.5 (75ml)   41 (50cl)
DOMAINE LAFAGE AMBRÉ HORS D'AGE RIVESALTES	11 (75ml)   43 (50cl)

## COCKTAILS

CELENTANO'S NEGRONI   Portobello gin - Campari - House vermouth	8.5
VENETIAN SPRITZ   Select - Prosecco - Soda - Olive	8.5
MARGARITA   Cazcabel blanco - Orange liqueur - Citrus	9.5
OLD FASHIONED   Glendronach - Orange - Bitters	10.5
ESPRESSO MARTINI   Belvedere vodka - Caravan espresso - Tonka bean	10
SAZERAC   Henessey - Absinthe - Bitters	10
BOOCH   Glenmorangie - Citrus - House limoncello - Dean's kombucha	9
ITALIAN REVERSE   Rosemary infused grappa - Vermouth bianco - Olive	11

## AFTERS (50ml)

CELENTANO'S VERMOUTH	5
CELENTANO'S LIMONCELLO	5
FERNET BRANCA	5.6
GRAPPA   Nonino tradizione	6.5
AMERETTO   Disaronno	4.5
COGNAC   Hennessy	9

## 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 Mossgiel 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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