

Celentano's

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

SNACKS

NOCELLARA OLIVES	2.5
LASAGNE FRITTE - PORCINI - CORRA LINN 2 PIECES	3.5
SMOKED COD DOUGHNUT - KIMCHI 2 PIECES	3.5
CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL	3
CHICKEN LIVER MOUSSE	5
PORK FENNEL SALUMI	6
PRESERVED FENNEL - SALSA VERDE	4

ANTIPASTI

CHARRED LEEKS - STRACHIATELLA - ROCKET - FRIED BREADCRUMB	8
BBQ SQUID - NEW POTATO - SORREL - SEAWEED CRACKER	10.5

PRIMI

	SMALL LARGE
AGNOLOTTI - MOSSGIEL RICOTTA - CAULIFLOWER - TOASTED SUNFLOWER	11 17
PAPPARDELLE - DEXTER BEEF - LANARK WHITE	11 17
LINGUINE - OCTOPUS - BLACK CHILLI - KOMBU BUTTER	12 18

SECONDI

BBQ CELERIAC - CAVOLO NERO - TOASTED WALNUT PESTO	14
LOCH ETIVE TROUT FILLET (130g)	16.5
DAYBOAT WHOLE SOLE ON THE BONE (400g)	26
<i>Fish served with wilted greens - whey butter sauce</i>	
SLOW COOKED GLAZED SHORT RIB (180g)	18
<i>Dexter beef sourced from MACDUFFS. Served with green pepper oyster dressing</i>	

SIDES

FREE COMPANY LEAF SALAD - VINEGARETTE	4
BEEF FAT POTATO STRATI	4.5

Celentano's Gifts

CELENTANO'S VERMOUTH	28
CELENTANO'S LIMONCELLO	30
BOTH	55

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
HAZELNUT TART - CANDIED LEMON - 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)
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COCKTAILS

CELENTANO'S NEGRONI Portobello gin - Campari - Celentano's vermouth	9
CELENTANO'S MARY Belvedere - Pickled Celery - Tomato - Celentano's Spice Mix	9.5
SEASONAL BREAKFAST MARTINI Pink Pepper Gin - Seasonal Marmalade - Lemon	10.5
VENETIAN SPRITZ Select - Prosecco - Soda - Olive	9
MARGARITA Cazcabel blanco - Orange liqueur - Citrus salt	9.5
OLD FASHIONED Glendronach - Grapefruit - Bitters	10.5
ESPRESSO MARTINI Belvedere vodka - Caravan Coffee - Coffee liqueur - Tonka bean	10
SAZERAC Hennessy - Absinthe - Bitters	10.5
KOMBUCHA SOURS X by Glenmorangie - Orange bitters - Egg White - Celentano's kombucha	10.5

NON - ALCOHOLIC COCKTAILS

NOGRONI Lyre's Aperitif Rosso - Orange - Tonic Water	5
ITALIAN SPRITZ Lyre's Italian Spritz - Soda - Olive	5

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 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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