

Celentano's

MAIN MENU | WEDNESDAY - SATURDAY

SNACKS

NOCELLARA OLIVES	3
LASAGNE FRITTE - PORCINI - CORRA LINN 2 PIECES	3.75
SMOKED COD DOUGHNUT - KIMCHI 2 PIECES	3.75
CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL	3.5
CHICKEN LIVER MOUSSE	5
OLD SPOT PORK COPPA	7
PORK FENNEL SALUMI	6
PRESERVED FENNEL - SALSA VERDE	5

ANTIPASTI

CHARRED LEEKS - STRACHIATELLA - ROCKET - FRIED BREADCRUMB	8.5
BBQ RED MULLET - NEW POTATO - NOCELLARA OLIVE - SEAWEED	12

PRIMI

	SMALL LARGE
AGNOLOTTI - MOSSGIEL RICOTTA - CAULIFLOWER - TOASTED SUNFLOWER	11 17
PAPPARDELLE - DEXTER BEEF - LANARK WHITE	11 17
LINGUINE - SURF CLAMS - COD CHEEKS - KOMBU BUTTER - WILD GARLIC	12 18

SECONDI

BBQ CELERIAC - CAVOLO NERO - TOASTED WALNUT PESTO	15
LOCH ETIVE TROUT FILLET (130g)	16.5
DAYBOAT MONKFISH (180g) - TOASTED NORI	26
<i>Fish served with wilted greens - whey butter sauce</i>	
SLOW COOKED GLAZED DEXTER BEEF (180g)	18
<i>Dexter beef sourced from MACDUFFS. Served with onion - green pepper - oyster dressing</i>	

SIDES

LEAF SALAD - SHALLOT VINEGARETTE	4
POTATO STRATI - BEEF FAT <i>vegetarian option available</i>	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
RYE CHOUX BUN - YOGHURT SORBET - YORKSHIRE RHUBARB	7,5
ERRINGTON FARM CHEESE - SEEDED OAT CRACKER - HONEY	12

DESSERT WINE & PORT

NV PACENZIA ZIBIBBO VENDEMMIA TARDIVA, TENUTE ORESTIADI, SICILY	9.5 (75ml)	41 (50cl)
2015 QUINTA DO CRASTO, LBV PORT	10.5 (75ml)	48 (50cl)

COCKTAILS

BLOOD ORANGE CHAMPAGNE Veuve Cliquot - Celentano's Arancello - Fresh Blood Orange	15
CELENTANO'S NEGRONI Portobello gin - Campari - Celentano's vermouth	9
SEASONAL BREAKFAST MARTINI Pink Pepper Gin - Seasonal Marmalade - Lemon	10,5
VENETIAN SPRITZ Select - Prosecco - Soda - Olive	9
CELENTANO'S MARGARITA Cazcabel blanco - Celentano's Orange Liqueur - Citrus salt	10
OLD FASHIONED Glendronach - Grapefruit - Bitters	10,5
ESPRESSO MARTINI Belvedere vodka - Celentano's Coffee liqueur - Caravan Coffee - Tonka bean	10,5
SAZERAC Hennessy - Absinthe - Bitters	10,5
KOMBUCHA SOURS X by Glenmorangie - Orange bitters - Egg White - Celentano's kombucha	10

AFTERS (50ml)

CELENTANO'S VERMOUTH ROSSO	6
CELENTANO'S LIMONCELLO	6
CELENTANO'S ARANCELLO	6
CELENTANO'S COFFEE LIQUEUR	6
GRAPPA AMARETTO FERNET BRANCA	6,5

CARAVAN COFFEE AND A SELECTION OF RARE TEA COMPANY TEAS AVAILABLE | OAT MILK AVAILABLE

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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