

Celentano's

LUNCH MENU | WEDNESDAY - FRIDAY 12-3

GLASS OF HOUSE WINE - SMALL PASTA

14.5pp

SNACKS TO START

NOCELLARA OLIVES	3
LASAGNE FRITTE – PORCINI – CORRA LINN 2 PIECES	3.75
SMOKED COD DOUGHNUTS – KIMCHI 2 PIECES	3.75
CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL	3.5
DEXTER BEEF BRESAOLA	7
WHIPPED NDUJA – CULTERED CREAM – PICKED WILD GARLIC	6.5
PORK FENNEL SALUMI	6
PRESERVED FENNEL – SALSA VERDE	5

PRIMI

SMALL | LARGE

AGNOLOTTI - MOSSGIEL RICOTTA – ST GEORGE'S MUSHROOM - SPINACH	11 17
PAPPARDELLE – DEXTER BEEF – LANARK WHITE	11 17
LINGUINE – SURF CLAMS - COD CHEEKS – KOMBU BUTTER – WILD GARLIC	12 18

SECONDI

BBQ PURPLE SPROUTNG BROCCOLI – TOASTED SUNFLOWER SEEDS – WILD GARLIC	15
LOCH ETIVE TROUT FILLET (130g) - WILTED CHARD – WHEY BUTTER	16.5
DAYBOAT MONKFISH – TOASTED NORI (180g) - WILTED CHARD – WHEY BUTTER	27
SLOW COOKED GLAZED DEXTER BEEF (180g) - LEEK KETCHUP – JERUSELUM ARTICHOKE	18

SIDES

FREE COMPANY LEAF SALAD – APPLE VINEGAR - SHALLOT	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
SCOTTISH STRAWBERRIES – MILK GELATO – WHITE CHOCOLATE - PINK PEPPER - SABLÉ	7.5
ERRINGTON FARM CHEESE - SEEDED OAT CRACKER – HONEY <i>Corra Linn – Lanark Blue</i>	12

Please note the cheese is made from raw milk

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	9.5
BREAKFAST MARTINI <i>Pink Pepper Gin – Seasonal marmalade – Lemon – Eucalyptus</i>	10.5
CELENTANO'S MARGARITA Cazcabel blanco – Celentano's Orange Liqueur – Citrus salt	10
OLD FASHIONED Glendronach - Grapefruit – Bitters	10.5
KANPAI MARTINI <i>Sapling vodka – Kanpai Sumi Sake – Barberry Flower</i>	11.5
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 tips go to the team.

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