

# Celentano's

MAIN MENU | WEDNESDAY THURSDAY EVENING, FRIDAY SATURDAY ALL DAY

## 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
WHIPPED NDJUA – CULTURED CREAM – PICKLED WILD GARLIC	6.5
DEXTER BEEF BRESAOLA	7
PORK FENNEL SALUMI	6
PRESERVED FENNEL – SALSA VERDE	5

## ANTIPASTI

RADISH – STRACCIATELLA – SUGAR SNAP PEAS – NASTURTIUM	8.5
BBQ MACKEREL – BUTTERMILK – CUCUMBER – GREEN TOMATO	11

## PRIMI | *gluten free pasta available*

## SMALL | LARGE

AGNOLOTTI - MOSSGIEL RICOTTA – COURGETTE – BASIL – PUMPKIN SEED	11   17
PAPPARDELLE – DEXTER BEEF – BONNINGTON LINN	11   17
LINGUINE – CRAB – BBQ HISPI CABBAGE – BERBER CHILLI – KOMBU BUTTER	12   18

## SECONDI

WILTED KALE – PEAS - TOASTED SUNFLOWER SEEDS – WILD GARLIC	15
LOCH ETIVE TROUT FILLET (130g) – WILTED CHARD – WHEY BUTTER	17
LOCH ETIVE TROUT TAIL ON THE BONE (250g) – WILTED CHARD – WHEY BUTTER	17
WHOLE LEMON SOLE ON THE BONE (500g) - WILTED CHARD – WHEY BUTTER	30
DAYBOAT MONKFISH (180g) – TOASTED NORI – WILTED CHARD – WHEY BUTTER	26
SLOW COOKED GLAZED DEXTER BEEF (180g) – BBQ RUNNER BEANS – SALSA VERDE	18

*Beef served in green pepper - oyster dressing*

## 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	7.5
SCOTTISH STRAWBERRIES – BUTTERMILK SORBET – WHITE CHOCOLATE PANNA COTTA – BUTTER BISCUIT	8
ERRINGTON FARM CHEESE - SEEDED OAT CRACKER – HONEY   <i>Corra Linn – Elrick Log</i>	12.5

*Please note Errington Farm cheese is made from raw milk*

## DESSERT WINE, SHERRY & PORT

NV PACENZIA ZIBIBBO VENDEMMIA TARDIVA, TENUTE ORESTIADI, SICILY   <i>candied citrus, honey</i>	9.5 (75ml)		41 (50cl)
2015 QUINTA DO CRASTO, LBV PORT   <i>soft tannins, wild blackberries, cacao, savoury balance</i>	10.5 (75ml)		48 (50cl)
MANZANILLA PASADA EN RAMA XIXARITO, SHERRY   <i>very dry with intense woody notes, hints of nuts</i>	11 (75ml)		55 (75cl)
NV XECO AMONTILLADO SHERRY   <i>dry, rich in amber, aromas of fresh vanilla and sun-baked fruit</i>	10.5 (75ml)		50 (50cl)

## COCKTAILS

ARANCELLO CHAMPAGNE   <i>Veuve Cliquot Yellow Label – Celentano's Arancello – Freshly Squeezed Orange</i>	15
CELENTANO'S NEGRONI   <i>Portobello gin – Campari – Celentano's vermouth</i>	9.5
CELENTANO'S MARY   <i>Chilli infused vodka – Pickled Celery - Tomato – Celentano's Spice Mix</i>	10
SEASONAL BREAKFAST MARTINI   <i>Umami gin – Celentano's Seasonal Marmalade – Pickled Celery - Lemon</i>	10.5
CELENTANO'S MARGARITA   <i>Cazcabel blanco – Celentano's Orange Liqueur – Citrus salt</i>	10
THYME FOR FIZU   <i>Thyme Infused Gin – Fizu Sake – Soda – Pickled Samphire</i>	11.5
OLD FASHIONED   <i>Glendronach - Grapefruit – Bitters</i>	10.5
ESPRESSO MARTINI   <i>Belvedere vodka – Celentano's Coffee liqueur - Caravan Coffee - Tonka bean</i>	10.5
SAZERAC   <i>Hennessey – Absinthe – Bitters</i>	10.5
KOMBUCHA SOURS   <i>X by Glenmorangie – Orange bitters – Egg White - Celentano's kombucha</i>	

## 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 (20p)**

**FROM 2.70**

## 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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