

# Celentano's

**FEASTING MENU** | WEDNESDAY THURSDAY EVENING and FRIDAY SATURDAY ALL DAY

**48pp**

## **SPUNTINI**

SEAWEED CRACKER – SUNFLOWER MISO

CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL

## **ANTIPASTI**

FREE COMPANY TOMATOES - STRACCIATELLA – GARDEN HERBS – SOURDOUGH BREAD CRUMB

## **PRIMI**

AGNOLOTTI – BONE MARROW – SCOTTISH CEPS – CHARRED ONIONS - SPINACH

## **SECONDI**

DEXTER BEEF RUMP | *for tables of 2, served with beetroot – horseradish – cime di rapa*

OR

WHOLE SOLE ON THE BONE | *for tables of 2, served with wilted greens*

OR

DEXTER BEEF RIB ON THE BONE | *for tables of 4 and more, served with beetroot – horseradish – cime di rapa*

## **ALL SERVED WITH**

POTATO STRATI – BEEF FAT

## **DESSERT**

CELENTANO'S AFFOGATO | MALTED GELATO – CHOCOLATE MOUSSE – COLD BREW COFFEE

OR

ERRINGTON FARM CHEESE – SEEDED OAT CRACKER – CELENTANO'S HONEY ON THE COMB | *Corra Linn – Elrick Log*

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

**6 supplement pp**

## **PETITS FOURS**

Please note a discretionary 12.5% service charge will automatically be added to a bill of 6 people or more  
Please let us know of any dietary requirements.

# Celentano's

VEGETARIAN FEASTING MENU | WEDNESDAY THURSDAY EVENING and FRIDAY SATURDAY ALL DAY

## VEGETARIAN SET MENU

45pp

### SPUNTINI

SEAWEED CRACKER – SUNFLOWER MISO

CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL

### ANTIPASTI

FREE COMPANY TOMATOES - STRACCIATELLA – GARDEN HERBS – SOURDOUGH BREAD CRUMB

### PRIMI

AGNOLOTTI – MOSSGIEL RICOTTA – SCOTTISH CEPS – CHARRED ONIONS - SPINACH

### SECONDI

BBQ COURGETTE – PUMPKIN SEEDS – CAVOLO NERO

### WITH

BBQ POTATOES – OLIVE OIL - SOFT HERBS

### DESSERT

CELENTANO'S AFFOGATO | MALTED GELATO – CHOCOLATE MOUSSE – COLD BREW COFFEE

### OR

ERRINGTON FARM CHEESE – SEEDED OAT CRACKER – CELENTANO'S HONEY ON THE COMB | *Corra Linn – Elrick Log*

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

**6 supplement pp**

### PETITS FOURS