

# Celentano's

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

We are supporting in StreetSmart this month, which is a charity raising money to help homeless people across the UK. £1 will be added to your bill. The full £1 will go to StreetSmart and will go towards helping homelessness in Glasgow. If you would like this removed from your bill, please speak to your server.

### 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	4
CHICKEN LIVER MOUSSE – MUSHROOM KETCHUP – TOASTED BREADCRUMBS	6.5
<i>Add truffle 6 supp</i>	
OLD SPOT COPPA	7
WHIPPED NDUJA – CULTURED CREAM – PICKLED RADISH	6.5
PORK FENNEL SALUMI	6
PRESERVED FENNEL – SALSA VERDE	5

### FEASTING MENU 48pp

#### SPUNTINI

- SEAWEED CRACKER – SUNFLOWER MISO
- CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL

#### ANTIPASTI

- STRACCIATELLA – CHARRED HISPI CABBAGE – SEAWEED – KALE – WILD GARLIC

#### PRIMI

- AGNOLOTTI – BONE MARROW – CHANTERELLES – CHARRED ONIONS – SPINACH

#### SECONDI

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

#### OR

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

#### ALL SERVED WITH

- POTATO STRATI – BEEF FAT

### DESSERT INCLUDED

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.

**DESSERT**

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

OR

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

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

**6 supplement pp**

**PETITS FOURS TO FINISH**

**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 DAQUIRI   <i>Eminente Rum Claro – Celentano's Quince Marmalade – Honey</i>			10.5
CELENTANO'S CHILLI MARGARITA   <i>Chilli Infused Cazcabel blanco – Celentano's Orange Liqueur – Chilli &amp; Citrus Salt</i>			10.5
THYME FOR FIZU   <i>Thyme Infused Gin – Fizu Sake – Soda – Pickled Samphire</i>			11.5
VENETIAN SPRITZ   <i>Select – Ruggeri Prosecco – Olive</i>			9.5
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>			10

**AFTERS (50ml)**

CELENTANO'S VERMOUTH ROSSO	6
CELENTANO'S LIMONCELLO	6
CELENTANO'S ARANCELLO	6
CELENTANO'S COFFEE LIQUEUR	6
CELENTANO'S SCOTTISH CREAM LIQUEUR   <i>Glenmorangie – Oat Cream – Cold Brew</i>	7
GRAPPA   AMARETTO   FERNET BRANCA	6.5

**CARAVAN COFFEE AND A SELECTION OF RARE TEA COMPANY TEAS AVAILABLE | OAT MILK AVAILABLE (20p)**

**FROM 2.70**

Please note a discretionary 12.5% service charge will automatically be added to a bill of 6 people or more  
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## VEGETARIAN FEASTING MENU | WEDNESDAY THURSDAY EVENING and FRIDAY SATURDAY ALL DAY

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### VEGETARIAN FEASTING MENU 45pp

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#### PRIMI

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

#### SECONDI

- BBQ CELERIAC – BLACK LENTILS – CELERY – PUMPKIN SEED – BERBER CHILLI

#### SERVED WITH

- BBQ POTATOES – OLIVE OIL - SOFT HERBS

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