

Celentano's

LUNCH MENU | WEDNESDAY - THURSDAY 12-3

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.

GLASS OF HOUSE WINE - SMALL PASTA

14.5pp

SNACKS TO START

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| NOCELLARA OLIVES (v) | 3 |
| LASAGNE FRITTE – PORCINI – CORRA LINN 2 PIECES (v) | 3.75 |
| SMOKED COD DOUGHNUTS – KIMCHI 2 PIECES | 3.75 |
| CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL (v) | 4 |
| CHICKEN LIVER MOUSSE – MUSHROOM KETCHUP – TOASTED BREADCRUMBS | 6.5 |
| <i>Add truffle 6 supplement</i> | |
| OLD SPOT COPPA | 7 |
| WHIPPED NDUJA – CULTURED CREAM – PICKLED RADISH | 6.5 |
| PORK FENNEL SALUMI | 6 |
| PRESERVED FENNEL – SALSA VERDE (v) | 5 |

PRIMI | gluten free pasta available

SMALL | LARGE

| | |
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| AGNOLOTTI – MOSSGIEL RICOTTA – JERUSALEM ARTICHOKE – CAVOLO NERO – HAZELNUTS (v) | 11 17 |
| PAPPARDELLE – DEXTER BEEF – TINTO | 11 17 |
| LINGUINE – SQUID RAGU – BERBER CHILLI – KOMBU BUTTER | 12 18 |

SECONDI

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| BBQ CELERIAC – BLACK LENTILS – CELERY – WALNUT RAGU (v) | 15 |
| LOCH ETIVE TROUT FILLET (130g) – WILTED GREENS – WHEY BUTTER | 18 |
| LOCH ETIVE TROUT TAIL ON THE BONE (180g) – WILTED GREENS – WHEY BUTTER | 17 |
| DAYBOAT MONKFISH – TOASTED NORI (180g) – WILTED GREENS – WHEY BUTTER | 27 |
| SLOW COOKED GLAZED DEXTER BEEF (180g) – CHARRED ONIONS | 19 |

Beef served in green pepper - oyster dressing

SIDES

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| FREE COMPANY LEAF SALAD – APPLE VINEGAR - SHALLOT | 5 |
| POTATO STRATI – BEEF FAT <i>vegetarian option available</i> | 6 |

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

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| CELENTANO'S AFFOGATO MALTED BARLEY GELATO – CHOCOLATE MOUSSE – COLD BREW COFFEE | 7.5 |
| PUMPKIN SEED OLIVE OIL CAKE – MISO CUSTARD – POACHED QUINCE – HONEY ROSEMARY GELATO | 8 |
| ERRINGTON FARM CHEESE - SEEDED OAT CRACKER – CELENTANO'S HONEY ON THE COMB <i>Corra Linn – Elrick Log</i> | 12.5 |

Please note the cheese is made from raw milk

DESSERT WINE, SHERRY & PORT

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| NV PACENZIA VENDEMMIA TARDIVA, TENUTE ORESTIADI, SICILY, ITALY <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) | | 50 (75cl) |
| 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

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| 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> | 10.5 |
| CELENTANO'S MARGARITA <i>Cazcabel blanco – Celentano's Orange Liqueur – Citrus salt</i> | 10.5 |
| SEASONAL BREAKFAST DAQUIRI <i>Eminente Rum Claro – Celentano's Quince Marmalade – Honey</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 |
| AMARO SAZERAC <i>Hennessey – Fernet Branca – Bitters</i> | 10.5 |
| KOMBUCHA SOURS <i>X by Glenmorangie – Orange bitters – Egg White - Celentano's kombucha</i> | 10 |

AFTERS (50ml)

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| CELENTANO'S VERMOUTH ROSSO | 6 |
| CELENTANO'S LIMONCELLO | 6 |
| CELENTANO'S ARANCELLO | 6 |
| CELENTANO'S SCOTTISH CREAM LIQUEUR <i>Glenmorangie – Oat Cream – Cold Brew</i> | 7 |
| 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 (20)

From 2.5

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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