

Celentano's

MAIN MENU | WEDNESDAY THURSDAY EVENING, 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

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 supp</i>	
OLD SPOT COPPA	7
WHIPPED NDUJA – CULTURED CREAM – PICKLED RADISH	6.5
PORK FENNEL SALUMI	6
PRESERVED FENNEL – SALSA VERDE (v)	5

ANTIPASTI

STRACCIATELLA – CHARRED HISPI CABBAGE – SEAWEED – KALE – WILD GARLIC (v)	9.5
CRAB – PISTACHIO MOUSSE – FENNEL – PICKLED KOHLRABI	11

PRIMI | gluten free pasta available

	SMALL LARGE
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

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
BBQ LAMB LOIN (150g) & SLOW COOKED BELLY – KALE – SALSA VERDE	25
SLOW COOKED GLAZED DEXTER BEEF (180g) – CHARRED ONIONS	19

Beef served in green pepper - oyster dressing

SIDES

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

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 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 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 & 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

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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