

Celentano's

HAPPY SUNDAY | SUNDAY 12-6

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 FRITTI - 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 KETCHIP – TOASTED BREADCRUMB	6.5
<i>Add truffle 7 supp</i>	
OLD SPOT COPPA	7
WHIPPED NDUJA – CULTURED CREAM – PICKED RADISH	6.5
PORK FENNEL SALUMI	6
PRESERVED FENNEL - SALSA VERDE	5

SUNDAY SET MENU

27pp

ANTIPASTI

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

OR

COD CHEEKS – PISTACHIO CRAB MOUSSE – KOHLRABI

SECONDI

TAGLIATELLE – JERUSELAM ARTICHOKE – HAZELNUTS – CIME DI RAPA

OR

BBQ DEXTER BEEF – RAGU - BLACK LENTILS - CELERIAC

OR

DAYBOAT MONKFISH – TOASTED NORI – TURNIP - KALE – WHEY BUTTER

OR

BBQ TROUT FILLET – TURNIP – KALE – WHEY BUTTER

6 supplement per person

SIDES FOR THE TABLE | one between two

FREE COMPANY LEAF SALAD – APPLE VINEGAR - SHALLOT

OR

POTATO STRATI – BEEF FAT | *vegetarian option available*

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

PUMPKIN SEED OLIVE OIL CAKE – MISO CUSTARD – POACHED QUINCE – HONEY ROSEMARY GELATO

OR

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

6 supplement pp

Please note Errington Farm cheese is made from raw milk

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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