

# Celentano's

**HAPPY SUNDAY** | Sunday 12 – 6pm

## **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
OLD SPOT COPPA	7
WHIPPED NDUJA – CULTERED CREAM – PICKED RADISH	6.5
PORK FENNEL SALUMI	6
PRESERVED FENNEL - SALSA VERDE	

## **SUNDAY SET MENU**

**27pp**

### **ANTIPASTI**

STRACCIATELLA – BBQ CAULIFLOWER – DATES – CACAO (v)

OR

BBQ SQUID – TOASTED HAZELNUT CRAB MOUSSE – KOHLRABI – APPLE – CUCUMBER

### **SECONDI**

TAGLIATELLE – BROCCOLI – CAVOLO NERO – TOASTED SUNFLOWER SEEDS (v)

OR

BBQ DEXTER BEEF – RAGU – SWEDE – CAVOLO NERO

OR

BBQ TROUT FILLET – CELERIAC – KALE – SEAWEED BUTTER

OR

DAYBOAT MONKFISH – TOASTED NORI – CELERIAC – KALE – SEAWEED BUTTER

**6 supplement pp**

### **SIDES FOR THE TABLE** | one between two

BABY GEM CHICORY ROCKET 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

JERUSALEM ARTICHOKE AND BUCKWHEAT CAKE – TOFFEE APPLE – TONKA BEAN GELATO

OR

ERRINGTON CHEESE – SEEDED OAT CRACKER – CELENTANO'S HONEY | *Corra Linn – Lanark Blue*

**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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