

Celentano's

MAIN MENU | WEDNESDAY THURSDAY EVENING, FRIDAY SATURDAY ALL DAY

SNACKS TO START

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
DEXTER BEEF BRESAOLA	7
WHIPPED NDUJA – CULTURED CREAM – PICKLED RADISH	6.5
PORK FENNEL SALUMI	6
PRESERVED FENNEL – SALSA VERDE (v)	5

ANTIPASTI

STRACCIATELLA – PEAS – CELERY – LEMON – SOURDOUGH CRUMB (v)	10
CHARRED MACKEREL – PORK AND SHRIMP XO SAUCE – ONION – CUCUMBER – SMOKED DASHI	11

PRIMI | *gluten free pasta available*

AGNOLOTTI – MOSSGIEL RICOTTA – ASPARAGUS – NORCELLA OLIVES – WILD GARLIC (v)	12 18
PAPPARDELLE – DEXTER BEEF – TINTO	11 17
LINGUINE – COD CHEEKS – PISTACHIO – PRESERVED LEMON – DILL	12 18

SECONDI

ROASTED JERUSELUM ARTICHOKE – WALNUT RAGU – WILTED KALE (v)	15
BBQ WHOLE JOHN DORY ON THE BONE – CELERIAC – TOASTED NORI – SEAWEED BUTTER	30 (400g) 33 (450g)
GIGHA HALIBUT ON THE BONE (180g) – CELERIAC – TOASTED NORI – SEAWEED BUTTER	25
GIGHA HALIBUT HEAD – CELERIAC – TOASTED NORI – SEAWEED BUTTER	19
LOCH ETIVE TROUT FILLET (120g) – CELERIAC – TOASTED NORI – SEAWEED BUTTER	18
LOCH ETIVE TROUT TAIL (120g) – CELERIAC – TOASTED NORI – SEAWEED BUTTER	18
BBQ SHETLAND HOGGET RUMP (120g) – GLAZED BELLY – CAVOLO NERO – SALSA VERDE	26
SLOW COOKED GLAZED DEXTER BEEF (180g) – CHARRED ONIONS	19

Beef served in green pepper & oyster dressing

SIDES

BABY GEM – ROCKET – CHICORY 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
ALMOND FRANGIPANE TART – POACHED YORKSHIRE RHUBARB – TONKA BEAN GELATO	8.5
ERRINGTON FARM CHEESE – SEEDED OAT CRACKER – HONEY <i>Corra Linn – Lanark Blue</i>	12.5

Please note Errington Farm cheese is made from raw milk

DESSERT WINE, SHERRY & PORT

2022 NOSTROS LATE HARVEST, CASABLANCA, CHILE <i>Gewurztraminer – Sauvignon Blanc</i>	7.5 (75ml) 40 (500ml)
2015 QUINTA DO CRASTO, LBV PORT <i>Blend of old red vines</i>	8 (75ml) 55 (750ml)
MANZANILLA PASADA EN RAMA XIXARITO, SHERRY <i>Palomino</i>	8.5 (75ml) 56 (750ml)
2017 PANSAL DE CALAS, CELLER DE CAPACANES, DO MONSTANT SPAIN <i>Grenache - Carignan</i>	10 (75ml) 55 (500ml)

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 Pickled Rhubarb Liqueur – Lemon</i>	10.5
CELENTANO'S CHILLI MARGARITA <i>Chilli Infused Cazcabel blanco – Celentano's Orange Liqueur – Chilli & Citrus Salt</i>	10.5
CELENTANO'S WHITE RUSSIAN <i>Celentano's Milk Vodka – Celentano's Coffee Liqueur – Cream</i>	11
VENETIAN SPRITZ <i>Select – Cava Ancestral – 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)

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 Mossiel 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, Fife and John Vallance. 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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