

Celentano's

LUNCH MENU | WEDNESDAY - THURSDAY 12-3

Please note a discretionary 12.5% service charge will be added to the bill. 100% of all tips go towards our team.

WEDNESDAY - THURSDAY LUNCH OFFER

GLASS OF HOUSE WINE - ANY SMALL PASTA 15.5 pp

SNACKS TO START

NOCELLARA OLIVES (v) 3
LASAGNE FRITTE - PORCINI - CORRA LINN | 2 PIECES (v) 3.75
SMOKED COD DOUGHNUTS - KIMCHI | 2 PIECES 4
CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL (v) *gluten free available* 4.5
CHICKEN LIVER MOUSSE - MUSHROOM KETCHUP - TOASTED BREADCRUMBS 7.5
MANGALISTA PORK COPPA 8
WHIPPED NDUJA - CULTURED CREAM - PICKLED RADISH 7.5
PORK FENNEL SALUMI 6
PRESERVED FENNEL - SALSA VERDE (v) 6

PRIMI | *gluten free pasta available*

SMALL | LARGE

AGNOLOTTI - MOSSGIEL RICOTTA - PURPLE SPROUTING BROCCOLI - TOASTED HAZELNUTS (v) 13 | 20
PAPPARDELLE - DEXTER BEEF - TINTO 12 | 19
LINGUINE - COD CHEEKS - PISTACHIO - PRESERVED LEMON - COURGETTE 13 | 20

SECONDI

15 KALE - SUNFLOWER SEED RAGU - GARDEN HERBS (v)
26 BBQ DAYBOAT MONKFISH (180g) - TOASTED NORI - WILTED GREENS - SEAWEED BUTTER
18 LOCH ETIVE TROUT FILLET (120g) - WILTED GREENS - SEAWEED BUTTER
15 LOCH ETIVE TROUT TAIL (180g) - WILTED GREENS - SEAWEED BUTTER
BBQ HOGGET - KALE - SALSA VERDE 25
SLOW COOKED GLAZED DEXTER BEEF (180g) - CHARRED ONIONS - SPRING ONION - WHEY BUTTER
19

Beef served in green pepper & oyster dressing

Please let us know of any dietary requirements.

SIDES

FREE COMPANY SALAD – PICKLED WILD GARLIC	5
POTATO STRATI – BEEF FAT <i>vegetarian option available (please ask team for details)</i>	6

DESSERTS

CELENTANO'S AFFOGATO MALTED BARLEY GELATO – CHOCOLATE MOUSSE – COLD BREW COFFEE	8
POACHED BLACKCURRANTS – ALMOND BUCKWHEAT SPONGE – CITRUS CURD – TONKA BEAN GELATO	9
ERRINGTON FARM CHEESE – SEEDED OAT CRACKER – HONEY <i>Corra Linn – Erlick Log</i>	12.5

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, 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.

Please let us know of any dietary requirements.