

Celentano's

MAIN MENU | WEDNESDAY THURSDAY EVENING, FRIDAY SATURDAY ALL DAY

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

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) <i>gluten free available</i>	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

ANTIPASTI

STRACCIATELLA - RUNNER BEANS - CELERY - LEMON - SOURDOUGH CRUMB (v)	11.5
CHARRED MACKEREL - SESAME MILK - RHUBARB - CUCUMBER - NASTURTIUM	12.5

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

KALE - PUMPKIN SEED RAGU - GARDEN HERBS (v)	15
BBQ DAYBOAT MONKFISH - TOASTED NORI (200g) - WILTED GREENS - SEAWEED BUTTER	27
LOCH ETIVE TROUT FILLET (120g) - WILTED GREENS - SEAWEED BUTTER	18
SHETLAND HOGGET (200g) - KALE - SALSA VERDE	26
GLAZED DEXTER BEEF (180g) - CHARRED ONION - SPRING ONION - WHEY BUTTER	20
DEXTER BEEF FILLET (200g) - CHARRED ONION - SPRING ONION - WHEY BUTTER	28

Beef served in green pepper & oyster dressing

SIDES

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

Please let us know of any dietary requirements.

DESSERTS

	CELENTANO'S AFFOGATO MALTED BARLEY GELATO – CHOCOLATE MOUSSE – COLD BREW COFFEE	8
	ALMOND BUCKWHEAT CAKE – BLACKCURRANTS – CITRUS CURD – TONKA BEAN GELATO	9
12.5	ERRINGTON FARM CHEESE – SEEDED OAT CRACKER – CELENTANO'S HONEY Corra Linn – Elrick Lo	

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.

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