

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.

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.

WEDNESDAY – THURSDAY LUNCH OFFER

GLASS OF HOUSE WINE – ANY SMALL PASTA 15.5pp

SNACKS TO START

NORCELLA 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)	4.5
CHICKEN LIVER MOUSSE – MUSHROOM KETCHUP – TOASTED CHICKEN SKINS	7.5
MANGALITSA PORK COPPA	8
WHIPPED NDUJA – CULTURED CREAM – PICKED 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 RAGU – TINTO	12 19
LINGUINE – COD CHEEKS – LOBSTER BISQUE – PORK XO	13 20

SECONDI

ONION SQUASH – PUMPKIN SEED RAGU – GIROLLES – CAVOLO NERO (v)	17.5
BBQ DAYBOAT MONKFISH (180g) – TOASTED NORI – WILTED GREENS – SEAWEED BUTTER	26
LOCH ETIVE TROUT FILLET (120g) – WILTED GREENS – SEAWEED BUTTER	18
LOCH ETIVE TROUT TAIL (180g) – WILTED GREENS – SEAWEED BUTTER	15
SLOW COOKED GLAZED DEXTER BEEF (180g) – ONIONS – WHEY BUTTER	19

Beef served in green pepper & oyster dressing

SIDES

FREE COMPANY SALAD – 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
HONEY CAKE - POACHED QUINCE – CINNAMON CUSTARD – TONKA BEAN GELATO	9
QUINCE SORBET – CANDIED BUCKWHEAT	6
ERRINGTON FARM CHEESE – SEEDED OAT CRACKER – HONEY Corra Linn – Erlick Log	12.5

Please note Errington Farm cheese is made from raw milk

DESSERT WINE, SHERRY & PORT

2022 NOSTROS LATE HARVEST, CASABLANCA, CHILE Gewurztraminer – Sauvignon Blanc	7.5 (75ml) 40 (500ml)
2015 QUINTA DO CRASTO, LBV PORT Blend of old red vines	8 (75ml) 55 (750ml)
2017 PANSAL DE CALAS, CELLER DE CAPACANES, DO MONSTANT SPAIN Grenache - Carignan	10 (75ml) 55 (500ml)

COCKTAILS

CHAMPAGNE SGROPPINO Veuve Cliquot Yellow Label – Celentano's Grapefruit and Rosemary Granita	15
CELENTANO'S NEGRONI Portobello gin – Campari – Celentano's vermouth	9.5
CELENTANO'S MARY Chilli infused vodka – Pickled Celery - Tomato – Celentano's Spice Mix	10
SEASONAL MARTINI Belvedere Vodka – Pickled Celery – Tomato Water – Basil Oil	11
SEASONAL DAQUIRI Emiente Claro Rum – Pickled Strawberry – Black Pepper	10.5
VINO ROSSO ESTIVO Embrujo del Campo Tempranillo – Citrus – Soda	11.5
CELENTANO'S CHILLI MARGARITA Chilli Infused Cazcabel blanco – Celentano's Orange Liqueur – Chilli & Citrus Salt	10.5
OLD FASHIONED Glendronach - Grapefruit – Bitters	10.5
ESPRESSO MARTINI Belvedere vodka – Celentano's Coffee liqueur - Caravan Coffee - Tonka Bean	10.5
AMARO SAZERAC Hennessy – Fernet Branca – Bitters	10.5
KOMBUCHA SOURS X by Glenmorangie – Orange bitters – Egg White - Celentano's kombucha	10

AFTERS (50ml)

CELENTANO'S VERMOUTH ROSSO	6
CELENTANO'S LIMONCELLO	6
CELENTANO'S ARANCELLO	6
CELENTANO'S COFFEE LIQUEUR	6
GRAPPA AMARETTO FERNET BRANCA	6.5

THOMSONS 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 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.](#)