

# 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.

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.

## 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)	4.5
CHICKEN LIVER MOUSSE – MUSHROOM KETCHUP – TOASTED CHICKEN SKINS	7.5
MANGALITSA PORK COPPA	8
WHIPPED NDUJA – CULTERED CREAM – PICKED RADISH	7.5
PORK FENNEL SALUMI	6
PRESERVED FENNEL – SALSA VERDE (v)	6

## ANTIPASTI

STRACCIATELLA – CHARRED LEEKS – SEAWEED – SOURDOUGH CRUMB (v)	11.5
CHARRED MACKEREL – FENNEL – PICKLED RHUBARB – CUCUMBER	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 – LOBSTER – BISQUE – PORK XO	14   22

## SECONDI

ONION SQUASH – PUMPKIN SEED RAGU – GIROLLES – CAVOLO NERO (v)	17.5
BBQ DAYBOAT MONKFISH – TOASTED NORI (200g) – WILTED GREENS – SEAWEED BUTTER	27
LOCH ETIVE TROUT FILLET (120g) – WILTED GREENS – SEAWEED BUTTER	18
SHETLAND HOGGET – SALSA VERDE – KALE	25
GLAZED DEXTER BEEF (180g) – JERUSALEM ARTICHOKE – WHEY BUTTER	20
DEXTER BEEF FILLET (200g) – JERUSALEM ARTICHOKE – WHEY BUTTER	32

*Beef served with 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
HAZELNUT MISO MADELINE – SPICED CURRANTS – ORANGE CUSTARD – TONKA BEAN GELATO	9
QUINCE SORBET – CANDIED BUCKWHEAT	6
ERRINGTON FARM CHEESE – SEEDED OAT CRACKER – CELENTANO'S HONEY   <i>Corra Linn – Elrick Log</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)
2017 PANSAL DE CALAS, CELLER DE CAPACANES, DO MONSTANT SPAIN   <i>Grenache - Carignan</i>	10 (75ml)   55 (500ml)

## COCKTAILS

CHAMPAGNE SGROPPINO   <i>Veuve Cliquot Yellow Label – Celentano's Grapefruit and Rosemary Granita</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 'DIRTY' MARTINI   <i>Belvedere Vodka – Preserved Lemon</i>	11
SEASONAL DAQUIRI   <i>Emiente Claro Rum – Pickled Blackcurrant – Black Pepper</i>	10.5
CELENTANO'S CHILLI MARGARITA   <i>Chilli Infused Cazcabel blanco – Celentano's Orange Liqueur – Chilli &amp; Citrus Salt</i>	10.5
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
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 Corriè 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.*

Please let us know of any dietary requirements.