

# Celentano's

**HAPPY SUNDAY** | Sunday 12 – 6pm

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

NORCELLA OLIVES	3
LASAGNE FRITTI - PORCINI - CORRA LINN   2 PIECES	3.75
SMOKED COD DOUGHNUTS – KIMCHI   2 PIECES	3.75
CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL	4.5
CHICKEN LIVER MOUSSE – MUSHROOM KETCHUP – TOASTED BREADCRUMB	7.5
MANGALITSA PORK COPPA	8
PORK FENNEL SALUMI	6
PRESERVED FENNEL - SALSA VERDE	6

## SUNDAY SET MENU

32pp

### ANTIPASTI

STRACCIATELLA – CHARRED LEEKS – SEAWEED – SOURDOUGH CRUMB (v)

OR

MACKAREL – FENNEL – PICKLED RHUBARB – CUCUMBER

### SECONDI

TAGLIATELLE – PURPLE SPROUTING BROCCOLI – HAZELNUTS – PICKLED WILD GARLIC (v)

OR

BBQ DEXTER BEEF – ROASTED BEETROOTS – RAGU

OR

BBQ TROUT FILLET – PUMPKIN SEED RAGU – ONION SQUASH - SEAWEED BUTTER

OR

DAYBOAT BBQ MONKFISH (180g) – PUMPKIN SEED RAGU – ONION SQUASH - SEAWEED BUTTER

6 supplement pp

### SIDES FOR THE TABLE | one between two

FREE COMPANY SALAD – PICKLED WILD GARLIC

OR

POTATO STRATI – BEEF FAT | *vegetarian option available (please ask team for details)*

Please let us know of any dietary requirements.

**DESSERT**

CELENTANO'S AFFOGATO | MALTED BARLEY GELATO – CHOCOLATE MOUSSE – COLD BREW COFFEE

OR

HAZELNUT MISO MADELINE – SPICED CURRANTS – CUSTARD – LEMON PARFAIT

OR

QUINCE SORBET – CANDIED BUCKWHEAT

OR

ERRINGTON CHEESE – SEEDED OAT CRACKER – CELENTANO'S HONEY | *Corra Linn – Erlick Log*

**6 supplement pp**

*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, St Monans, Fife & 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.