

Celentano's

FEASTING 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	3
LASAGNE FRITTE – PORCINI – CORRA LINN 2 PIECES	3.75
SMOKED COD DOUGHNUTS – KIMCHI 2 PIECES	4
CHICKEN LIVER MOUSSE – MUSHROOM KETCHUP – SOURDOUGH CRUMB	7.5
WHIPPED NDUJA – CULTURED CREAM – PICKED RADISH	7.5
PORK FENNEL SALUMI	6
MANGALISTA PORK COPPA	8.5
PRESERVED FENNEL – SALSA VERDE	6

FEASTING MENU

SPUNTINI

- SEAWEED CRACKER – SUNFLOWER MISO - FURIKAKE
- CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL

ANTIPASTI

- STRACCIATELLA – WALNUT PESTO – CHARRED CELERIAC – SOURDOUGH CRUMB (v)

PRIMI

- AGNOLOTTI – BONE MARROW – GIROLLES – CAVOLO NERO

SECONDI

- DEXTER BEEF RUMP
- OR
- DEXTER BEEF RIB ON THE BONE | *for tables of 4 or more*
served with beef ragu - beetroot – horseradish

ALL SERVED WITH

- POTATO STRATI – BEEF FAT

Please let us know of any dietary requirements.

DESSERT INCLUDED

DESSERT

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

OR

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

Please note Errington Farm cheese is made from raw milk

6 supplement pp

PETITS FOURS TO FINISH

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

CELENTANO'S NEGRONI <i>Portobello Gin – Campari – Celentano's Vermouth</i>	9.5
'DIRTY' MARTINI <i>Belvedere Vodka – Preserved Lemon</i>	11
SEASONAL DAQUIRI <i>Emiente Claro Rum – Pickled Beetroot – Horseradish</i>	10.5
CELENTANO'S CHILLI MARGARITA <i>Chilli Infused Cazcabel blanco – Celentano's Orange Liqueur – Chilli & Citrus Salt</i>	10.5
OLD FASHIONED <i>Glendronach – Arancello – Bitters</i>	10.5
ESPRESSO MARTINI <i>Belvedere vodka – Celentano's Coffee liqueur - Caravan Coffee - Tonka Bean</i>	10.5
CELENTANO'S FRENCH 40 <i>Veuve Clicquot Yellow Label – Amaro Montenegro – Lemon</i>	15

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

Please let us know of any dietary requirements.

Celentano's

VEGETARIAN FEASTING 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	3
LASAGNE FRITTE – PORCINI – CORRA LINN 2 PIECES	3.75
CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL	4.5
PRESERVED FENNEL – SALSA VERDE	6

VEGETARIAN FEASTING MENU 48pp

SPUNTINI

- SEAWEED CRACKER – SUNFLOWER MISO
- CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL

ANTIPASTI

- STRACCIATELLA – WALNUT PESTO – CHARRED CELERIAC – SOURDOUGH CRUMB

PRIMI

- AGNOLOTTI – MOSSGIEL RICOTTA – GIROLLES – SPINACH

SECONDI

- BBQ CAULIFLOWER – SUNFLOWER SEED RAGU – WILD GARLIC – CAVOLO NERO

SERVED WITH

- BBQ POTATOES – OLIVE OIL - SOFT HERBS

DESSERT INCLUDED

Please let us know of any dietary requirements.

DESSERT

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

OR

ERRINGTON FARM CHEESE – SEEDED OAT CRACKER – CELENTANO'S HONEY | Corra Linn – Black Mount Ash

Please note Errington Farm cheese is made from raw milk

6 supplement pp

PETITS FOURS TO FINISH

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 Clementine Granita 15

CELENTANO'S NEGRONI | Portobello Gin – Campari – Celentano's Vermouth 9.5

'DIRTY' MARTINI | Belvedere Vodka – Preserved Lemon 11

SEASONAL DAQUIRI | Emiente Claro Rum – Pickled Beetroot – Horseradish 10.5

CELENTANO'S CHILLI MARGARITA | Chilli Infused Cazcabel blanco – Celentano's Orange Liqueur – Chilli & Citrus Salt 10.5

SPICED OLD FASHIONED | Glendronach - Spices – Bitters 10.5

ESPRESSO MARTINI | Belvedere vodka – Celentano's Coffee liqueur - Caravan Coffee - Tonka Bean 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

Please let us know of any dietary requirements.