

# 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.

## 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 SOURDOUGH BREADCRUMB 7.5  
PORK COPPA 6  
PRESERVED FENNEL – SALSA VERDE (v) 6

## PRIMI | gluten free pasta available

AGNOLOTTI – MOSSGIEL RICOTTA – JERUSALEM ARTICHOKE – TOASTED HAZELNUTS (v) 13 | 20  
PAPPARDELLE – DEXTER BEEF RAGU – TINTO - £5 black truffle supplement 12 | 19  
LINGUINE – COD CHEEKS – LOBSTER BISQUE – XO 14 | 22

## SECONDI

BBQ CAULIFLOWER – SUNFLOWER SEED RAGU – WILD GARLIC – CAVOLO NERO (v) 17.5  
LOCH ETIVE TROUT TAIL (180g) – WILTED GREENS – SEAWEED BUTTER 15  
LOCH ETIVE TROUT FILLET (120g) – WILTED GREENS – SEAWEED BUTTER 18  
DAYBOAT BBQ MONKFISH (180g) – SUNFLOWER SEED RAGU – WILTED GREENS - SEAWEED BUTTER 27  
GLAZED RARE BREED BEEF (180g) – CHARRED LEEKS – BLACK GARLIC 20  
*Beef served in green pepper & oyster dressing*

## SIDES

BABY GEM – CHICORY – ROCKET – PICKLED WILD GARLIC 5  
POTATO STRATI – BEEF FAT | *vegetarian option available (please ask team for details)* 6

## DESSERTS

Please let us know of any dietary requirements.

CELENTANO'S AFFOGATO   MALTED BARLEY GELATO – CHOCOLATE MOUSSE – COLD BREW COFFEE	8
CHAMOMILE PANNA COTTA – POACHED RHUBARB – PINK PEPPER DOUGHNUTS – MILK GELATO	9
QUINCE SORBET – CANDIED BUCKWHEAT	6
ERRINGTON FARM CHEESE – SEEDED OAT CRACKER – HONEY   <i>Corra Linn – Erlick 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

CELENTANO'S FRENCH 40   <i>Veuve Clicquot Yellow Label – Amaro Montenegro – Lemon</i>	15
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>Eminente Claro Rum – Pickled Beetroot – Horseradish</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>Woodford Reserve – Arancello – Bitters</i>	10.5
ESPRESSO MARTINI   <i>Belvedere vodka – Celentano's Coffee liqueur – Caravan Coffee – Tonka Bean</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 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.