

# 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.

## 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
PORK FENNEL SALUMI	6
MANGALISTA PORK COPPA	8.5
PRESERVED FENNEL – SALSA VERDE (v)	6

## ANTIPASTI

STRACCIATELLA – WALNUT PESTO – CHARRED CELERIAC – SOURDOUGH CRUMB (v)	11.5
CHARRED SQUID – SUNFLOWER RAGU – FENNEL – PRESERVED LEMON	12.5

## PRIMI | *gluten free pasta available*

	SMALL   LARGE
AGNOLOTTI – MOSSGIEL RICOTTA – JERUSALEM ARTICHOKE – HEDGEHOG MUSHROOMS – HAZELNUTS (v)	13   20
PAPPARDELLE – DEXTER BEEF – TINTO - £5 black truffle supplement	12   19
LINGUINE – LOBSTER – COD CHEEKS – 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 with green pepper & oyster dressing*

## SIDES

BABY GEM – CHICORY – ROCKET – 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
CHAMOMILE PANNA COTTA – POACHED RHUBARB – PINK PEPPER DOUGHNUTS – MILK 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

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 &amp; 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
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.*

Please let us know of any dietary requirements.