

Celentano's

HAPPY SUNDAY | Sunday 12 – 4pm

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

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
WHIPPED NDUJA – CULTERED CREAM – PICKED RADISH	7.5
MANGALISTA PORK COPPA	8
PORK FENNEL SALUMI	6
PRESERVED FENNEL - SALSA VERDE	6

SUNDAY SET MENU

32pp

ANTIPASTI

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

OR

PIG CHEEK – SUNFLOWER RAGU – CHARRED CAULIFLOWER

SECONDI

TAGLIATELLE – JERUSALEM ARTICHOKE – HAZELNUTS – BONNINGTON INN (v)

OR

BBQ DEXTER BEEF – CHARRED LEEKS – RAGU

OR

BBQ TROUT FILLET – WILTED GREENS - SEAWEED BUTTER

OR

DAYBOAT BBQ MONKFISH (180g) – WILTED GREENS - SEAWEED BUTTER 6 supplement pp

SIDES FOR THE TABLE | one between two

BABY GEM – CHICORY – ROCKET – FERMENTED TURNIP

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

CHAMOMILE PANNA COTTA – POACHED RHUBARB – PINK PEPPER DOUGHNUTS – MILK GELATO

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.