

# Celentano's

## MAIN MENU

Available for dinner Wednesday – Saturday evening

### SNACKS TO START

Nocellara Olives (v)	3.75
Lasagne Fritte – Porcini – Corra Linn   2 pieces (v)	4
Smoked Cod Doughnuts – Kimchi   2 pieces	4.75
Celentano's Sourdough – Honest Olive Oil (v)	5
Chicken Liver Mousse – Leek Ketchup – Toasted Sourdough Crumb	7.5
Whipped Nduja – Cultured Cream – Sourdough Crumb	8.5
Mangalista Pork & Fennel Salumi	8
Preserved Fennel – Salsa Verde (v)	6.5

### ANTIPASTI

Stracciatella – Peas – Radish – Celery – Lemon Jelly – Toasted Hazelnut	13
BBQ Mackerel – Heritage Tomato – Cod Roe – Wild Garlic – Sourdough Crumb	13

### PRIMI | *gluten free pasta available*

*Small | Large*

Agnolotti – Mossiel Ricotta – Asparagus – Girolles – Sunflower Seed Ragu (v)	14   24
Pappardelle – Dexter Beef Ragu – Corra Linn	14   24
Linguine – Cuttlefish Ragu – Black Olive – Dill	14   24

### SECONDI

BBQ Courgette – Sprouted Lentils – Toasted Pumpkin Seed – Preserved Lemon (v)	22
Kames Trout Fillet (120g) – Wilted Greens – Seaweed Butter	23
Kames Trout Tail (180g) – Wilted Greens – Seaweed Butter	21
Dayboat Monkfish (180g) – Wilted Greens – Seaweed Butter	29
Glazed Dexter Beef (180g) – Purple Sprouting Broccoli – Black Olive	26
<i>Beef served with green pepper &amp; oyster dressing</i>	

### SIDES

Baby Gem – Rocket – Cucumber – Pickled Wild Garlic	5.5
Potato Strati – Beef Fat   <i>vegetarian option available, please see our team for details.</i>	6.5

## DESSERTS

Celentano's Affogato   <i>Malted Barley Gelato</i> – <i>Chocolate Mousse</i> – <i>Cold Brew Coffee</i>	10
Olive Oil & Pumpkin Seed Cake – Lemon Custard – Poached Rhubarb – Milk Gelato	10
Rhubarb Sorbet – Candied Buckwheat	6.5
Errington Farm Cheese – Seeded Oat Cracker – Celentano's Honey	13

*Please note Errington Farm cheese is made from raw milk*