



CHRISTMAS DINNER



2 courses **£35.95**
3 courses **£41.95**

Available from Tuesday 24th November – Thursday 24th December from 3.30pm

Starters

ZUPPA

Celino's classic minestrone or soup of the day served with Italian bread and butter

BRUSCHETTA CON MOZZARELLA E PROSCIUTTO

Toasted Italian sourdough rubbed with fresh garlic, topped with fior di latte mozzarella, marinated datterini tomatoes and fresh basil, finished with sliced prosciutto ham

CAPELANTE AL LIMONCELLO E FREGOLA

Scottish scallops served with fregola pasta and limoncello sauce, finished with fried capers

CELINO'S SMORGASBORD

A selection of little tasters from our award-winning deli counter, served with Italian bread, dipping oil and aged balsamic vinegar

PÂTÉ DELLA CASA

Celino's famous chicken liver and marsala pâté served with caramelised red onions and toasted Italian bread

ARANCINI

Sicilian rice balls with fresh garlic, fresh basil, tomato, garden peas, mozzarella and parmesan, coated in a crisp panko crumb, served with an arrabbiata dip

Mains

TACCHINO DI NATALE

Ballotine of turkey breast filled with sage and onion pork stuffing, wrapped in streaky crisp pancetta, served with chipolata, roast potatoes, traditional vegetables and finished with red wine and cranberry jus

TAGLIATA DI MANZO

Supplement £5.95

10oz dry aged sirloin steak served medium rare, served with sautéed rosemary potatoes and a rocket and parmesan salad.

Add Sauce: Peppercorn or Gorgonzola

LASAGNE

Traditional or vegetable, homemade, oven baked lasagne

PIZZA SALSICCIA, FUNGHI E FRIARELLI

Award winning pizza spread by hand topped with 'San Marzano' tomatoes, fior di latte mozzarella, spicy Italian sausage, mushrooms and sautéed friarelli (Also available as a white pizza, without tomatoes)

RIGATONI CON 'NDUJA E BISTECA

Dry aged Scotch fillet of beef strips in a spicy 'nduja marinade, sautéed with cognac, roast peppers and datterini tomato sugo, finished with fresh buffalo

PENNE SALMONE E VODKA

Sautéed Scottish farmed salmon cooked in creamy tomato sugo infused with vodka

SPAGHETTI ALLO SCOGLIO

Supplement £5.95

Fresh clams, mussels, king prawns, scallops and calamari cooked in a lightly spiced roast garlic white wine sauce finished with a grilled Scottish langoustine in garlic butter (Also available in a chilli and roast garlic tomato sauce)

RISOTTO CON FUNGHI E TARTUFO

Wild mushroom, truffle and pecorino risotto finished with fresh tarragon

Sides

FOCACCIA Classic 8 | Garlic Butter 9.95 | Three Cheese 11.95 | Caprese 11.95 | BASKET OF BREAD 5.5
CHIPS 6 | TRUFFLE & PARMESAN FRIES 6.95 | OLIVES 6.5 | SIDE SALAD 6.5 | 'NDUJA ROAST VEG 6.95
CHIPOLATAS with Maple Glaze 7.95 | ROAST POTATOES cooked in beef dripping 7.95 | DIPS Arrabbiata or Sugo 3

Dessert

CHRISTMAS PUDDING CHEESECAKE

Classic Christmas pudding flavoured cheesecake served with brandy cream sauce

AFFOGATO

Scoop of luxury vanilla ice cream served with a shot of Celino's own fresh roast espresso
Add Celino's classic fruit panettone slice £2.50
Add Frangelico, Baileys or Tia Maria £3.95

DESSERT OF THE DAY

Please ask your server for details

IMPORTANT ALLERGEN INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, **if you have a food allergy please inform your server before ordering.** Full allergen information is available.



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TERMS & CONDITIONS *Applicable to bookings between 24th November and 24th December 2026*

Applicable to bookings of 5 or more people

- £10 per person deposit required
- On cancellation, up to 48 hours prior to booking, 100% deposit will be refunded
- On cancellation, within 48 hours of the booking but before 9am on the morning of your booking, 50% deposit will be refunded
- Deposit refunds can take up to 7 working days to process
- There will be a discretionary 10% service charge (bookings and walk ins) after 12pm on A la carte, Lunch and Dinner Menus. 100% of the service charge goes directly to the staff.
- Timings: *We kindly request the table back within 2 hours*

Applicable to bookings of 8 or more people

- Pre-order required
- Please note that large groups may be sat over more than one table. Where this is necessary, tables will be beside each other.
- Payment Policy - One payment per table (or max 2 if separating food & drinks). No individual payments.
- Timings: *We kindly request the table back within 2 hours and 30 minutes*