



2 course £13.95

Lunch Menu

3 course £16.95

Monday to Sunday 12 noon to 3.45pm

Starters

Zuppa

Our daily home-made soup served with Italian bread and butter or minestrone soup

Bruschetta (v)

Toasted Italian bread, topped with fresh Italian tomatoes, fresh basil, garlic, extra virgin olive oil and Maldon salt

Celino's Smorgasbord

A selection of little tasters from the Deli counter served with continental breads, dipping olive oil and balsamic vinegar

Insalata Caesar

Gem lettuce, anchovies, croutons, parmesan shavings topped with boiled egg

Mozzarella Fritta (v) (Supplement £1.50)

Fresh mozzarella coated in crisp panko crumb, served with an arrabbiata dip

Pâté della casa

Celino's chicken liver and Marsala pâté served with caramelised red onions and Italian toast

Cozze all'Indiana (Supplement £2.50)

Fresh Scottish mussels cooked in a tikka sauce served with a slice of garlic bread

Mains

Insalata Carciofi (v)

Mixed exotic leaf salad with marinated fennel salad, artichoke and orange segments finished with a maple vinaigrette

Lasagne

Traditional homemade lasagne baked in the oven (vegetarian option available)

Pizza Margherita (v)

Stone baked pizza topped with tomato sauce and fior di latte mozzarella

Burger Pollo Diavola

Spicy battered chicken burger served on a brioche bun with lettuce, tomato and lemon mayo served with fries

Spaghetti aglio, olio, peperoncino e broccoletti (v)

Spaghetti pasta tossed with, garlic, chilli extra virgin olive oil and pan-fried broccoli

Branzino al Limone (Supplement £3)

Seared sea bass fillet, lemon butter sauce, served with mash potato and garlic green beans

Pollo Pepe (Supplement £3)

Pan-fried chicken breast with a green pepper corn cream sauce served with haggis bon bon's and mash

Desserts

Gelato

Two scoops of ice cream served with wafers, Choose from vanilla, raspberry ripple, Belgium chocolate, mint choc chip

Scottish tablet and strawberry

Tiramisú

Espresso soaked sponge fingers layered with sweet vanilla sauce

Important Allergen Information

All our food is prepared in our 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.