

LUNCH

2 course £15.95 | 3 course £18.95

(Not available on bank or public holidays)

STARTERS

ZUPPA DEL GIORNO

Our daily homemade soup served with Italian bread and butter

CROSTINI DI CAPRINO E CIPOLLA CARAMELLATA

Toasted Italian bread topped with caramelised balsamic onions and goats cheese, finished with rocket leaves

GAMBERONI ALLA SICILIANA

(Supplement £3)

King prawns pan fried with Datterini tomatoes, finished with our roast garlic, white wine and chilli sauce, served with Italian bread

PÂTÉ DELLA CASA

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

CELINO'S SMORGASBORD

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

MAINS

INSALATA DI MANZO

(Supplement £5)

Dry aged medium rare sirloin steak salad with grilled marinated artichoke, potatoes, Provencal olives and blue cheese, finished with our aged balsamic vinegar

RISOTTO ALLA PESCATORA

(Supplement £5)

Tiger prawn and west coast mussels cooked in a bouillabaisse style risotto finished with grilled sea bass fillet

CASARECCE ALLA NORMA

Homemade casarecce pasta tossed in our lightly spiced roast garlic, fried Sicilian aubergine and San Marzano'tomato sauce, finished with fresh basil and ricotta salata cheese

PIZZA BIANCO AI FUNGHI

Stone baked pizza (no tomato) topped with mushrooms, roast garlic, mozzarella and rocket leaves finished with parmesan shavings and truffle oil

POLLO PEPE

Pan fried breast of chicken, served with rice and peppercorn sauce

PASTA ZUCCA E NDUJA

Rigatoni pasta, roast butternut squash and spicy nduja, finished with burratta, crisp pancetta and onion crumb

LASAGNE

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

DESSERTS

DOLCE DEL GIORNO

Please ask your server what our dessert of the day is from our award winning patisserie cabinet



