



2 course £16.95

Pre-Theatre

3 course £19.95

*Celino's Alexandra Parade
Available Monday to Sunday 4pm to 6pm
Available all night Wednesday night 4pm to 9pm*

Starters

Zuppa del Giorno

Our daily homemade soup is served with Italian bread and butter

Bruschetta Caprese e Parma

Toasted Italian sourdough, rubbed with fresh garlic, topped with marinated San Marzano cherry tomatoes, mozzarella and finished with Parma ham

Pâté della casa

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

Gamberoni alla Siciliana (Supplement £3)

King prawns pan fried with mini San Marzano tomatoes, finished in our roast garlic and chilli sauce, served with Italian bread

Celino's Smorgasbord

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

Mains

Casarecce alla Puttanesca

Italian olives and anchovies sautéed in lightly spiced roast garlic and white wine tomato sauce tossed with homemade casarecce pasta and topped with fried capers

Pizza Caprino (v)

Stone baked pizza margherita topped with marinated roasted Italian peppers, sun blush tomato, goat's cheese and fresh chillies

Insalata di Gamberoni e Salmone

Sautéed king prawns and salmon, cooked in a lightly spiced roast garlic citrus dressing, served on a bed of salad leaves, olives and boiled baby potatoes, finished with a sourdough crisp

Pizza Bianco Pistacchio e Mortadella

White pizza (no tomato) with fior di latte cheese, sliced mortadella, crushed roast pistachio crumb and finished with fresh rocket leaves and aged balsamic vinegar

Lasagne

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

Pollo Pepe (Supplement £1.50)

Pan fried chicken in peppercorn sauce, served with rice

Risotto con Branzino (Supplement £3)

Roast white onion and Pernod risotto, finished with grated bottarga and topped with pan fried sea bass fillet

Desserts

Dolce del Giorno

Chef's dessert of the day

Tiramisú

Espresso soaked sponge fingers layered with sweet vanilla sauce