

Celino's christmas 2015

booking form

Name: _____

Address: _____

Postcode: _____

Tel: _____

Mob: _____

Email: _____

Lunch Dinner Tapas (Wed evenings only)

Date Required: ____/____/____ Time Required: _____

Number in Party: _____ Amount Paid: £ _____

Special Requirements: _____

I have read & understand the terms and conditions

Signed: _____

Date: ____/____/____

Reservation Authorised by: _____

TERMS & CONDITIONS

Non-refundable deposits are required, on booking, for groups of 6 and over.
Lunch £5 per person / Tapas £5 per person / Dinner £10 per person

Please let us know if you have any special requirements such as 'prosecco on arrival' or 'wine and water on the table'.

Please note that for the following bookings we kindly request the table back 1 ½ hours from booking arrival time.

* Tapas bookings between 4pm and 6.30pm

* Lunch bookings

* Dinner bookings between 4pm and 6.30pm

Closing Christmas Eve at 5.30pm Last booking 4pm

Closed Christmas Day and Boxing Day

Closing New Years Eve at 5.30pm last booking 4pm

Closed New Year's Day and 2nd January 2016

christmas @celinos

lunch 3 courses £15.95pp
dinner 3 courses £25.95pp
tapas 3 tapas £15.95pp

celino's hampers

Beautifully presented Christmas hampers
filled with Celino's outstanding deli produce

from just £25

ask for a hamper brochure
at the deli counter



christmas 2015

BOOK ONLINE @
CELINOS.COM

DELICATESSEN . PIZZERIA . TRATTORIA
620 Alexandra Parade . G31 3BT ☎ 0141 554 0523

f /celinos

@celinos



LUNCH £15.95pp

Available from 11.30am to 3.30pm Monday to Sunday
30th November 2015 until 10th January 2016

Caprino Bon Bons (v)

Goat's cheese and red onion bon bons with beetroot coulis, golden beetroot slaw and pickled beetroot

Ravioli Freschi (v)

Chef's homemade butternut squash and sage filled ravioli with cherry tomato salsa and a creamy butter emulsion

Paté della Casa

Celino's chicken liver and Marsala paté served with Italian toast and apricot chutney

Terrina di Salmone

Hot and cold smoked salmon terrine, cucumber and dill with olive and sundried tomato croton

Minestrone Soup (v)

Celino's classic minestrone soup, served with Italian bread & butter

Branzino con Ciambotta

Fillet of seabass set upon Italian ratatouille with basil gnocchi and pesto sauce

Pancetta di Maiale

Pressed pork belly served with Stornoway black pudding croquette, apple sauce and a rosemary jus

Tacchino di Natale

Lincolnshire free range home roast turkey crown, served with all the trimmings and finished with classic turkey gravy

Lasagne

Traditional or vegetarian homemade, oven baked lasagne

Risotto con Piselli e Prosciutto

Pea and ham risotto with pea purée and parmesan crisp

Pizza Margherita (v)

Stone baked pizza topped with Celino's secret pizza sauce and mozzarella cheese

Sticky Toffee Pudding

Homemade sticky toffee pudding with a butterscotch sauce and vanilla custard

Torta di Lampone e Cioccolato Bianco

Homemade raspberry and white chocolate cheesecake served with caramelised white chocolate

Tiramisu

Celino's classic tiramisu

DINNER £25.95pp

Available 4 - 9pm Monday to Sunday | 30th November 2015 - 10th January 2016

Minestrone Soup (v)

Celino's classic minestrone soup, served with Italian bread & butter

Terrina di Prosciutto Cotto

Italian meat terrine with roasted peppers served with apricot chutney and Italian toast

Ravioli Gamberoni e Granchio

Chef's homemade king prawn and crab ravioli served with a seafood bisque

Capesante con Sanguinaccio

Scottish scallops served with black pudding, butternut squash purée and crisp sage

Mozzarella Fritti (v)

Buffalo mozzarella coated in Italian breadcrumbs, deep fried until golden and served with a tomato and basil sauce

Pizza Calabrese

Celino's stone baked pizza Margherita topped with spicy Calabrese salame

Filetto alla Griglia

Medallions of Scottish fillet beef, haggis bon bons served with a cracked black pepper and brandy sauce

Branzino Acqua Pazza

Pan fried sea bass fillets and king prawn cooked with cherry tomatoes in a white wine, chilli and butter sauce served on a herb infused rice cake

Timballo con Melanzane e Peperoni (v)

Roasted aubergine and pepper bake served with goat's cheese bon bons with a tomato and basil sauce

Tacchino di Natale

Lincolnshire free range home roast turkey crown, served with all the trimmings and finished with classic turkey gravy

Lasagne

Traditional or vegetarian homemade, oven baked lasagne

Tiramisu

Celino's classic tiramisu

Formaggio

Selection of artisan cheeses served with apricot chutney and oatcakes

Mousse di Cioccolato e Arancia

Chocolate and orange mousse served with salted caramel and biscotti crumble

Torta di Lampone e Cioccolato Bianco

Homemade raspberry and white chocolate cheesecake served with caramelised white chocolate

TAPAS £15.95pp

Available from 4pm to 9pm on Wednesdays only
2nd December 2015 until Wednesday 30th December 2015

Choose any 3 Tapas . . .

Mozzarella Fritti (v)

Buffalo mozzarella coated in Italian breadcrumbs, deep fried until golden and served with a tomato and basil sauce

Caprino Bon Bons (v)

Goat's cheese and red onion bon bons with beetroot coulis, golden beetroot slaw and pickled beetroot

Tacchino di Natale

Lincolnshire free range home roast turkey crown, served with all the trimmings and finished with classic turkey gravy

Lasagne

Traditional or vegetarian homemade, oven baked lasagne

Calamari Fritti

Fresh calamari rings coated and cooked until golden served with a garlic mayo dip and a slice of lemon

Risotto con Piselli e Prosciutto

Pea and ham risotto with pea purée and parmesan crisp

Penne Arrabbiata (v)

Penne pasta tossed in a tomato and fresh chilli and garlic spicy sauce

Pancetta di Maiale

Pressed pork belly served with Stornoway black pudding croquette, apple sauce and a rosemary jus

Capesante

Pan seared scallop finished with a classic thermidor sauce

Langoustine {Supplement £2.95}

Fresh langoustine baked in the oven with white wine, garlic, butter, chilli and a touch of lemon juice

Terrina di Prosciutto Cotto

Italian meat terrine with roasted peppers served with apricot chutney and Italian toast

Paté della Casa

Celino's chicken liver and Marsala paté served with Italian toast and apricot chutney

Focaccia con Pomodori Secchi e Olive (v)

Homemade thick focaccia topped with fresh olives and sundried tomatoes