

# CONTINI

GEORGE STREET, EDINBURGH

OUR MENU IS DESIGNED FOR YOU TO SHARE MANY DIFFERENT TASTES AND FLAVOURS. OUR TEAM WILL BE ON HAND TO HELP YOU WITH YOUR SELECTION.

## Pane al Forno £4

Homemade flavoured ciabatta served with crema al macadamia and Fontodi (our favourite Tuscan cold pressed olive oil)

## Primi

### BRUSCHETTA £4.50

Chargrilled rustic bread with marinated tomatoes and fresh ricotta

### ARANCINI £5.50

Crispy risotto balls with Mozzarella di Bufala DOP, Stracchino and wild garlic pesto

### MOZZARELLA DI BUFALA DOP £6.50

Mozzarella di Bufala DOP, Italian asparagus, I Ciacca honey and charcoal crostini

### CARPACCIO £8

Thinly sliced fillet of Scotch beef, rhubarb mostarda, toasted almonds and horseradish

### SALAME £6

Salame Calabrese, roasted aubergine, mint crème fraîche, pomegranate and pistachio

### BRESAOLA £7

Air dried beef, Parmigiano Reggiano DOP and seasonal leaves

### PROSCIUTTO DI PARMA DOP £6.50

Prosciutto di Parma DOP with ricotta salata, garden peas and Parmigiano Reggiano DOP

### GRANCHIO £7.50

Fresh Scottish crab, chilli cream, watermelon, foraged herbs and tomato dressing

### CAPRESE £6.50

Italian tomatoes, Mozzarella di Bufala DOP, baby basil and Fontodi cold pressed olive oil

### CALAMARI FRITTI £8

Fresh Scottish baby squid served with homemade mayonnaise and Amalfi lemon

## La Pasta Del Giorno

Please ask your server for details

## Pasta

Classic Italian pasta tastes to be enjoyed as part of your starter.

### CONTADINO £6.50

Fresh Orecchiette with Italian piccante sausage, cremini and dried porcini mushrooms, rocket, fresh cream and Parmigiano Reggiano DOP

### PASTA POMODORINO £6.50

Fresh pasta with pan fried Pachino tomatoes, fresh basil and a little garlic

### RAVIOLI £7.50

Homemade filled organic egg pasta with ricotta and spinach. Served with sage butter

### VONGOLE GNOCCHI PESTO £7.50

Homemade potato dumplings with pine nut and basil pesto and Scottish clams

### CARBONARA £7

Trofi ette pasta, smoked pigs cheek, broad beans, Grierson's organic eggs and Pecorino Sardo

## Insalate e Patate

### POMODORI £3.50

Italian tomatoes, Vincotto, thyme and smoked garlic

### FINOCCHIO £3.50

Raw fennel, Tarocco orange salad with green olives and Acacia honey

### ASPARAGO £5

Asparagus, mint, yoghurt, chilli and Parmigiano Reggiano DOP

### PATATE AL FORNO £3.50

Baby new season potatoes and wild garlic and Fontodi cold pressed olive oil

### MELOGRANO £4.50

Raw spinach leaves, cooked lemon, roasted almonds and fresh pomegranate seeds

## Frittelle £5

Traditional Neapolitan fried dough served with butter sugo

## Secondi

### MILANESE £14

Scottish free range chicken Milanese style in breadcrumbs with toasted almonds, cooked Amalfi lemons, caper berries and gremolata

### AGNELLO £18

Borders lamb chops, aubergine, artichoke, Gorgonzola DOP and mint salsa verde

### BRANZINO £16

Chargrilled seabass with Pachino tomatoes and Taggiasca olives

### CODA DI ROSPO £18

Monkfish tail with Taggiasca black olives, samphire and chilli salad

### CAPELANTE £22

Seared hand dived Isle of Mull scallops, peas, wild garlic and Speck di Prosciutto

### ARAGOSTA £25

Eyemouth half lobster served with pasta, Pachino tomatoes, garlic, chilli and fresh parsley

### RISOTTO £16

Beetroot Vialone Nano risotto with Stracchino, lemon thyme and Pecorino Toscano

### PRIMAVERA £14

Chargrilled new season asparagus, spinach leaves, roasted almonds, cooked Amalfi lemons and soft Italian goat cheese

### TAGLIATA £32

Chargrilled 250g Scottish Sirloin Steak, rocket leaves, Italian tomato with rosemary straws and Parmigiano Reggiano DOP with Italian shaved black truffle (£5 optional extra)