

Bellavista e Crostino £9
Glass of NV 'Alma' Gran Cuv e, Bellavista, Lombardia, Franciacorta
[12.5%] (125ml) served with a complimentary seasonal crostino

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 gremolata and I Ciacca cold pressed olive oil

La Pasta Del Giorno

Please ask your server for details

Frittelle £5

Traditional Neapolitan fried dough served with butter sugo

Primi

BRUSCHETTA £5

Chargrilled rustic bread with marinated tomatoes and roasted Italian peppers with salted anchovies

ARANCINI £5.50

Crispy risotto balls with Mozzarella di Bufala DOP, Stracchino and sun dried tomato salsa

MOZZARELLA DI BUFALA DOP £6.50

Mozzarella di Bufala DOP, roasted Italian courgette and courgette flower salad with I Ciacca honey

CARPACCIO £8.50

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

SALAME £6

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

VITELLO TONNATO £7.50

Cold sliced rose veal, mayonnaise and tuna dressing

PROSCIUTTO DI PARMA DOP £6.50

Prosciutto di Parma DOP with Italian peaches, fresh ricotta and candied almonds

GRANCHIO £7.50

Fresh Scottish crab, chilli cream, watermelon, "Secret Herb Garden" herbs and tomato dressing

CAPRESE £6.50

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

CALAMARI FRITTI £8

Fresh Scottish baby squid and deep fried Italian vegetables with homemade mayonnaise and Amalfi lemon

Pasta

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

CONTADINO £7

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

PASTA ALLA CHECCA £7

Fresh pasta with marinated San Marzano tomatoes, fresh basil, Capezzana olive oil and a little garlic

RAVIOLI £7.50

Homemade filled organic egg pasta with crab and fresh ricotta. Served with chilli lemon butter

GNOCCHI SORRENTINA £7.50

Homemade potato dumplings with rich butter sugo with Mozzarella di Bufala DOP

CARBONARA £7

Trofiette 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

ZUCCHINE £4

Raw ribbons of courgette and Capezzana olive oil with Parmigiano Reggiano DOP and fresh chilli

PEPERONI £5

Marinated roasted Italian peppers served with salted capers and Taggiasca olives

PATATE AL FORNO £4

Baby new season potatoes with chives and I Ciacca cold pressed olive oil

MELOGRANO £4.50

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

Secondi

MILANESE £14

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

BRANZINO £17

Chargrilled seabass with Pachino tomatoes and Taggiasca olives

MERLUZZO £22

I Ciacca confited cod, pea, lemon, spring onion, baby gem and pomegranate seeds

CAPESANTE £22

Seared hand dived Isle of Mull scallops, broad beans, baby beetroot and Speck di Prosciutto PGI

ARAGOSTA £26

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

RISOTTO £17

Vialone Nano risotto with summer foraged mushrooms and Taleggio DOP

GIARDINO £14

Chargrilled new season Italian figs, crispy farro, spinach leaves, roasted almonds, cooked Amalfi lemons and creamed herb Italian ricotta

AGNELLO £18

Borders lamb rump, Maturano, parsley breadcrumbs and mint salsa verde

TAGLIATA £32

Chargrilled 250g Scottish sirloin steak, rocket leaves, Italian tomato with rosemary straws and Parmigiano Reggiano DOP - with optional horseradish crema