

# CONTINI

GEORGE STREET, EDINBURGH

## Bellavista e Crostino £9

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

## Signature Cocktail of the Day £7

Ask your server for more details

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 focaccia served with spiced chestnut crema and I Ciacca cold pressed olive oil

### Primi

#### BRUSCHETTA £5

Chargrilled rustic bread with oregano marinated San Marzano tomatoes, creamed mascarpone, salted anchovy and parsley

#### MOZZARELLA DI BUFALA DOP £6.50

Mozzarella di Bufala DOP with caramelised Italian pears and pistachios

#### ARANCINI £6.50

Crispy risotto balls with wild mushrooms and gorgonzola, butternut squash and sage crema

#### CARPACCIO £8.50

Thinly sliced raw fillet of Scotch beef, porcini cream, Parmigiano Reggiano DOP and caper crust

#### PROSCIUTTO DI PARMA DOP £6.50

Prosciutto di Parma DOP with sour cherries, fresh ricotta, basil crostino and crushed almonds

#### SALAME £6.50

Spicy Italian salame, charred aubergine, pomegranate crema and spiced walnuts

#### CRUDO £8

Raw halibut fillet, cucumber, whipped avocado, crispy wild rice and sea vegetables

#### FRITTI £9

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

#### BURRATTA £7.50

Puglian Burrata cheese with honeyed beetroot, fresh grapefruit and honeycomb

### Contini Light Lunch Set menu

Please ask your server for the daily menu choices | 2 courses £15 or £18 with a 125ml glass of our Victor Vino

### Pasta

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

#### CONTADINO £8

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

#### PASTA OLIVIA £7

Fresh pasta with pan fried Pachino tomatoes, fresh basil, olives and capers, Capezzana olive oil and a little garlic

#### RAVIOLI £9

Homemade ravioli with Peelham Farm veal, sultanas, pine nuts and aubergine cream

#### GNOCHHI £8

Homemade potato dumplings with burnt leek, walnut and Taleggio DOP

#### CERVO £9

Rich venison ragu, homemade pappardelle, chestnut crumb and crispy parsnips

### Insalate e Patate

#### CAVOLFIORE £4.50

Shaved cauliflower, I Ciacca cold pressed olive oil, porcini and Marsala cream, spiced walnuts and toasted breadcrumbs

#### ZUCCHINE £4

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

#### PATATE AL FORNO £4

Roasted Mayan Gold potato with I Ciacca cold pressed olive oil

#### MELOGRANO £4.50

Raw baby spinach, cooked Amalfi lemon, pomegranate seeds, golden raisins and toasted almonds

### Frittelle £5

Traditional Neapolitan fried dough served with butter sugo

### Secondi

#### MILANESE £14

Scottish free range chicken Milanese style in breadcrumbs. Served with grilled baby gem, crunchy speck and Jerusalem artichoke sauce

#### MAIALE £18

Braised pork belly, truffle polenta, kale and cotechina

#### BASSO DI PIETRA £20

Pan roasted stone bass and cavolo nero with Peelham Farm nduja and caper leaves

#### RISOTTO £15

Vialone Nano and winter squash risotto, with pear compote and smoked mozzarella

#### CAPESANTE £22

Seared hand-dived Isle of Mull scallops with roasted cauliflower purée, sanguinaccio and smoked pancetta

#### BRANZINO £17

Chargrilled sea bass, pan roasted Pachino tomatoes, black olives and crispy capers

#### AGNELLO £19

Borders lamb chops with crispy belly, brussel sprouts, anchovy mantecato onion crust and fresh mint salsa verde

#### TAGLIATA £32

Sirloin tagliata on wild rocket served with porcini soil, shaved Parmigiano Reggiano DOP and Valpolicella sauce

FOOD ALLERGIES AND INTOLERANCES: WHEN PLACING YOUR ORDER, PLEASE SPEAK TO YOUR SERVER ABOUT THE INGREDIENTS IN YOUR MEAL.