

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

Edinburgh Festival Flyer Dish £14

Scottish chargrilled mackerel fillets with Contini Kitchen Garden salad leaves, orange and balsamic beetroot dressing

Frittelle £5

Traditional Neapolitan fried dough served with butter sugo

Primi

BRUSCHETTA £5

Chargrilled rustic bread with oregano marinated San Marzano tomatoes and salted anchovy

MOZZARELLA DI BUFALA DOP £6.50

Mozzarella di Bufala DOP, Italian courgette, fresh garden mint and I Ciacca honey

ARANCINI £5.50

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

CARPACCIO £8.50

Thinly sliced raw fillet of Scotch beef, toasted walnut and horseradish crema with baby rocket

SALAME £6

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

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 picante pomodoro dressing

CALAMARI FRITTI £8

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

BURRATA £8.50

Italian Burrata cheese, fresh Italian cherries and pistachio crumb

Pasta

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

CONTADINO D'ESTATE £8

Fresh Orecchiette with Italian piccante sausage, chanterelle and 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 £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, 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

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 sea bass with Pachino tomatoes and Taggiasca olives

MERLUZZO £19

Pan fried cod with panzanella salad of tomato, cucumber, crispy crostini and oregano dressing

CAPELANTE £22

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

ARAGOSTA £26

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

GIARDINO £14

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

AGNELLO £19

Borders lamb chops, Maturano wine, Italian pepper, 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