

Bellavista e Crostino £9
Glass of NV 'Alma' Gran Cuvee, 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 potato focaccia served with gremolata and I Ciacca cold pressed olive oil

Piatto 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 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 £5.50

Crispy risotto balls with Mozzarella di Bufala DOP, tomato and fava bean pesto

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 Italian peaches, fresh ricotta and candied salted almonds

COPPA £8

Thinly sliced Coppa with rosemary crostino, apple mostarda and I Ciacca honey

BACCALA £7.50

Salt cod mousse with cucumber, whipped avocado, crispy wild rice and sea vegetables

FRITTI £8

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

BURRATTA £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 £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

GNOCCHI £8

Homemade potato dumplings with burnt leek, walnut and Taleggio DOP

CARBONARA £7

Trofiette pasta, pigs cheek, Borlotti 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 baby spinach, cooked Amalfi lemon, pomegranate seeds, dried figs and toasted almonds

Secondi

MILANESE £14

Scottish free range chicken Milanese style in breadcrumbs. Served with toasted almonds, caper berries, fennel salad and creamed almond purée

MAIALE £18

I Ciacca honey braised pork short ribs with spiced charred broccoli and chilli, rosemary and peach marmalade

SOGLIOLA £23

Pan roasted lemon sole with brown butter, chanterelles, cavolo nero and crispy salame

MELANZANA £15

Warm salad of baked aubergines, Italian summer truffles and poached egg with ricotta salata and chive dressing

CAPESANTE £22

Seared hand-dived Isle of Mull scallops and roasted baby potatoes crumbed with sanguinaccio and baby beetroot

ARAGOSTA £26

Half Eyemouth lobster served with pasta, fresh dill, garlic, Amalfi lemon and fresh parsley

BRANZINO £17

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

AGNELLO £19

Borders lamb chops with crispy belly, smoked anchovy montecato onion crust and fresh 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