

Signature Cocktails £9

Di Ciacca Cachaca

Amalfi lemon Galengoyne sours

Classic Negroni

CONTINI

GEORGE STREET, EDINBURGH

Chilled glass of our Bellavista (125ml)
and crostini of the day £9

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 charred tomato pesto and Capezzana olive oil

Frittelle £5

Traditional Neapolitan fried dough served with butter sugo

Secondi

SALSICCE E FAGIOLI £14

Spicy grilled Italian sausages with seasonal beans cooked slowly in a tomato sugo

MERLUZZO £18

Pan fried sea cod, grilled polenta, fresh seaweed and grated bottarga

AGNELLO £18

Borders lamb, aubergine purée, artichoke and almond crisp, anchovy and mint salsa verde

FRITTATA £15

Double baked Asiago and spinach frittata, creamed leek sauce and tarragon oil served with garlic bruschetta

BRANZINO £16

Chargrilled seabass with Pachino tomatoes, spinach and Taggiasca olives

MILANESE £16

Scottish free range chicken Milanese style in breadcrumbs served with homemade caponata

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)

Primi

MOZZARELLA DI BUFALA DOP £6.50

Mozzarella di Bufala DOP, basil and mint marinated melon, sundried tomato crisps

ARANCINI £6.50

Crispy risotto balls with Mozzarella di Bufala DOP, Stracchino and warm butter sugo

CARPACCIO £9

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

PROSCIUTTO DI PARMA DOP £7

Prosciutto di Parma DOP, Parmigiano Reggiano DOP with Stracchino, soaked Nonino Grappa Golden raisins with crackling

BRUSCHETTA £5.50

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

FRITTI £9

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

BURRATA £8

Puglian Burrata cheese with honeyed beetroot, fresh grapefruit and honeycomb

MORTADELLA £6.50

Mortadella, winter greens, shallot crema and spiced walnuts

Primi Pasta

Classic Italian pasta homemade fresh every day to be enjoyed as part of your starter selection.

RAVIOLI £8

Homemade ravioli with spinach and ricotta, served with warm rich butter tomato sugo

TORTELLINI £8

Homemade tortellini filled with British veal mince with thyme butter

AGNOLOTTI £8

Homemade agnolotti with Gorgonzola DOP served with leek cream sauce and walnuts

CONTADINO £8 / £15

Always on our menus, since 2004

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

Secondi Pasta

CODA DI BUE £18

Braised oxtail sugo served on a bone with potato gnocchi

RISOTTO £16

Roasted jerusalem artichoke risotto and marinated Italian artichokes with truffle and goat cheese bon bon

PESCATO DEL GIORNO **£market price**

Scottish shellfish served with a daily accompaniment

Insalate e Patate

FINOCCHIO £3.50

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

PATATE AL FORNO £3.50

Golden roasted potatoes with Amalfi lemon zest and bay leaf

POMODORO £3.50

Roasted Italian tomatoes, Vincotto, thyme and smoked garlic

MELOGRANO £4

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

OUR SUPPLIERS ARE AN INTEGRAL PART OF WHAT WE DO

We would like to thank each and every one of them from the Wonderful Artisan Italian Cheese makers to Peelham Farm, The Ethical Shellfish Company, Grierson's organic, Capezzana Extra virgin Olive oil, I Ciacca Oil and Preserves, Clash Farm, CQS, Carnevale... THANK YOU!

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