

Signature Cocktails £9
Di Ciacca Cachaca
Amalfi lemon Galengoyne sours
Classic Negroni

CONTINI

GEORGE STREET, EDINBURGH

Chilled glass of our Alma Bellavista
(125ml) and crostini of the day £9.50

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 £5

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 with peppers, and a sun dried tomato dressing

CAPESANTE £22

Seared hand dived Isle of Mull scallops, peas, wild garlic, Speck di Prosciutto, faro and sanguinaccio granola

AGNELLO £18

Borders lamb, aubergine purée, sprouting broccoli and pistachio crust, anchovy and mint salsa verde, pomegranate

FRITTATA £15

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

BRANZINO £16

Chargrilled sea bass with Pachino tomatoes, spinach and Taggiasca olives

MILANESE £16

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

TAGLIATA £32

Chargrilled fillet steak, roasted Italian peppers, rocket and black olive and chilli salsa

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 £6

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 rhubarb, fresh grapefruit and honeycomb

BRESAOLA £7.00

Air dried beef from Lombardy, burnt pineapple Robiola cheese and lemon pickled courgettes

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 East coast crab mascarpone with lemon and dill butter

PASTA OLIVA £8

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

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

GNOCCHI £16

Classic potato gnocchi with tomato sugo, stracciatella cheese and candied tomatoes

RISOTTO £16

Asparagus and sweet pea spring risotto with Parmigiano Reggiano DOP, citrus zest and fresh radishes

VONGOLE £17

Trofeitte pasta, surf clams and pesto alla Genovese

Insalate e Patate

FINOCCHIO £4

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