

## Signature Cocktails £9

Di Ciacca Cachaca

Amalfi lemon Gfengoyne sours

Classic Negroni

# CONTINI

GEORGE STREET, EDINBURGH

Chilled glass of our Bellavista (125ml)  
and crostini of the day £12

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 £15

Spicy grilled Italian sausages with seasonal beans with peppers, and a sun dried tomato dressing

### CAPELANTE £22

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

### AGNELLO £19

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 £17

Chargrilled sea bass with Pachino tomatoes, spinach and Taggiasca olives

### MILANESE £16.50

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 £7

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

### ARANCINI £7

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 £8

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 £8.50

Puglian Burrata cheese with rhubarb, fresh grapefruit and honeycomb

### BRESAOLA £8

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

## Pasta

Classic Italian pasta homemade fresh every day.

### RAVIOLI £9/£16

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

### TORTELLINI £9/£16

Homemade tortellini filled with East coast crab mascarpone with lemon and dill butter

### CONTADINO £9/£16

Always on our menus, since 2004

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

### OLIVIA £16

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

### GNOCCHI ALLA SORRENTINA £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

Spaghettoni, with served 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 £4

Golden roasted potatoes with Amalfi lemon zest and bay leaf

### POMODORO £3.50

Roasted Italian tomatoes, Vincotto, thyme and smoked garlic

### MELOGRANO £5

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.