

CONTINI

GEORGE STREET, EDINBURGH

BEST OF CONTINI | LUNCH £28.50pp

This menu is designed for you to share many different tastes and flavours.

CAMPARI SODA £8

Classic Summer Italian drink
Campari and soda over ice with
a slice of grapefruit

PANE AL FORNO

Homemade flavoured focaccia served
with charred tomato pesto
and Capezzana olive oil

PRIMI

MOZZARELLA DI BUFALA DOP

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

PROSCIUTTO DI PARMA DOP

Prosciutto di Parma DOP with fresh peaches, fresh ricotta and candied almonds

BRUSCHETTA

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

SECONDI

MILANESE

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

BRANZINO

Chargrilled sea bass with Pachino tomatoes, spinach and Taggiasca olives

OR

GNOCCHI

Homemade potato gnocchi with Contini Kitchen Garden broad beans and herbs courgette
flowers, served in a spinach and Gorgonzola DOP cream

INSALATE E PATATE

ZUCCHINE

Raw ribbons of courgette and Capezzana olive oil with Parmigiano Reggiano DOP
and fresh chilli

PATATE AL FORNO

Baby new season potatoes with chives and I Ciacca cold pressed olive oil

DOLCI

MOUSSE AL CIOCCOLATO

Rich 70% Valrhona chocolate mousse served with fresh cherries with meringue shards

TIRAMISÙ

Genovese sponge soaked in espresso and layered with marsala mascarpone cream

CONTINI

GEORGE STREET, EDINBURGH

BEST OF CONTINI | DINNER £35pp

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a slice of grapefruit

PANE AL FORNO

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with charred tomato pesto
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PRIMI

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TIRAMISÙ

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