

Winter Negroni £8

Served classic on the rocks or steaming

CONTINI

GEORGE STREET, EDINBURGH

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

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.

Maturano Bottle 75cl £22

Dry white wine with elegant note of red apples and citrus peel. Lazio's indigenous white grape variety.

Pane al Forno £5

Homemade flavoured focaccia served with charred tomato salsa

Frittelle £5

Traditional Neapolitan fried dough served with tomato sugo

Primi

ARANCINI £7

Crispy risotto balls with Hebridean Blue, mascarpone and warm tomato sugo

MOZZARELLA DI BUFALA DOP £7

Mozzarella di Bufala DOP, pickled clementine, clove and honey almonds, prunes

PROSCIUTTO DI PARMA DOP £8

Prosciutto di Parma DOP with cranberry purée, fresh ricotta and shaved chestnuts

BRUSCHETTA £6

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

CARPACCIO £9

Raw fillet of Scotch beef, toasted walnut, nasturtium and horseradish crema with crispy onions

BARBABIETOLA £7

Roasted Phantassie beetroot salad, Victors honeycomb and Bonnet goats cheese

CALAMARI FRITTI £10

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

BURRATA £10

Puligan triple cream cows milk cheese, roasted beetroot, macadamia nuts with fresh figs and Victor's honeycomb

Pasta

Classic Italian pasta homemade fresh every day.

CONTADINO £9/£16

Always on our menus, since 2004

Fresh orecchiette with Italian picante 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

AMATRICIANA £18

Linguine pasta, East Coast cured guanciale and Pecorino Romano

RAVIOLI £9/£16

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

GNOCCHI CACIO E PEPPE £18

Homemade gnocchi with Errington's Corra Linn and Parmigiano Reggiano DOP, black pepper and sage crust butter

RISOTTO £18

Pumpkin Vialone Nano risotto, smoked seeds, ricotta bon bon and sour apple mostarda

Secondi

POLLO £17

Scottish free range chicken breast, crispy prosciutto and sage, violet artichoke, cavolo nero and marsala

MERLUZZO £18

Chargrilled cod with Pachino tomatoes, spinach and Taggiasca olives

MANZO £20

Chianti slow braised beef brisket, with parsnip, olive oil mashed potato and salsa verde

MILANESE £16.50

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

CAPESANTE £24

Seared hand-dived Isle of Mull scallops, garlic marinated violet artichokes and Jerusalem artichoke crisp

SALSICCE £16

Spicy grilled italian sausages with borlotti bean, nduja and lentil stew

Insalate e Patate

CAVOLFIORE £4.50

Shaved cauliflower, I Ciacca cold pressed olive oil, porcini and Marsala cream, spiced walnuts and toasted breadcrumbs

ZUCCHINE £4

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

PATATE AL FORNO £4

Roasted Mayan Gold potato with I Ciacca cold pressed olive oil

MELOGRANO £4.50

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, I Ciacca Oil and Preserves, Clash Farm, CQS, Carnevale, East Coast Cured, Phantassie Farm, Belhaven Smokehouse... THANK YOU!