

## Martini Negroni £8

Negroni over ice with Martini Riserva Rubino  
Martini Riserva Bitter and Edinburgh Gin.

# 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.

### Pane al Forno £5

Homemade flavoured focaccia served  
with charred tomato salsa

### New Year Treat £10

SALSICCA e Fagioli

Italian stew of seasonal beans and lentils cooked  
slowly in a tomato sugo with spicy grilled sausages

### Frittelle £5

Traditional Neapolitan fried dough  
served with tomato sugo

### Primi

BRUSCHETTA £6

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

ARANCINI £7

Crispy risotto balls with Mozzarella di Bufala DOP, Cora  
Linn, Mascarpone, Stracchino and warm tomato sugo

MOZZARELLA DI BUFALA DOP £7

Mozzarella di Bufala DOP, Vincotto candied Pachino  
tomatoes, basil crumb, avocado purée

CARPACCIO £9

Thinly sliced raw fillet of Scotch beef, toasted walnut,  
capers and horseradish crema with crispy onions

PROSCIUTTO DI PARMA DOP £8

Prosciutto di Parma, gelsi jam dressing, crispy sage  
and Parmigiano Reggiano DOP pastry

BRESAOLA £8

Air-dried Italian cured beef, pistachio pesto, roasted  
aubergine and pomegranate

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

### Our Classic Pasta

CONTADINO £9/£17

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

SOFIA £20

Linguine pasta with a crab, fresh chilli and parsley

### Secondi

MILANESE £17

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

MERLUZZO £18

Chargrilled cod with Pachino tomatoes, capers, spinach  
and Taggiasca olives

AGNELLO £21

Scottish Lamb rump, roasted squash, brussel sprouts and  
crispy pancetta and anchovy mantecato

POLENTA £16

Grilled polenta with cavolo nero and garlic sautéed  
foraged mushrooms and an organic poached egg

MANZO £22

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

### Pasta

Classic Italian pasta homemade fresh every day.

RAVIOLI £9/£16

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

AGNOLOTTI £18

Homemade agnolotti stuffed with Peelham Farm Beef ragu,  
bechamel, sugo and Mozzarella Di Bufala

GNOCCHI CACIO E PEPE £16

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

### Contini Italian Sunday Roast £17

Book your table and enjoy our fabulous Sunday BYOB offer  
T&C's Apply

### Insalate e Patate

PATATE AL FORNO £4

Roasted seasonal potatoes with lemon bay leaf and I Ciacca  
cold pressed olive oil

MELOGRANO £5

Raw spinach leaves, cooked lemon, roasted almonds and fresh  
pomegranate seeds

BARBABIETOLE E CAPRINO £5

Salt roasted baby beetroot and crumbled goats' cheese dressed  
with Victor's honey

VERDURE DI STAGIONE £4

Contini Kitchen Garden vegetables with I Ciacca garlic oil

CAVOLFIORE £4.50

Shaved caulifower, I Ciacca cold pressed olive oil, porcini and marsala cream, spiced walnuts and toasted breadcrumbs

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,  
Belhaven Smokehouse, The Ethical Shellfish Company,  
Grierson's organic, Fontodi, Capezzana, I Ciacca Oil and  
Preserves, Phantassie Farm, C.P.M, Conetta, CQS. THANK YOU ALL!

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