

CONTINI

GEORGE STREET, EDINBURGH

Fior di Sambuco £8
Edinburgh gin elderflower liqueur and prosecco

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

Piatto del Giorno

Your server will tell you about today's special

Frittelle £5

Traditional Neapolitan fried dough served with butter
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 Thyme and Hebridean Blue
whipped Stracchino cheese and warm tomato sugo

MOZZARELLA DI BUFALA DOP £7

Mozzarella Di Bufala DOP, Blood oranges, toasted fennel
seeds, avocado puree, Taggiasca olive tuile

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, black pepper glazed rhubarb,
Whipped goats cheese, crispy farro

BRESAOLA £8

Bresaola, roasted lemon puree, Parmigiano Reggiano DOP
granola, horseradish and nasturtium crema

CALAMARI FRITTI £10

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

BURRATA £9

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

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

COZZE £17

Scottish Shetland Mussels, linguine and pesto Genovese

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

SOGLIOLA £23

Baked lemon sole fillet cooked in Parmigiano Reggiano DOP
cream with wilted spinach and samphire

POLENTA £16

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

POLPETTE £16

Spiced pork and sultana meat balls, Castelluccio lentil
and borlotti beans stew Nduja oil

CONIGLIO £20

Slow cooked rabbit tomato stew, with green olives,
Pancetta and capers, served with soft polenta

Pasta

Classic Italian pasta homemade fresh every day.

RAVIOLI £9/£16

Homemade ravioli with spinach and ricotta, served with warm
sage butter sauce and amaretti crumb

AGNOLOTTI £18

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

CODA DI BUE £18

Braised oxtail sugo served with with potato gnocchi
and salsa verde

Italian Sunday Lamb 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 £6

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

ZUCCHINI £4

Raw Shaved Courgette, Mint yogurt and diced red chilli

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.

Formaggi 3 cheeses £9 / 5 cheeses £15

Scottish cheese selection served with Pane Carasau and I Ciacca jam

Hebridean Blue - This Scottish blue cheese made with raw cow's milk (crumblier version of Gorgonzola)

The Westray Wife - This Scottish washed rind cheese is made with pasteurised cow's milk (saltier version of Embriago)

Corra Linn - This cheese is made with raw sheep's milk (nuttier version of Pecorino Romano)

Strathearn - A beautiful washed rind cheese made with pasteurised cow's milk (fruitier version of Taleggio)

Bonnett - This hard-presses goat cheese is made with pasteurised goats milk (as herby and zesty as Pantaleo)

Vino Dolci e Dolcetti

2016 `KABIR` MOSCATO DI PANTELLERIA, DONNAFUGATA, SICILY, ITALY (11.5%) 50ml £7
This surprisingly crisp and fresh sweet Sicilian wine has notes of citrus and peach, followed by orange blossom, jasmine and thyme

2015 RECIOTO DELLA VALPOLICELLA, CORTE GIARA, VENETO, ITALY (13%) 50ml £8.50
A succulent wine with a marked sweetness accompanied by crisp acidity and a long, satisfying finish

2015 `LE COLOMBARE` RECIOTO DI SOAVE, PIEROPAN, VENETO, ITALY (13%) 50ml £9.50
Lovely, rich, almost exotic fruit on the palate, with a baked peach character and a long, perfumed finish

2006 VIN SANTO DEL CHIANTI CLASSICO, FELSINA BERARDENGA, TOSCANA, DOC (16%) 50ml £11
Stone and tropical fruit aromas abound with good weight and toasty nuances from the oak

NV MARSALA SUPERIORE DOLCE, CURATOLO ARINI, SICILY, ITALY (18%) 50ml £5
Dark amber in colour, with aromas of dried figs, sultanas and caramel

Dolci

BOMBOLONI £8

Homemade doughnuts with pistachio pastry cream and a hot chocolate sauce

CREMA COTTA £7

Rose water crema cotta, Poached rhubarb and toasted coconut

TORTA CIOCCOLATO £7

Dark rich chocolate torte, yogurt gelato and Amarena cherries

TIRAMISÙ £7

Contini take on a classic with marsala mascarpone cream, coffee meringue and coco soil

BABA £7

Limoncello soaked babba, blood orange curd and saffron cream

GELATI & SORBETTI £4 each

Selection of homemade gelati (Vanilla, Chocolate, Pistachio, Strawberry) and sorbetti

Nonino Grappa (25ml)

Nonino Tradizione (41%) £4.50
Ask Victor for his special grappa of the day

Amari (25ml)

Amaro Nonino (35%) £5
Branca Menta (38%) £3.50
Fernet Branca (35%) £3.50
Amaro Averna (32%) £3.50

Digestivi (25ml)

Strega (40%) £3.50
Frangelico (20%) £4
Sambuca (38%) £4
Black Sambuca (38%) £3.50
Anice Reale (40.3%) £3.50
Amaretto Disaronno (28%) £4.50
Limoncello (30%) £3.50 (served frozen)

Affogato Freddo £6

Chilled Contini coffee with Madagascan vanilla gelato

Affogati

CLASSICO £6

Espresso with Madagascan vanilla gelato

CIOCCOLATINO £6

Italian hot chocolate with Madagascan vanilla gelato

AMARO NONINO £9 served with a 25ml of Alcohol

Espresso with Madagascan vanilla gelato and Amaro Nonino

FRANGELICO £9 served with a 25ml of Alcohol

Espresso with Madagascan vanilla gelato and hazelnut liqueur

FRAGOLE £7 served with a 25ml of Alcohol

Espresso with Madagascan vanilla gelato and Italian wild strawberry liqueur

GRAPPA NONINO 41° £9 served with a 25ml of Alcohol

Espresso with Madagascan vanilla gelato and Nonino 41° Grappa

