

## Martini Negroni £8

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

# CONTINI

GEORGE STREET, EDINBURGH

LOW GLUTEN

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.

## Primi

### MOZZARELLA DI BUFALA DOP £7

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

### CARPACCIO £9

Thinly sliced raw fillet of Scotch beef, toasted walnut, capers and horseradish

### PROSCIUTTO DI PARMA DOP £8

Prosciutto di Parma gelsi jam dressing, baby basil and grated Parmigiano Reggiano DOP

### BRESAOLA £8

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

### CARPACCIO £9

Pressed Italian salami, pistachio pesto, roasted baby aubergine and pomegranate

### BRUSCHETTA £6

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

### CALAMARI £9

Fresh Scottish baby squid pan fried with Italian vegetables, garlic, chilli and served with Amalfi lemon

### BURRATA £10

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

## Pane al Forno £5

Low Gluten rolls served with charred tomato salsa

## Pasta

Gluten free pasta is cooked to order so please allow time, served with your choice of

**OLIVIA** - SPAGHETTINI WITH PAN FRIED PACHINO TOMATOES, FRESH BASIL, OLIVES AND CAPERS, CAPEZZANA OLIVE OIL AND A LITTLE GARLIC

£9 / £16

**VERDURE** - I CIACCA EXTRA VIRGIN OLIVE OIL WITH SPRING GREENS AND CHILLI

£9 / £16

**SOFIA** - CRAB, FRESH CHILLI AND PARSLEY

£20

## CONTADINO

£9 / £16

ALWAYS ON OUR MENU, SINCE 2004

Low Gluten pasta, Italian piccante sausage, dried porcini mushrooms, rocket, fresh cream and Parmigiano Reggiano DOP

## Secondi

### MERLUZZO £18

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

### AGNELLO £21

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

### SALSICCE E FAGIOLI £15

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

### MANZO £22

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



## 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

### CAVOLFIORRE £4.50

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

### 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!

## Formaggi 3 cheeses £9 / 5 cheeses £17

Scottish cheese selection, Low Gluten crackers, dried fruit and nuts and homemade chutney

### 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)

### BRAWHEY'S CHEDDAR

Barweys cheddar is a raw cow's milk cheese

### CORRA LINN

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

### STRATHEARN

This beautiful washed rind cheese is a pasteurised cow's milk cheese

## Vino Dolci

2016 'KABIR' MOSCATO DI PANTELLERIA, DONNAFUGATA, SICILIA (11.5%) 50ml £7

This surprisingly crisp and fresh sweet wine has notes of citrus and peach, followed by orange blossom, jasmine and thyme.

2015 RECIOTO DELLA VALPOLICELLA, CORTE GIARA, VENETO (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 (12.5%) 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

One of life's most intriguing wines! After seven years in the "vinsantaia" loft area, peach, apricot, pineapple and tropical fruit aromas abound with good weight and suppleness of fruit, with toasty nuances from the oak, well-integrated into the overall complexity.

NV MARSALA SUPERIORE DOLCE, CURATOLO ARINI, SICILIA (18%) 50ml £5

Dark amber in colour, with aromas of dried figs, sultanas and caramel.

## Dolci

CHOCOLATE £8

70% Valrhona Dark chocolate torta, whipped crème fraîche and hazelnut praline

CREMA COTTA £7

Classic Madagascan vanilla crema cotta, torched peaches and sea salt caramel sauce

GELATI & SORBETTI £4 each

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

BISCOTTI DI MANDORLA £4

Homemade traditional Sicilian almond biscuits

## 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)



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

## Affogati

CLASSICO £5

Espresso with Madagascan vanilla gelato

CIOCCOLATINO £5

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

