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GEORGE STREET, EDINBURGH

VEGAN MENU SELECTION

ALMA BELLAVISTA £12

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

PRIMI

PANE AL FORNO £5

Homemade flavoured focaccia served with
Fig jam and Capezzana olive oil

BRUSCHETTA £6

Chargrilled rustic bread with oregano
marinated San Marzano tomatoes and parsley

ZUCCA £7

Baby roasted aubergines, roasted beetroot,
macadamia nuts and fresh figs

MELOGRANO £7

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

PASTA

THIS IS COOKED TO ORDER WITH DURUM WHEAT PASTA, SO PLEASE ALLOW TIME.

WITH YOUR CHOICE OF

OLIVIA £9/£16

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

POLENTA £16

Grilled polenta with cavolo nero and garlic
sautéed foraged mushrooms

VERDURA £9/£16

I Ciacca Extra Virgin Olive Oil with seasonal greens and chilli

SECONDI

GNOCCHI £16

Handmade gnocchi, pan fried Pachino tomato,
garlic olive oil and fresh basil

FUNGHI SELVATICI £15

Sautéed wild mushroom, seasonal roasted
vegetables and a pistachio crumb

INSALATE E PATATE

PATATE AL FORNO £4

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

VERDURE DI STAGIONE £4

Contini Kitchen Garden vegetables with I
Ciacca garlic oil

CAVOLFIORE £4.50

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

DOLCI

SORBETTI £4

Sorbetti (Amalfi lemon, Scottish raspberry)

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GEORGE STREET, EDINBURGH

OUR FAVORITE HIGHLIGHTED VEGAN WINES

MATURANO BOTTLE 75CL £22

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

SPARKLING

302. NV 'ALMA' GRAN CUVÉE BRUT, BELLAVISTA, LOMBARDIA, FRANCIACORTA (12.5%)

'Alma' Gran Cuvée is a point of excellence for our understanding of Franciacorta. Characterised by strong minerality, full and inviting, it embraces hints of sweet ripe fruit, meringue, pastries and candied citrus peel. Showing a bubbly and persistent mousse.

125ml £10 / Bottle 75cl £45

303. 2011 FRANCIACORTA BRUT VINTAGE, BELLAVISTA,
LOMBARDIA, FRANCIACORTA (12.5%)

Bellavista's first vintage expression, 2011's Brut Vintage shows a persistently silky texture and firm backbone, where white peach and orange blossom are met with aromatic bay leaves and hawthorn, all evocative of true Mediterranean character. All this balanced by a tantalising freshness.

Bottle 75cl £65

WHITE WINES

105. 2017 PINOT GRIGIO DELLE VENEZIE, CORTE GIARA, VENETO, IGT (12.5%)

A dry, crisp wine with elegant floral notes and a subtle apple crunch.

125ml £5.75 / 175ml £8 / Bottle 75cl £31

112. 2017 'LUGARARA' GAVI DI GAVI, LA GIUSTINIANA, PIEMONTE, DOCG (12.5%)

A truly delicious Gavi di Gavi loaded with aromas of summer peach and lime zest, with fresh acidity and good structure.

125ml £8.50 / 175ml £11.50 / Bottle 75cl £43

RED WINES

209. 2014 VALPOLICELLA SUPERIORE RIPASSO, TORRE DEL FALASCO, VENETO, DOC (14%)

Dried cherry and dark plums are followed by hints of mocha and a spiced fruit character.

125ml £7.50 / 175ml £10 / Bottle 75cl £38

DESSERT WINE

401. 2015 RECIOTO DELLA VALPOLICELLA, CORTE GIARA, VENETO (13%)

A succulent wine with a marked sweetness accompanied by crisp acidity
and a long, satisfying finish

50ml £8.50