

CONTINI

GEORGE STREET, EDINBURGH

Negroni £9
Edinburgh Gin with Campari
and Martini Riserva Rubino

Alma Bellavista £13
Chilled glass of our Alma Bellavista (125ml)
and crostino 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 tomato salsa

Piatto del Giorno

Ask your server about today's special

Frittelle £5

Traditional Neapolitan fried dough served with butter
sugo

Primi

BRUSCHETTA £6.50

Chargrilled Wild Hearth Bakery sourdough with oregano
marinated San Marzano tomatoes,
creamed mascarpone, salted anchovy and parsley

ARANCINI £8

Crispy risotto balls with thyme and Hebridean Blue,
whipped Stracchino cheese and warm tomato sugo

MOZZARELLA DI BUFALA DOP £7

Mozzarella di Bufala DOP, Italian asparagus, fava bean and
hazelnut pesto and butter crostini

PROSCIUTTO DI PARMA DOP £8

Prosciutto di Parma DOP, pears Decana, ricotta salata
and radishes

CARPACCIO £9

Thinly sliced raw fillet of cod, smoked onion mayonnaise
and crispy cauliflower

PUNTARELLE £7

Shredded Puntarelle, salted anchovy dressing and
roasted garlic crostini

FRITTI

CALAMARI £12 | VERDURE £8

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

BURRATA £9

Puglian triple cream cows milk cheese, San Marzano
roasted tomatoes, roasted yellow pepper dressing,
macadamia nuts and Victor's honeycomb

Our Classic Pastas

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

CIME DI RAPE £17

Orecchiette pasta, salted anchovy and chilli
with cime di rape sauteed in garlic oil

Pasta

Classic Italian pasta homemade fresh every day.

RAVIOLI £9/£17

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

GNOCCHI £18

Homemade gnocchi with Parmigiano Reggiano DOP, black pepper,
pea and wild garlic puree

Secondi

MILANESE £18

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

MERLUZZO £18

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

PESCE AL TAGLIO £25

Pan fried North Sea halibut steak, buttered italian
greens, baby agretti and Amalfi lemon butter

AGNELLO £20

Rump of Highland lamb, Carroll's Heritage new season
potatoes, wild garlic and pistachio pesto, pomegranate and
spring chard

CARCIOFI £20

Mint steamed artichokes, fennel, olive and almond pesto,
crumbed Ailsa Craig goats cheese and lemon polenta crisp

TAGLIATA £30

Char Grilled dry aged 8oz Scotch sirloin, rocket, Salsa
verde and shavings of Parmigiano Reggiano DOP

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 ICIacca cold
pressed olive oil

MELOGRANO £5

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

VERDURE £5

A selection of seasonal Italian vegetables, drizzled with
I'CIacca olive oil

FINOCCHIO £5

Raw shaved fennel dressed with ICIacca honey, green olives,
Tarocco oranges and fresh apple

POMODORI SAN MARZANO £6

Sliced San Marzano and Datterini tomatoes, ricotta salata, baby
basil and a touch of Vincotto

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, PONTODI, 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 £16

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 pateurised cow's milk (saltier version of Embriago)

Sir Lancelot - This cheese is made raw ewes milk (version of Italian Tuma dla Paja)

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

Ailsa Craig - This soft lemony 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 warm doughnuts with Raspberry pastry cream and a hot chocolate sauce

KNICKERBOCKER GLORY £8

Vanilla ice cream, whipped cream, fresh strawberries and wafer

TORTA CIOCCOLATO £8

Dark rich Valrhona chocolate torte, Katy Rodgers crème fraîche and hazelnut meringue

TIRAMISÙ £7

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

TORTA DELLA NONNA £7

Homemade daily fresh Custard and pine nut tart

GELATI & SORBETTI £6 each

Selection of homemade gelati (Vanilla, Chocolate, Pistachio, Strawberry) and sorbetti
Served with hot chocolate sauce

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

