

# 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  
ICIacca 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)



## 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

## Affogato

**Freddo** £6

Chilled Contini coffee with Madagascan vanilla gelato

