

Negroni £8
Edinburgh Gin with Campari
and Martini Riserva Rubino

CONTINI

GEORGE STREET, EDINBURGH

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 tomato salsa

Primi

BRUSCHETTA £6.50

Char-grilled sourdough with oregano marinated San Marzano tomatoes, creamed mascarpone, salted anchovy and parsley

ARANCINI £7

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

MOZZARELLA DI BUFALA DOP £8

Mozzarella di Bufala DOP, fresh figs, cherry purée and pickled melon

PROSCIUTTO DI PARMA DOP £8

Prosciutto di Parma DOP, watermelon, fresh ricotta, borlotti crisp and Contini Kitchen Garden mint

BRESAOLA £9

Bresaola, tuna mayonnaise, caper crust and shaved Parmigiano Reggiano DOP

FRITTI

CALAMARI £12 | VERDURE £8

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

BURRATA £11

Puglian triple cream cows milk cheese, dried San Marzano tomatoes, yellow pepper dressing and salted macadamia nuts

Piatto Centrotre £15

A selection of our favourite summer antipasto items:
Prosciutto di Parma DOP, Mozzarella di Bufala DOP, melon, rocket, olives and Pachino tomatoes

Our Classic Pastas

CONTADINO £9/£17

Always on our menu, since 2004

Fresh orecchiette with Italian piccante sausage, dried porcini mushrooms, rocket, fresh cream and Parmigiano Reggiano DOP

OLIVIA £16

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

AMATRICIANA £17

Trofiette pasta with slow cooked onions, guanciale, Pachino tomatoes, chilli and crispy red onions

ARAGOSTA £25

Chili-buttered half Scottish lobster, lemon pesto Genovese with trofiette pasta

Pasta

Classis Italian pasta homemade fresh every day

RAVIOLI £9/£17

Homemade ravioli with spinach and ricotta, served with warm butter sauce, crushed Amaretti and sage

GNOCCHI £18

Homemade gnocchi with Lanark Blue, seasonal wild mushrooms, black pepper & Contini Kitchen Garden herbs

Frittelle £5

Traditional Neopolitan fried dough served with butter sugo

Secondi

MILANESE £18

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

PESCHE £15

Torched Italian peaches, baby beetroot, smoked mozzarella and foraged leaves

MERLUZZO £18

Pan-fried cod with Pachino tomatoes, spinach and Taggiasca olives

CAPESANTE £25

Seared Isle of Mull scallops, warm truffle and leek spuma, Contini Kitchen Garden fava beans and buttered summer greens

AGNELLO £20

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

TAGLIATA £30

Char-grilled dry aged 8oz Scottish sirloin, rocket, salsa verde and shavings of Parmigiano Reggiano DOP

Italian Sunday Lamb Roast £18

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, cooked lemon, roasted almonds and fresh pomegranate seeds

POMODORI SAN MARZANO £6

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

VERDURE £5

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

ZUCCHINE £5

Raw courgette ribbons with mint, fresh chilli, garden peas, Parmigiano Reggiano DOP and lemon

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 £16

Scottish cheese selection

Lanark Blue - An iconic Scottish cheese. Rich sheep's milk complemented by a strong, powerful blue veining. Made by The Errington family

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

Connage Clava Brie - A soft and creamy cheese with a nice bite! Made with pasteurised cow's milk

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

2017 'KABIR' MOSCATO DI PANTELLERIA, DONNAFUGATA, SICILY, ITALY (11.5%) 50ml £8
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
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

2007 VIN SANTO DEL CHIANTI CLASSICO, FELSINA BERARDENGA, TOSCANA, DOC (14%) 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 sauce, vanilla cream and pistachio croccante

KNICKERBOCKER GLORY £8

Vanilla ice cream, whipped cream, fresh Scottish berries and wafer

TORTA CIOCCOLATO £8

Dark rich Valrhona chocolate torte, Katy Rodger's crème fraîche and hazelnut meringue

TIRAMISÙ £7

Contini take on a classic with marsala mascarpone cream and Valrhona chocolate soil

CREMA COTTA £7

Double cream and vanilla crema cotta with blueberries and apricot purée

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%) £4
Fernet Branca (35%) £4
Amaro Averna (32%) £4

Digestivi (25ml)

Strega (40%) £4
Frangelico (20%) £4
Sambuca (38%) £4
Black Sambuca (38%) £4
Drambuie (40%) £4
Disaronno Amaretto (28%) £4.50
Tia Maria (20%) £4
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 25ml of alcohol

Espresso with Madagascan vanilla gelato and Amaro Nonino

FRANGELICO £9 served with 25ml of alcohol

Espresso with Madagascan vanilla gelato and hazelnut liqueur

FRAGOLE £7 served with 25ml of alcohol

Espresso with Madagascan vanilla gelato and Italian wild strawberry liqueur

GRAPPA NONINO 41° £9 served with 25ml of alcohol

Espresso with Madagascan vanilla gelato and Nonino 41° Grappa

Affogato Freddo £6

Chilled Contini coffee with Madagascan vanilla gelato



Slow Food
Chefs' Alliance