

Negroni £9
Edinburgh Gin with Campari and Martini Rosso

CONTINI

GEORGE STREET, EDINBURGH

LOW GLUTEN MENU

Alma Bellavista £13
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

Gluten free rolls served with charred tomato salsa

Primi

BRUSCHETTA £6.50

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

MOZZARELLA DI BUFALA DOP £8

Mozzarella di Bufala DOP, vincotto candied pachino tomato and persimmon puree

PROSCIUTTO DI PARMA DOP £8.50

Prosciutto di Parma DOP, prune compote, fresh ricotta and crispy sage

BRESAOLA £9

Air cured beef, caper crust and Parmigiano Reggiano DOP crumble

CALAMARI £14

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 tomato, yellow pepper dressing and salted macadamia nuts

Pasta

GLUTEN FREE PASTA IS COOKED TO ORDER SO PLEASE ALLOW TIME

Served with your choice of

Pachino tomatoes, spinach and Taggiasca olives £16

I Ciacca Extra Virgin Olive Oil with seasonal greens and chilli £9 / £16

CONTADINO £10 / £18

Always on our menu, since 2004

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

Secondi

CAPELANTE £25

Seared hand-dived Isle of Mull scallops with roasted cauliflower puree, sanguinaccio and smoked pancetta

NASELLO £18

Pan fried hake with Pachino tomatoes, capers, spinach and Taggiasca olives

MAIALE £20

Slow cooked Peelham Farm pig cheeks, saffron risotto and apple compote

TAGLIATA £30

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

PORRI £16

Confit Musselburgh leeks, roasted king oyster mushrooms, chestnut and macademia nut ricotta

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 Amalfi lemon, roasted almonds and fresh pomegranate seeds

FINOCCHIO £5

Raw fennel salad with blood orange, marinated olives and honey dressing

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

Food allergies and intolerances: when placing your order, please speak to your server about the ingredients in your meal

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, I Ciacca Oil and Preserves, Clash Farm, CQS, Carnevale... THANK YOU!

Formaggi 3 cheeses £10 / 5 cheeses £16

Scottish and Italian cheese selection
served with low gluten crackers and I Ciacca jam

Gorgonzola Dolce DOP - A soft, blue, buttery cheese
made from raw cow's milk

The Westray Wife - This Scottish washed rind cheese
is made with pasteurised cow's milk

Taleggio DOP - A soft and washed rind cheese
made with whole cow's milk

Strathearn - A beautiful washed rind cheese
made with pasteurised cow's milk

Errington's Elrick - A creamy, lemony, sharp cheese
made from fresh raw goats milk

Dolci

KNICKERBOCKER GLORY £8
Vanilla ice cream, whipped cream, seasonal Scottish berries and wafer

TORTA CIOCCOLATO £8
Dark rich Valrhona torte, Katy Rodger's crème fraîche and hazelnut meringue

GELATI & SORBETTI £6 each
Selection of homemade gelati
(Vanilla, Chocolate, Pistachio, Strawberry) and sorbetti
Served with hot chocolate sauce

Affogati

CLASSICO £6
Espresso with Madagascan vanilla gelato

CIOCCOLATINO £6
Italian hot chocolate with Madagascan vanilla gelato

AMARO NONINO £10 served with 25ml of alcohol
Espresso with Madagascan vanilla gelato and Amaro Nonino

FRANGELICO £10 served with 25ml of alcohol
Espresso with Madagascan vanilla gelato and hazelnut liqueur

FRAGOLE £8 served with 25ml of alcohol
Espresso with Madagascan vanilla gelato and Italian wild strawberry liqueur

GRAPPA NONINO 41° £10 served with 25ml of alcohol
Espresso with Madagascan vanilla gelato and Nonino 41° Grappa

Vini 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

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%) £4.50
Frangelico (20%) £4.50
Sambuca (38%) £4.50
Black Sambuca (38%) £4.50
Drambuie (40%) £4.50
Disaronno Amaretto (28%) £4.50
Tia Maria (20%) £4.50
Limoncello (30%) £4 (served frozen)

Affogato Freddo £6

Chilled Contini coffee with
Madagascan vanilla gelato

