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GEORGE STREET, EDINBURGH

VEGAN MENU SELECTION

Negroni £9
Edinburgh Gin with Campari and Martini Rosso

Alma, Bellavista £13
Chilled glass of our favourite Bellavista (125ml)

PRIMI

PANE AL FORNO £5
Homemade flavoured focaccia
served with Capezzana olive oil

BRUSCHETTA £6.50
Chargrilled rustic bread with oregano
marinated San Marzano tomatoes and parsley

POMODORI SAN MARZANO £6
Sliced San Marzano and Datterini tomatoes,
baby basil and a touch of Vincotto

MELOGRANO £5
Raw spinach leaves, cooked Amalfi lemon,
roasted almonds and fresh pomegranate seed

PASTA

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

OLIVIA £16
Pachino tomatoes, spinach
and Taggiasca olives

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

SECONDI

PORRI £16
Confit Musselburgh leeks, roasted king oyster
mushrooms, chestnut and macademia nuts

GNOCCHI £10 / £18
Homemade gnocchi with spiced pumpkin puree,
crispy sage and roasted pecan nuts

INSALATE E PATATE

PATATE AL FORNO £4
Roasted seasonal potatoes with lemon bay leaf
and I Ciacca cold pressed olive oil

VERDURE £5
A selection of seasonal Italian vegetables,
drizzled with I Ciacca olive oil

FINOCCHIO £5
Raw fennel salad with blood orange and marinated olives

DOLCI

SORBETTI £6
Sorbetti (Amalfi lemon, Scottish raspberry)

CIOCCOLATO £8
Vegan chocolate cupcake,
raspberry sorbet and pistachio praline

CONTINI

GEORGE STREET, EDINBURGH

OUR FAVORITE HIGHLIGHTED VEGAN WINES

SPARKLING

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

'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 (12.5D)

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 (12.5D)

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 (12.5D)

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. 2016 VALPOLICELLA SUPERIORE RIPASSO, TORRE DEL FALASCO, VENETO, DOC (14D)

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

402. 2015 RECIOTO DELLA VALPOLICELLA, CORTE GIARA, VENETO (13D)

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

50ml £8