

Negroni di Natale £10
Edinburgh Christmas Gin with Campari and Martini Rosso

CONTINI

GEORGE STREET, EDINBURGH

GLUTEN FREE 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 gluten free bread with oregano marinated San Marzano tomatoes, creamed mascarpone, salted anchovy and parsley

MOZZARELLA DI BUFALA DOP £8

Mozzarella di Bufala DOP, cherry puree, Taggiasche olive tuile, basil and pine nuts

PROSCIUTTO DI PARMA DOP £9

Prosciutto di Parma DOP, cantaloupe marmalade, fresh ricotta and shaved chestnuts

BRESAOLA £9

Air cured beef, anchovy mayonnaise, Parmigiano Reggiano DOP crostini, Amalfi lemon and caper berries

CALAMARI £14

Pan fried fresh Scottish baby squid, Italian vegetables with Amalfi lemon and Mara seaweed homemade mayonnaise

BURRATA £11

Puglian triple cream cows milk cheese, blood oranges, golden beetroot, pistachio and mint crumb

Pasta

GLUTEN FREE PASTA IS COOKED TO ORDER SO PLEASE ALLOW TIME

Served with your choice of

Pachino tomatoes, spinach and Taggiasche olives £16

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

CONTADINO £10 / £18

Always on our menu, since 2004

Italian piccante sausage, cremini mushrooms, dried porcini mushrooms, rocket, fresh cream and Parmigiano Reggiano DOP

Secondi

CAPELANTE £25

Seared hand-dived Isle of Mull scallops with roasted Jerusalem artichoke puree, Stornoway black pudding and crispy Prosciutto di Parma DOP

NASELLO £18

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

CARCIOFI £16

Steamed artichokes, pan fried king oyster mushroom, aubergine and Taleggio DOP fonduta

TAGLIATA £30

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

MANZO £20

Chianti slow braised beef cheek with crispy celeriac, I Ciacca EV olive oil mashed potatoes and salsa verde

Insalate e Patate

PATATE AL FORNO £4

Roasted seasonal potatoes with lemon bay leaf and I Ciacca EV olive oil

MELOGRANO £5

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

CAVOLFIORE £5

Raw shaved cauliflower, spiced walnuts, chestnuts and marsala cream

POMODORI SAN MARZANO £6

Vin Cotto roasted San Marzano tomatoes, ricotta salata and baby basil

VERDURE £5

A selection of seasonal Italian vegetables, drizzled with I Ciacca EV 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 £5 each / 4 cheeses £15

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

Gorgonzola Dolce DOP - A soft, blue, buttery cheese
made from raw 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

Vini Dolci

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

PANNA COTTA £6
Classic panna cotta with caramel

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

GELATI & SORBETTI £6
Selection of homemade gelati
(Vanilla, Chocolate, Pistachio, Zabaglione)
and sorbetti (Amalfi lemon and Perthshire raspberry)
Served with meringue or biscotti

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

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

