

Winter Negroni £10
Edinburgh Cannonball, Gin, Bianco Vermouth,
Campari, lemon juice, soda and honey

CONTINI

GEORGE STREET, EDINBURGH

LOW GLUTEN MENU

Alma Bellavista £10
Chilled glass of our Alma Bellavista (125ml)

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 or new season Capezzana EV olive oil

Primi

CHICCHETTI £6.50

Daily selection of Venetian light bites

MOZZARELLA DI BUFALA DOP £8

Mozzarella di Bufala DOP, Datterini tomatoes and basil

PROSCIUTTO DI PARMA DOP £8.50

Prosciutto di Parma DOP, torched cantaloupe and Gorgonzola Dolce

SPECK £8

Smoked speck, blood orange and radicchio puree

CALAMARI £14

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

BURRATA £12

Apulian triple cream cows milk cheese and grilled Italian peppers

Pasta

GLUTEN FREE PASTA IS COOKED TO ORDER SO PLEASE ALLOW TIME

CONTADINO £10/£18

Always on our menu, since 2004

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

OLIVIA £16

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

GRANCHIO £20

Penne with fresh crab, raw courgette, fresh chilli and zested Amalfi lemon

AMATRICIANA £18

Penne with slow cooked onions and Guanciale pork cheek, Pachino tomatoes and fresh chilli

BOLOGNESE £18

Penne with a rich Inverurie beef sugo

Secondi

SALSICCIA £18

Grilled spicy sausages, grilled polenta, Castelluccio lentils and pickled Italian pear

PESCE MISTO ALLA GRIGLIA £30

Mixed grilled fish and seafood from our trusted suppliers; Ethical Shellfish Company, Belhaven Smokehouse and daily catch from Peterhead. Served with garlic, chilli and lemon butter and char grilled gluten free bread

CAVOLFIORE £16

Roasted cauliflower with wild mushrooms, Parmigiano Reggiano DOP and gremolata

NASELLO £18

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

TAGLIATA £30

Char-grilled dry aged 8oz Scotch sirloin, pan fried garlic mushrooms and roasted rosemary potatoes

Insalate e Patate

PATATE AL FORNO £4

Roasted Mayan Gold potatoes with rosemary and I Ciacca EV olive oil

MELOGRANO £5

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

FINOCCHIO £5

Shaved fennel and blood orange salad

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!

Please note that we add an optional 10% gratuity to all bookings and is payable at your discretion. This goes directly to our team and is gratefully received.

Formaggi £5 each / 4 cheeses £15

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

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 e Dolcetti

2018 '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

ARANCIA £8
Italian orange posset with roasted white chocolate

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

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

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%) £5.50
Branca Menta (38%) £4
Fernet Branca (35%) £4.50
Amaro Averna (32%) £4.50

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)

