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GEORGE STREET, EDINBURGH

VEGAN MENU SELECTION

Winter Negroni £10

Edinburgh Cannonball, Gin, Bianco Vermouth, Campari, lemon juice, soda and honey

PRIMI

PANE AL FORNO £5

Homemade flavoured focaccia
served with Capezzana EV olive oil

FINNOCCHIO £6

Shaved fennel and blood orange salad

MELOGRANO £5

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

PASTA

OLIVIA £16

Spaghettoni with Pachino tomatoes, spinach
and Taggiasche olives

VERDURA £16

Linguine with I Ciacca EV Olive Oil
with seasonal greens and chilli

SECONDI

CAVOLFIORE £16

Roasted cauliflower
with wild mushrooms and gremolata

GNOCCHI £10 / £18

Homemade gnocchi with cherry tomatoes,
basil and garlic olive oil

INSALATE E PATATE

PATATE AL FORNO £4

Roasted seasonal potatoes with rosemary
and I Ciacca EV olive oil

VERDURE £5

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

DOLCI

SORBETTI £6

Sorbetti (Amalfi lemon, Scottish raspberry)

CIOCCOLATO £5

Vegan chocolate cupcake, raspberry sorbet
and pistachio praline

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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