

Cover Charge £2 per person

Complimentary homemade Kitchen Garden rosemary focaccia with a little taste of Italian sunshine with I'Ciacca EVOO



Victor & Carina
CONTINI
EDINBURGH

Primi / Starter

FRITELLE £6

Traditional Neapolitan fried doughballs and fried Kitchen Garden sage with anchovies

ARANCINI £6

Crispy Sicilian risotto balls with Mozzarella di Bufala DOP and arrabbiata sugo, Parmigiano Reggiano DOP and fresh chillies

MOZZARELLA DI BUFALA DOP £8

Mozzarella di Bufala DOP with fresh Italian figs, dried figs and fresh basil

PROSCIUTTO DI PARMA DOP £10

Prosciutto di Parma DOP with Errington's Goats curd, roasted Italian peppers and kitchen garden herbs

BURRATA £9

Burrata from Puglia, pickled sweet Italian melon, basil and toasted hazelnuts

INSALATA DI MARE £12

Classic arborio rice salad with west coast scallops, calamari, capers, Amalfi lemon and Kitchen Garden herbs

Secondi / Mains

RAVIOLI £18

Homemade ravioli with spinach and Errington's ewe's milk ricotta, butter sugo, Mozzarella di Bufala DOP and fresh rosemary

CONTADINO £18

Contadino with fresh orecchiette, piccante sausage, cremini mushrooms, dried porcini, fresh cream, rocket and Parmigiano Reggiano DOP

ARAGOSTA Half £32 / whole £42

Eyemouth lobster with Amalfi lemon and parsley. Served with spaghettini, Datterini tomatoes, garlic and parsley

MILANESE £18

Free range chicken Milanese style in breadcrumbs with rosemary roast Carroll's Heritage potatoes, almond puree, cooked Amalfi lemon, capers and gremolata

TAGLIATA £35

32 day Inverurie sirloin served medium rare with pan fried chanterelle mushrooms, new potatoes, garlic and parsley

MERLUZZO £20

Scottish cod fillet with fresh borlotti beans, sweet Italian onions, Datterini tomatoes, capers and Kitchen Garden herbs

CALAMARI FRITTI £18

Fresh Scottish baby squid, courgette and edible flowers deep fried with fresh fennel cress and sweet cicely homemade mayonnaise



Contorni / Sides

BARBABIETOLA £4

Raw Kitchen Garden beetroot salad with seasonal herbs, Taggiasche olives, EVOO and Vin Cotto

PATATE £4

Roasted Carroll's Heritage potatoes with oregano, lemon and fresh chilli

ZUCCHINI £5

Raw courgette salad, rocket and Parmigiano Reggiano

MELOGRANO £5

Raw spinach, cooked Amalfi lemon, almonds and pomegranate

Dolci / Desserts

TIRAMISU £6

Mascarpone cream, Marsala soaked Genovese sponge and coffee

BOMBOLONI £8

Homemade doughnuts with crema pasticcera

PANNA COTTA £6

Classic vanilla set pudding with caramel and Kitchen Garden berries

TORTA NOCCIOLA E ALBICOCCA £7

Light pastry baked with Italian apricots and hazelnut frangipane

GELATO CON PESCHE £8

Vanilla ice cream with baked fresh Italian peaches with caramelised almonds

AFFOGATO £6

Vanilla ice cream and espresso

SORBETTO £6

Amalfi lemon sorbet

ESPRESSO MARTINI £10

Stolichnaya vodka, Kahlua and espresso

We have a range of Italian liqueurs if you're in the mood.

Chilled limoncello perhaps?

Your choice of coffee and tea available from our drinks list

OUR SUPPLIERS

We're delighted to be supporting Phantassie Organic Eggs, Welch Fishmongers, Campbell's Prime Meats, Grahams the Family Dairy, I'Ciacca, Capital, CQS, Carroll's Heritage Potatoes and many other small local suppliers. Our kitchen garden as always brings the best Scottish season harvests to our menus with beautiful edible flowers, herbs, leaves, broad beans and raspberries and blueberries.



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