

CONTINI

GEORGE STREET, EDINBURGH

Cover Charge £2 per person

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

Primi / Starter

FRITELLE

Traditional Neapolitan fried doughballs and fried Kitchen Garden sage with anchovies

ARANCINI

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

MOZZARELLA DI BUFFALA DOP

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

PROSCIUTTO DI PARMA DOP

Prosciutto di Parma DOP with Errington's Goats curd, fresh apricots and pistachio

BURRATA

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

CAPELANTE

Pan fried Isle of Mull scallops, broad beans with Peelham Farm nduja and Kitchen Garden sage butter

Secondi / Mains

RAVIOLI

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

CONTADINO ESTATE

Contadino con galetti with fresh orecchiette, piccante sausage, chanterelle mushrooms, fresh cream, rocket and Parmigiano Reggiano

ARAGOSTA

Isle of Mull lobster with Amalfi lemon, parsley, oven roasted Pachino tomatoes, capers and garlic. Served with a panzanella salad

MILANESE

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

POLPETTE

Peelham Farm organic pork meatballs in a rich butter, roasted Italian pepper and basil sugo with chickpea frittelle

MERLUZZO

Scottish cod fillet with fresh borlotti bean salad, sweet Italian onions, San Marzano tomatoes, taggiasche olives and Kitchen Garden herbs

CALAMARI FRITTI

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



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Contorni / Sides

PATATE

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

VERDURE

Roasted Italian vegetables, taggiasche olives, lovage and horseradish crumb

MELOGRANO

Raw spinach, cooked Amalfi lemon, almonds and pomegranate

Dolci / Desserts

TIRAMISU

Mascarpone cream, Marsala soaked Genovese sponge and coffee

BOMBOLONI

Homemade doughnuts with crema pasticcera

PANNA COTTA

Classic vanilla set pudding with caramel and Kitchen Garden blueberries and tangerine sage syrup

TORTA DELLA NONNA

Light pastry and Italian crema pasticcera tart with Scottish raspberries

GELATO CON PESCHE

Vanilla ice cream with baked fresh Italian peaches with caramelised almonds

AFFOGATO

Vanilla ice cream and espresso

SORBETTO

Watermelon and Prosecco sorbet

We have a range of Italian liqueurs if you're in the mood.
Chilled limoncello perhaps?

Your choice of coffee and tea available

*Keep smiling - We are donating one £1 per cover in July to the
Edinburgh & Lothians Health Foundation, the NHS Lothian's official
charity www.elhf.co.uk*

