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 dough balls and fried Kitchen Garden sage with anchovies

ARANCINI £8
Crispy Sicilian risotto balls with Mozzarella di Bufala DOP and arrabbiata sugo, Parmigiano Reggiano DOP and fresh chillies

MOZZARELLA £9
Mozzarella di Bufala DOP with candied Datterini tomato and basil tuille

ZUPPA TOSCANA £7
Classic Tuscan cannellini bean soup with cavolo nero, garlic and Capezzana EV olive oil

PROSCIUTTO DI PARMA £9
Prosciutto di Parma DOP with Maturano roasted peaches and macadamia nut crumb

CAPE SANTE £14
Isle of Mull scallops, broad beans, roasted fennel purée and crispy
Speck di Prosciutto DOP

Secondi / Mains

RAVIOLI £18
Homemade ravioli with spinach and ricotta, butter sugo and mozzarella di Bufala DOP fontuda

CONTADINO £18
Contadino with fresh orecchiette, piccante sausage, cremini mushrooms, dried porcini, fresh cream, rocket and Parmigiano Reggiano DOP

TORTELLONI £25
Eyemouth lobster tortelloni with chilli and mascarpone, lovage oil and crispy leeks

OLIVIA £18
Spaghettini with pan fried Datterini tomatoes, fresh basil, Taggiasche olives and capers, Capezzana EV olive oil and a little garlic

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

SOGLIOLA £20
Scottish lemon sole fillet with caper, Amalfi lemon and parsley butter

CALAMARI FRITTI £18
Fresh Scottish baby squid, courgette and edible flowers deep fried
with fresh fennel cress and sweet cicely homemade mayonnaise

Covid Charge £2 per person
Our Covid fee is to contribute towards some of the cost that we incur on a daily basis.
For example the teams PPE, your table covering, the enhanced cleaning we are carrying out throughout the day and the social distancing measures we now have in place.
Please note we have not added this cost onto our menu prices.

WE'RE GOOD TO GO

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Contorni / Sides

POMODORI £5
Seasonal Italian tomato, basil and fresh garlic salad

PATATE £4
Roasted Carroll's Heritage potatoes with oregano, lemon and fresh chilli

VERDURE £4
Roasted Italian vegetables, taggiasche olives, lovage and horseradish crumb

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 hot chocolate chocolate sauce and gianduja ice cream

PANNA COTTA £6
Classic vanilla set pudding with caramel and Kitchen Garden berries

TORTA CIOCCOLATO £7
70% cocoa torta with Perthshire brambles and Katy Rogers creme fraiche

PEACH CRUMBLE £8
Baked Italian peaches and wholemeal almond crumble with apricot sorbet. Served warm

GORGONZOLA DOLCE £8
With Victor's honey and Italian fruit

AFFOGATO £6
Vanilla ice cream and espresso

AMARO AFFOGATO £10
Classic Affogato with an added shot of Victor's favourite Amaro Nonino

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

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

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 blueberries.