

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



## 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 butter sugo, Parmigiano Reggiano DOP

### MOZZARELLA £8

Mozzarella di Bufala DOP with candied Datterini tomato and basil tuille

### ZUPPA DI COZZE £10

Shetland mussels and San Marzano tomato broth with garlic, parsley and homemade ciabatta

### PROSCIUTTO DI PARMA £9

Prosciutto di Parma DOP with roasted plums and whipped mascarpone

### BURRATA £9

Honey poached Abate pears, burrata and hazelnut lemon verbena pesto

## Secondi / Mains

### RAVIOLI £18

Homemade ravioli with spinach, 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 £20

Roasted violet aubergine and Parmigiano Reggiano tortelloni with light red pepper sauce and toasted pine nuts

### OLIVIA £18

Spaghettoni with pan fried Datterini tomatoes, fresh basil, Taggiasche olives and capers, I'Ciacca EV olive oil and a little garlic

### CAPELANTE £22

Seared Isle of Mull scallops, roasted cauliflower puree, pickled apple and smoked pancetta

### MILANESE £18

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

### AGNELLO £24

Pan roasted Highland lamb rump, pureed Cannellini beans, rainbow chard and pistachio and pomegranate pesto

### SOGLIOLA £20

Scottish lemon sole fillet baked with Parmigiano cream sauce with Italian greens, courgettes and crispy capers

### 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.



## 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 £6

Chilli 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, amaretti biscuits and coffee

BOMBOLONI £8

Homemade doughnuts with hot chocolate sauce and gianduja ice cream

PANNA COTTA £6

Orange panna cotta with prickly pears and garden mint

CANNOLI £7

Sicilian cannoli filled with fresh ricotta, Amalfi lemon and served with roasted white chocolate

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



@ContiniGeorgeStreet



@ContiniBites



@ContiniBites

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.

