

*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 DI BUFALA £8

Mozzarella di Bufala DOP with Sicilian peppers served agrodolce, sweet and sour

POLPETTE AL VINO BIANCO £9

Scottish spiced pork and sultanas meatballs in Maturano white wine

PROSCIUTTO DI PARMA £9

Prosciutto di Parma DOP with rocket, pomegranate and shaved Parmigiano Reggiano

BURRATA £9

Honey roast pumpkin, burrata and spiced pistachio

Secondi / Mains

AGNOLOTTI £18

Homemade agnolotti stuffed with Peelham Farm Beef ragu, bechamel, sugo and Mozzarella Di Bufala

CONTADINO £18

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

TORTELLONI £22

Eyemouth lobster tortelloni with chilli, Amalfi lemon and butter sauce, crispy fennel

OLIVIA £18

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

MERLUZZO £18

Herb crusted Scottish cod with grilled fennel, artichokes and Kitchen Garden lemon verbena salsa

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

FRITTO MISTO £18

Fresh Scottish baby squid, sustainable Great British prawns and courgette deep fried with Mara seaweed 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

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

PROFITEROLES £7

Profiteroles filled with vanilla crema pasticceria and chocolate

PANNA COTTA £6

Panna cotta with blood oranges and mini meringues

TORTA CIOCCOLATO £7

70% cocoa torta with Katy Rogers' creme fraiche

AFFOGATO £6

Vanilla ice cream and espresso

SORBETTO £6

Amalfi lemon sorbet

Non alcoholic cocktails £7

KITCHEN GARDEN SOUR

Seedlip Garden with Laprig Valley apple juice, Amalfi lemon and Kitchen Garden herbs

PERA AUTUNNALE

Abate pear juice, fresh ginger, Victor's honey topped up with Bonaccord ginger beer

ANGURIA SOUR

Seedlip Garden, watermelon syrup, egg white, basil



@ContiniGeorgeStreet



@ContiniBites



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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 and so much more...

