

# CONTINI

GEORGE STREET, EDINBURGH

## THE BELLAVISTA ROOM

*An exclusive events space with fabulous food sourcing from the best of Scottish and Italian produce*

Our Bellavista room is located in the former vault of our iconic Georgian banking hall venue

This intimate and cosy private dining space can seat up to 14 guests around our bespoke oval dining table

Ideal for celebrating a special birthday, anniversary, family gathering, small wedding, discrete business meeting, lunch or dinner

No matter what time of day you are looking for we have it covered



0131 225 1550 // [EVENTS@CONTINI.COM](mailto:EVENTS@CONTINI.COM)

# CLASSIC CONTINI MENU

THREE COURSES WITH BREAD £45

## PANE AL FORNO

Homemade focaccia with sundried tomato salsa

## PRIMI

### MOZZARELLA DI BUFALA

Mozzarella di bufala with Datterini tomatoes and fresh basil

### PROSCIUTTO DI PARMA

Prosciutto di Parma with seasonal Italian fresh fruit

### MELANZANE

Melanzane char grilled and dressed with Vin Cotto,  
Pomegranate seeds and fresh mint

## SECONDI

### SOGLIOLA

Roast Peterhead lemon sole with fresh cream Parmigiano Reggiano,  
courgettes and chanterelle

### MILANESE

Our classic free range chicken milanese with roasted Sicilian almond  
puree, cooked Amalfi lemon, capers and seasonal Italian leaves

## PASTA

Fresh Truffetti pasta from Puglia with pan fried Pchino tomatoes,  
Taggiasche olives and capers

## DOLCI

### TORTA CIOCCOLATO

70% cocoa cake served with Katy Rodger's creme fraiche

### FRUTTA FRESCA

Seasonal Italian fresh fruit with Amalfi lemon sorbet

### GORGONZOLA DOP

Gorgonzola DOP with fresh seasonal Italian fruit and Pane Carasseau



# BELLAVISTA TASTING MENU

FIVE COURSES WITH BREAD £55

## PANE AL FORNO

Homemade Focaccia with Fontodi EVOO

## ARANCINI

Kitchen Garden thyme and Gorgonzola DOP arancini  
served with butter sugo

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## ANTIPASTO

Mozzarella di Bufala DOP with roasted Italian figs  
and rosemary tuile

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## PASTA

Homemade ravioli filled with spinach and ricotta  
with a Kitchen Garden sage and amaretti butter

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## PESCE

Chargrilled sea bass with pan fried spinach,  
courgettes capers and Taggiasche olives

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## DOLCI

Vanilla Panna Cotta with Italian cherries  
and caramelised Sicilian almonds



SAMPLE MENU