

Welcome to Contini George Street. Our commitment to provenance and sourcing has never been more important, Bringing the freshest Scottish produce with our Italian ingredients that we import direct from Italy, exclusively for you.

Buon Appetito

Aperitivo

PANE AL FORNO £5 (NGCI optional)
Homemade focaccia with I'Ciacca EVOO

Primi

ARANCINI £8
Crispy Arancini with taleggio, butter sugo, Parmigiano Reggiano DOP and crispy sage

PUNTARELLE £8
Fresh Puntarelle with anchovies, parsley and lemon dressing with sourdough crackers and touch of chilli

MOZZARELLA *Selected exclusively by Victor from Campania* £10 (NGCI)
Mozzarella di Bufala DOP, roasted San Marzano DOP tomatoes and fresh basil crumb

BURRATA *Selected exclusively by Victor from Puglia* £12 (NGCI)
Burrata with new season persimmon from Modena, pomegranate, pistachio crumbs and new season Fontodi EVOO

SPECK DI PROSCIUTTO £10 (NGCI)
Speck di Prosciutto DOP, roasted violet aubergines, mascarpone and roasted pistachios

CENTOTRE ANTIPASTO £22
Roasted Italian peppers, violet aubergines, courgettes and San Marzano tomatoes, Speck di Prosciutto DOP and Mozzarella di Bufala DOP. Fresh rocket, taggiasche olives and I'Ciacca EVOO

Pasta Asciutta

OLIVIA £19 (NGCI optional)
Spghettini with Pachino tomatoes, Taggiasche olives, capers, garlic, basil and Capezzana EVOO

CONTADINO £20 (NGCI optional)
Fresh orecchiette pasta with Contini recipe sausage made by Crombies, cremini mushrooms, dried porcini, fresh cream, rocket and Parmigiano Reggiano DOP

AMATRICIANA £22
Linguine with Guanciale, Pachino tomato, red onions and chilli

Pasta Fatta in Casa

GNOCCHI £22
Homemade gnocchi with Phantassie pumpkin, Kitchen Garden sage butter and amaretti crumb

RAVIOLI £22
Spinach and ricotta stuffed homemade pasta served with sage butter and amaretti crumb



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Pesce

MERLUZZO £24 (NGCI)

Oven roasted cod with Pachino tomatoes, capers, Taggiasche olives, spinach and touch of garlic

CALAMARI FRITTI £24

Lightly fried fresh Scottish squid and courgette with homemade Mara seaweed mayonnaise

ARAGOSTA £32 (NGCI optional)

Fresh half Scottish lobster and linguine with pan fried Datterini tomatoes, Amalfi lemon, parsley and chilli

Secondi

MILANESE £20

Chicken Milanese, almond puree, Italian leaves, fried new season potatoes and gremolata

AGNELLO £34 (NGCI)

Rump of Highland lamb, new season borlotti bean puree, cima di rapa, pomegranate seeds and salsa verde

POLPETTE £22

Fennel and sultana Peelham Farm pork meatballs cooked in a tomato sugo with soft polenta and crispy cavolo nero

PORCHETTA £27

Borders roast pork, pan fried Cavolo Nero, whipped mash with apple and Nonino grappa

FUNGHI £20 (NGCI)

Sauteed wild mushrooms, butternut squash puree, pan fried polenta and kitchen garden horseradish creme

Contorni

PATATE £5

Fried potatoes with Kitchen Garden rosemary served with homemade Mara seaweed mayonnaise

MELOGRANO £5 (NGCI)

Raw spinach, cooked Amalfi lemon, apple soaked sultanas, roasted almonds, Victor's honey and I'Ciacca EVOO

POMODORI MISTI £6 (NGCI)

Selection of new season Italian tomatoes with I'Ciacca EVOO, Vincotto and Parmigiano Reggiano DOP

Our Olive oils:

Our olive oil is the foundation of our cooking. These are precious raw ingredients. These make our food Italian. These are available for you to buy to take home. We're sharing the love.

Le Ferre, 100% Coratina olives from Puglia 2021 harvest.

Fontodi, 2021 harvest. Correggiolo and Moraiolo olives from one of Tuscany's top Chianti producers. I'Ciacca "Sofias Olive Oil" 2021 harvest

Made on the family farm by Carina's niece with Frantoio, Moraiola, Leccino and Marina olives

Retail Price: £25



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