

CONTINI

GEORGE STREET, EDINBURGH

BEST OF CONTINI

PANE AL FORNO

Homemade focaccia with new season I'Ciacca Olive Oil

Primi / Starter

ARANCINI

Crispy arancini with Gorgonzola DOP, Parmigiano Reggiano DOP, butter sugo, crispy sage

MOZZARELLA

Mozzarella di Bufala DOP, Italian tomatoes and fresh basil

SPECK di PROSCIUTTO

Speck di Prosciutto DOP, Wynad black pepper glazed rhubarb, stracchino, crispy wild rice

Secondi / Mains

MILANESE

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

MERLUZZO

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

OLIVIA

Spaghettoni with Pachino tomatoes, Taggiasche olives, capers, garlic, basil and Capezzana EVOO

Dolci / Desserts

TIRAMISU

Marsala whipped Mascarpone cream and coffee-soaked Genovese sponge

PANNA COTTA

Vanilla panna cotta, Kitchen Garden rhubarb syrup with dried raspberry

TORTA CIOCCOLATO

70% cocoa torta with Katy Rodger's creme fraiche, soured Amarena cherries and dark chocolate soil

Additional course (£8 supplement)

GORGONZOLA DOLCE DOP

A young, soft sweet, blue veined cow's milk cheese from Lombardy in the north of Italy. Served with pears, Victor's honey and pane carasau

CONTINI

GEORGE STREET, EDINBURGH

TASTING MENU

6 Courses

PANE AL FORNO

Homemade flavoured focaccia served with I'Ciacca new season EVOO

AMUSE BOUCHE

Crispy arancini with Mozzarella di Bufala DOP, Parmigiano Reggiano DOP and warm butter sugo

PRIMI

Speck di Prosciutto DOP, Wynad black pepper glazed rhubarb, stracchino, crispy wild rice

PASTA

Homemade agnolotti stuffed with ricotta, East Lothian crab, chilli and dill butter

SECONDI

Highland lamb, aubergine mantecato, crusted artichokes, Gorgonzola Dolce DOP fontuda and mint salsa verde

FORMAGGI

Gorgonzola Dolce Dop

A young, soft sweet, blue veined cow's milk cheese from Lombardy in the north of Italy.
Served with Italian pear, Victor's honey and pane carasau

DOLCI

70% cocoa torta with Katy Rodger's creme fraiche, soured Amarena cherries and dark chocolate soil

CONTINI

GEORGE STREET, EDINBURGH

VEGETARIAN TASTING MENU

6 Courses

PANE AL FORNO

Homemade flavoured focaccia served with I'Ciacca new season EVOO

AMUSE BOUCHE

Arancini

Crispy arancini with Mozzarella di Bufala DOP and warm butter sugo

PRIMI

Mozzarella Di Bufala DOP, datterini tomatoes, basil crumb and Le Ferre EVOO

PASTA

Homemade ravioli stuffed with spinach and ricotta served with sage butter and amaretti crumb

SECONDI

New season Denhead Farm asparagus and Italian new season fava beans Vialone Nano risotto with Parmigiano Reggiano DOP and lemon zest

FORMAGGI

Loch Arthur Cheddar served with Italian pear, Victor's honey and pane carasau

DOLCI

Torta Cioccolato

70% cocoa torta with Katy Rodger's creme fraiche, soured Amarena cherries and dark chocolate soil