



Victor & Carina
CONTINI

GEORGE STREET, EDINBURGH



PRIVATE DINING AT
CONTINI GEORGE STREET



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'Here, they go back to their Italian roots, serving classic southern Italian food made from Scottish and Italian produce. It's worth visiting for the décor alone - housed in a former Georgian banking hall, with a vaulted ceiling, sculpted pillars, chandeliers and a marble bar, Contini is one of the most beautiful restaurants in the city.'

As featured in the best restaurants to
eat in Edinburgh by BBC Good Food Guide



Contact our events team on 0131 225 1550 option 4
or email events@contini.com

ABOUT VICTOR AND CARINA CONTINI

Our story starts over a hundred years ago when our families arrived here as immigrants from rural Italy. They had been farmers but, without any land, they decided to make a living from the other thing they knew and loved - good food.

From ice cream and fish and chip shops, to an Italian delicatessen, our family have been honoured to serve our customers on the east coast of Scotland for over a century. We use the very best local produce and a huge helping of Italian passion for hospitality, sourcing, quality and simplicity.

In 2004 we started a new chapter when we opened Contini George Street in a converted banking hall. From day one, it has delivered fresh, seasonal and authentic Italian cooking.



We're proud to call ourselves Italian Scots and the best way to prove this is by having somewhere to serve great food. With so many new restaurants opening in our beautiful city we truly appreciate all the support you give our independent local restaurants and cafes. This in turn supports a much wider community of local artisan suppliers throughout Scotland. Without them Scotland's food and drink heritage would look very different.

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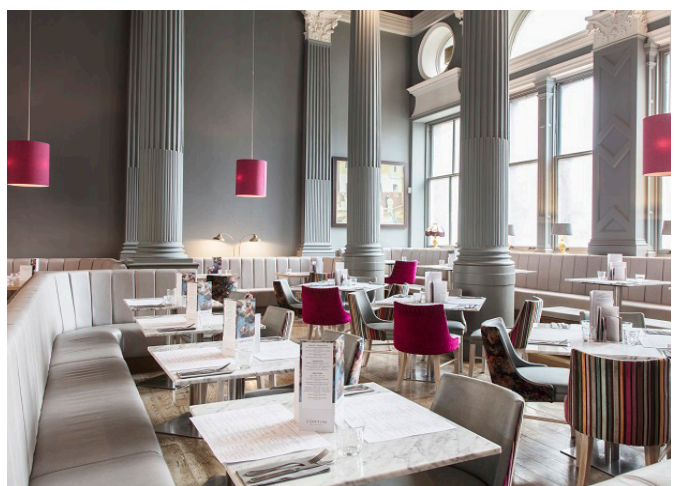
AWARD WINNING ITALIAN RESTAURANT LOCATED IN THE NEW TOWN

Our beautiful, vibrant and buzzy Italian restaurant is situated in one of Edinburgh's most beautiful rooms. This former banking hall is modelled on a Florentine Palazzo and delivers every-thing you want from a fabulous, authentic and contemporary Italian restaurant.

We source our produce direct from the markets in Italy and change our menus with the seasons with homemade pasta and delicious Puglian focaccia made fresh every morning. Our food is perfect for sharing. A fun, informal and very special family restaurant.

Discover our 'Best of Contini' menu, which is perfectly designed for sharing with your fellow diners. Our 6 Course Tasting Menu is the best way to sample a true Italian feast. Why not arrange for a pre-dinner aperitivo in the Italian Bar before moving to the restaurant for dinner?

Available for private hire for seated dinners of up to 96 guests.



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OUR ITALIAN BAR

The Italian Bar is available for hire as a standing reception venue in the heart of the New Town.

A beautiful and relaxed space, perfect for a pre-dinner drinks reception, leaving party, book launch or any informal celebration. Enjoy a selection of crostini or mini bowls while sipping from delicious cocktails, prosecco and fine Italian wines.

Available for canape and drinks reception for up to 50 guests.



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BELAVISTA PRIVATE DINING ROOM

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

This intimate and cosy private dining space can seat up to 16 guests around our bespoke dining table and is ideal for celebrating a special birthday, anniversary, family gathering, small wedding, or discrete business meeting, lunch or dinner.

Contini George Street is open for breakfast, lunch and dinner so no matter what time of day you are looking for, we have it covered.



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SAMPLE TASTING MENU

PANE AL FORNO

Homemade flavoured focaccia
served with I'Ciacca new season olive oil

AMUSE BOUCHE

Baccala Mantecato
Whipped salt cod with I'Ciacca EVOO with puntarelle

PRIMI

Speck di Prosciutto DOP with poached Abate pears,
radicchio puree and roasted pistachio

PASTA

Ravioli
Spinach and ricotta ravioli with sage butter and amaretti

SECONDI

Choice of Main

Sogliola

Lemon sole baked with spinach, courgettes,
Parmigiano Reggiano and cream

or

Agnello

Highland lamb rump, cannellini puree, pan fried puntarelle,
salsa verde and new season Capezzana EVOO
Served with rosemary roast potatoes

FORMAGGI

Gorgonzola Dolce Dop
A young, soft Sweet, blue veined cow's milk cheese
from Lombardy in the north of Italy.
Served with grapes, Victor's honey and pistachio cantucci

DOLCI

Panna Cotta
Served with new season rhubarb compote

BEST OF CONTINI MENU

PANE AL FORNO

Homemade focaccia with new season I'Ciacca EVOO

PRIMI / STARTER

Arancini

Crispy arancini with porcini and cremini mushrooms
with a cream and Fontina salsa

Burrata

Burrata with roast Italian fennel, Taroccan blood orange,
toasted fennel seeds and I'Ciacca EVOO

Speck di Prosciutto

Speck di Prosciutto DOP, poached Abate pears,
radicchio puree and roasted pistachio

SECONDI / MAINS

Milanese

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

Merluzzo

Chargrilled cod with Pachino tomatoes, capers,
spinach and Taggiasca olives

Ravioli

Homemade ravioli with spinach and ricotta
with sage butter and amaretti

Dolci / Desserts Formaggio / Cheese

DOLCE

Tiramisu

Marsala whipped Mascarpone cream and coffee-soaked
Genovesesponge with homemade amarena cherry amaretti