

Complimentary homemade Kitchen Garden rosemary focaccia
with a little taste of Italian sunshine



Primi / Starter

BRUSCHETTA CON CREMA MANTECATO £7

Lightly fried focaccia with Venetian style creamed salt cod, chilli and parsley
and I'Ciacca olive oil

ARANCINI £8

Thyme arancini with tomato butter sugo and Parmigiano Reggiano

BURRATA £9

Burrata, Scottish asparagus with golden sultana and roasted fresh Italian walnut
salsa

PROSCIUTTO DI PARMA £9

Prosciutto Di Parma DOP, shaved sweet Italian melon and garden mint with fresh
ricotta

MOZZARELLA £8

Mozzarella Di Bufala DOP, roasted Pachino tomatoes with a basil crumb

INSALATA DI MARE £12

Fresh calamari, mussel and fresh water prawn salad with raw fennel, cucumber, a
little sweet onion with Amalfi lemon and I'Ciacca olive oil.

Secondi / Mains

AGNELLO £20

Borders lamb rump, cannellini puree, roasted aubergine, pomegranate and salsa verde

CAPELANTE £22

Isle of Mull Scallops, grilled fennel, new season garden peas and crispy
Prosciutto di Parma

PESCE £18

Scottish red mullet fillet with walnut and parsley pesto with fine green beans

CALAMARI FRITTI £18

Fresh Scottish baby squid, courgette and edible flowers deep fried with Mara
seaweed homemade mayonnaise

MILANESE £18

Chicken milanese, almond puree, Italian lettuce, gremolata, potatoes

CONTADINO £18

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

OLIVIA £18

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

TORTELLONI £22

East Coast lobster filled tortelloni, chilli lemon butter and garden herbs

GNOCCHI £16

Classic potato gnocchi, surf clams with fresh basil and pine kernel pesto
genovese and new season broad beans with ricotta salata

Contorni / Sides



PANE AL FORNO £5

Homemade focaccia with salsa di pomodoro

PATATE £4

Roasted Carroll's Heritage potato with wild garlic mayonnaise and garden herbs

VERDURE £6

Chilli roasted Italian vegetables, Taggiasche olives, wild garlic crumb

MELOGRANO £5

Raw spinach, cooked Amalfi lemon, almonds and pomegranate

ASPARAGI CON ZUCCHINI £7

Asparagus and courgette salad ,cooked Amalfi lemon ,ricotta salata, toasted olive oil breadcrumbs

Dolci / Desserts

TIRAMISU £7

Marsala whipped Mascarpone cream, coffee-soaked Genovese sponge

TORTA CIOCCOLATO £7

70% cocoa torta with Katy Rogers' creme fraiche & hazelnut praline

PANNA COTTA £7

Panna Cotta with Vin Santo caramelised orange

Add Vin Santo with cantuccio

BOMBOLONI £8

Homemade doughnuts with chocolate ganache and vanilla crema pasticcera

AFFOGATO £7

Vanilla ice cream and espresso

GELATI & SORBETTI £6

Selection of homemade gelati and sorbetti. Ask your server for flavours.

Vini Dolci

2015 RECIOTO DELLA VALPOLICELLA, CORTE GIARA, VENETO, ITALY (13%) (V) (VG)

A succulent wine with a sweetness accompanied by crisp acidity and a long, satisfying finish. 50ml £8

2011 VIN SANTO DI CARMIGNANO, CAPEZZANA, TUSCANY, ITALY (14%) (V) (VG)

Intense aromas of dried fruit and orange peel. Indulgent palate. Long and spicy finish. 50ml £11

ACQUA MINERALE / SPREMUTE / BEVENDE

SAN PELLEGRINO SPARKLING WATER (litre) £5.00 (500ml) £3

ACQUA PANNA STILL WATER (litre) £4.50 (500ml) £3

LAPRIG VALLEY APPLE JUICE £4.50

BON ACCORD LEMONADE / RHUBARB / GINGER BEER (275ML) £4.00

FENTIMANS TONIC WATER / LIGHT TONIC (125ml) £2.50

LIMONATA ARANCIATA / SAN PELLEGRINO (330ml) £3.50

COKE £4 / DIET COKE (330ml) £3.75

OUR SUPPLIERS

We're delighted to be supporting Phantassie Organic Eggs, Welch Fishmongers, Campbells Prime Meats, Grahams the Family Dairy, I'Ciacca, Capital, CQS, Carroll's Heritage Potatoes and many other small local suppliers. Our kitchen garden always brings the best Scottish season harvests to our menus with beautiful edible flowers, herbs, leaves, broad beans and blueberries.



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