

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



Primi / Starter

ARANCINI £8

Crispy Sicilian risotto balls with Mozzarella di Bufala DOP and butter sugo,
Parmigiano Reggiano DOP

MOZZARELLA £8

Mozzarella di Bufala DOP with Sicilian peppers served agrodolce, sweet and sour

SPECK DI PROSCIUTTO £9

Speck di prosciutto, pickled cantaloupe melon, whipped mascarpone

POLPETTE £9

Peelham Farm spiced meatballs, rosemary sugo and soft polenta

BURRATA £9

Burrata with pears, lemon, parsley and hazelnut pesto

Secondi / Mains

TORTELLONI £18

Scottish smoked salmon tortelloni with cream vodka and dill

CONTADINO £18

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

OLIVIA £18

Spaghettini with pan fried Datterini tomatoes, fresh basil, Taggiasche olives and
capers, I Ciacca olive oil and a little garlic

PESCE £23

Scottish halibut, fresh spinach and fennel with Amalfi lemon and caper butter

OSSO BUCCO £20

Scottish veal braised with Chianti, whipped mash potato and salsa verde

GNOCCHI £16

Homemade gnocchi with pumpkin and brown butter sauce, dried cranberries and sage

ARAGOSTA £30

Fresh Scottish lobster and roasted potato with a Amalfi lemon and smoked garlic
mayonnaise

MILANESE £18

Free range chicken Milanese style in breadcrumbs with rosemary roast Carroll's
Heritage potatoes, almond puree, cooked Amalfi lemon, capers and gremolata

CALAMARI FRITTI £18

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

Covid-19 Charge £2 per person

Our Covid-19 fee is to contribute towards some of the cost that we incur daily. For example, the
teams PPE, your table covering, the enhanced cleaning we are carrying out throughout the day and the
social distancing measures we now have in place. Please note we have not added this cost onto our
menu prices.



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Contorni / Sides

PANE AL FORNO £5

Homemade focaccia with I Ciacca's new season EVOO

PATATE £4

Roasted Carroll's Heritage potatoes with oregano, lemon and fresh chilli

VERDURE £6

Chilli roasted Italian vegetables, Taggiasche olives, lovage and horseradish crumb

MELOGRANO £5

Raw spinach, cooked Amalfi lemon, almonds and pomegranate



Dolci / Desserts

TORTA DI NATALE £7

Panettone bread & butter pudding served hot with pouring cream

TIRAMISU £7

Marsala whipped Mascarpone cream, coffee-soaked Genoise sponge and amaretti biscuit

PROFITEROLES £7

Profiteroles filled with vanilla crema pasticceria and chocolate

TORTA CIOCCOLATO £7

70% cocoa torta with Katy Rogers' creme fraiche

PANNA COTTA £6

Panna cotta with blood oranges curd and mini meringues

AFFOGATO £7

Vanilla ice cream and espresso

SORBETTO £6

Amalfi lemon OR persimmon sorbet

NON-ALCOHOLIC COCKTAILS £7

NOGRONI

Lyre's non-alcoholic Apéritif Rosso, Lyre's Italian Orange and Stryk Not Gin served just like the Classic Negroni on ice and with an orange peel

NONPEROL

Crodino, dash of non-alcoholic white wine and sparkling water served with a slice of orange

PERA AUTUNNALE

Abate pear juice, fresh ginger, Victor's honey with Bonaccord ginger beer

SANBITTER SPRITZ

Sanbitter, pink grapefruit and ginger ale. Your ultimate Virgin Campari spritz!

OUR SUPPLIERS

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



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