

Primi / Starter

ARANCINI £8

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

MOZZARELLA £9

Mozzarella Di Bufala DOP, candied datterini tomato and persimmon fruit puree

BURRATA £10

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

BRESAOLA £10

Air dried fillet of Valtellina beef IGP, rocket, Parmigiano Reggiano DOP and I Ciacca Extra Virgin Olive Oil

SALAME £8.50

Salame Calabrese, roasted violet aubergine, creme fraiche, fresh mint, pomegranate seeds and pistachio crumb

POLPETTE £10

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

Pasta

CONTADINO £18

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

OLIVIA £18

Trofiette pasta with Pachino tomatoes, Taggiasche olives, capers, garlic, basil and I'Ciacca EVOO

GNOCCHI CACIO E PEPE £19

Homemade gnocchi with Errington's Corra Linn and Parmigiano Reggiano DOP, Wynad black pepper and Jerusalem artichoke crisps

AGNOLOTTI £20

Homemade agnolotti stuffed with Peelham Farm Beef ragu, bechamel, sugo and Mozzarella Di Bufala

PASTA CON VERDURE INVERNALI £18

Fresh trofiette pasta served with Italian winter greens, chilli, garlic and Amalfi lemon

Secondi / Mains

MILANESE £19

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

CALAMARI FRITTI £22

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

TAGLIATA £35

Chargrilled Campbell's Gold 8oz sirloin steak, cooked medium rare, with grilled radicchio, slow roasted thyme San Marzano tomatoes, Parmigiano Reggiano DOP and Vin Cotto

CAPELANTE £23

Seared hand-dived Isle of Mull scallops with roasted cauliflower purée, roasted aubergine and crispy Prosciutto di Parma DOP

AGNELLO £26

Rump of Highland lamb, Heritage roast potatoes, cavolo nero, pomegranate and salsa verde

MERLUZZO £23

Oven roasted cod with Pachino tomatoes, capers, spinach and Taggiasca olives

Contorni / Sides

PANE AL FORNO £4.50

Homemade focaccia with new season I'Ciacca EVOO

PATATE £5

Fried Heritage potato with Kitchen Garden rosemary served with homemade Mara seaweed mayonnaise

MELOGRANO £5

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

POMODORO SAN MARZANO £5.50

Thyme roasted San Marzano tomatoes with, I'Ciacca EVOO and Vincotto

RADICCHIO TREVISO £7

New season Radicchio Rosso di Treviso PGI, pear, walnuts and Gorgonzola Dolce DOP

Dolci / Desserts Formaggio / Cheese

TIRAMISU £7.50

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

TORTA CIOCCOLATO £7.50

70% cocoa torta with Katy Rodger's Katy Rodger's creme fraiche and hazelnut praline

PANNA COTTA £8

Panna Cotta served with Pera Abate and seabuckthorn curd

PANETTONE AL FORNO £7

Panettone bread and butter pudding with custard and Katy Rodger's creme fraiche

AFFOGATO £7

Gelato with espresso, the classic combination

AMARO AFFOGATO £12

The most heavenly combination! Gelato, espresso and Victor's favourite digestivo

GELATI & SORBETTI £6

Selection of homemade gelati (Vanilla, Chocolate, Pistachio, Strawberry) and sorbetti (Amalfi lemon, Italian persimmon, Raspberry)

GORGONZOLA DOLCE DOP £9.50

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

Vini Dolci

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

A succulent wine with a marked sweetness with crisp acidity. 50ml £8

2013 VIN SANTO DI CARMIGNANO, CAPEZZANA, TUSCANY, ITALY (14%) (V) (VG)

Carina and Alina's all time favourite. Intense aromas of dried fruit and orange peel. Delicious! 50ml £11



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