

Our commitment to provenance and sourcing has never been more important. Bringing the freshest Scottish produce with our Italian ingredients that we import direct from Italy, exclusively for you. Buon Appetito!

Please note that our menu changes regularly to reflect seasonal availability and specials that may only feature for a few days.

Primi

ANGURIA E CAPRINO £12

Watermelon salad with goat cheese, baby basil, Contini Kitchen Garden mint, roast hazelnuts, Sofia's EVOO

ARANCINI £10

Crispy arancini with Gorgonzola DOP, 12 months aged Parmigiano Reggiano DOP, fresh chilli, warm butter sugo

MOZZARELLA DI BUFALA DOP £12

Mozzarella di Bufala DOP, datterini tomatoes, fresh basil, Sofia's EVOO

BURRATA £14

Fresh Puglian burrata, roasted and fresh Italian courgette, mint, Victor's honey

BRESAOLA £12

Air dried fillet of beef, 12 months aged Parmigiano Reggiano DOP, rocket leaves

INSALATA DI MARE £14

Scottish mussels and squid salad with celery, cucumber, fresh dill, chilli, Amalfi lemons

SPECK di PROSCIUTTO £13

Speck di Prosciutto, Italian apricots, chilli jam, ricotta

CENTOTRE ANTIPASTO £29

A selection of our favourite antipasto items: Speck di Prosciutto, Mortadella IGP, Salame Finocchiona, Mozzarella di Bufala, Pecorino Toscano, honeydew melon, Homemade Rosemary focaccia

Pasta

TROFIE AL PESTO £22

Fresh trofiette, Contini Kitchen Garden basil pesto alla Genovese, 12 months aged Parmigiano Reggiano DOP, dried chilli, pine nuts

MEZZE MANICHE ALLA SORRENTINA £22

Mezze maniche pasta, smoked scamorza, new season Datterini tomatoes, garlic, fresh basil

GNOCCHI CACIO E PEPE £24

Homemade gnocchi, Chanterelle mushrooms, 12 months aged Parmigiano Reggiano DOP, Wayanad black pepper, pink peppercorns

CONTADINO £23

Fresh orecchiette, Contini recipe sausage, cremini mushrooms, dried porcini, Graham's Dairy double cream, rocket, 12 months aged Parmigiano Reggiano DOP

CARBONARA £22

Spaghettoni, guanciale, Phantasie organic eggs, Pecorino Romano
Served in the very Italian style - ambient temperature

RAVIOLI £26

Homemade ravioli stuffed with Mortadella, ricotta, Italian courgettes, pistachio, butter sauce

Secondi

FRUTTI DI MARE £26

Linguine, Shetland steamed mussels, fresh Scottish squid, parsley, chilli, 'Pieropan' Soave Classico

SOGLIOLA £32

Oven roasted lemon sole, Italian courgettes, caper berries, Contini Kitchen Garden chard, 12 months aged Parmigiano Reggiano DOP crema

NASELLO £28

Chargrilled hake, panzanella salad, cucumber, new season Datterini tomatoes, Italian sweet onion, crostini

CALAMARI FRITTI £26

Lightly fried fresh Scottish squid, Italian courgettes, homemade seaweed mayonnaise

MILANESE £25

Chicken Milanese, almond puree, Italian leaves, capers, fried potatoes, gremolata, cooked Amalfi lemon

RISOTTO £25

Vialone Nano risotto, new season Italian Datterini tomatoes, San Marzano tomatoes DOP, roasted thyme, 12 months aged Parmigiano Reggiano DOP, unfiltered Capezzana EVOO 2024

TAGLIATA £38

Chargrilled Gilmour's Gold 8oz sirloin steak, cooked medium rare, grilled radicchio, thyme roasted San Marzano tomatoes DOP, 12 months aged Parmigiano Reggiano DOP, Vin Cotto 8yo

Contorni

PANE AL FORNO £5

Homemade Rosemary focaccia with Sofia's EVOO

PATATE £5

Fried potatoes, Contini Kitchen Garden bay leaves, homemade seaweed mayonnaise

MELOGRANO £6

Raw spinach, cooked Amalfi lemon, apple soaked sultanas, roasted almonds, pomegranate seeds, honey, EVOO

ZUCCHINI £6

Raw courgette ribbons, mint, fresh chilli, 12 months aged Parmigiano Reggiano DOP, Amalfi lemon

POMODORI £6

Selection of seasonal Italian tomatoes, 12 months aged Parmigiano Reggiano DOP, Vincotto 8yo