

CONTINI AT HOME



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Thank you so much for choosing to shop at Contini at Home. We very much hope it was what you were expecting and that you enjoy!

To reassure you our kitchen has been commercially deep cleaned to meet current COVID-19 regulations. Our team is temperature checked on entering the building and wear PPE while working. Social distancing is in place in all parts of our building.

We recommend that all dishes are refrigerated on delivery. All our dishes have a two day shelf life.

Wherever possible we will be using foil containers that can be put direct in to the oven. Release the lid but keep it covered and heat in a preheated oven over 180°C for 15 mins. Then remove the paper lid and continue to cook for another 5 minutes until your dish is piping hot.

All containers are suitable for recycling.

If you have any questions you can tweet us at @continibites



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SPRING CLASSIC CONTINI MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and Sofia's extra virgin olive oil (wheat) (vegan)

The focaccia can be eaten at room temperature or wrap in tin foil and reheat at Gas 6 for 10 mins until hot

MOZZARELLA DI BUFFALA

Mozzarella di Bufala DOP with oven roasted pomodori datterini (dairy) (vegetarian)

Best served removed from the fridge and allow 10 minutes before serving

MILANESE

Almond breaded chicken Milanese, roasted Carroll's Heritage potatoes, radicchio rosso di Treviso IGP, cooked Amalfi lemon and gremolata (wheat) (dairy) (eggs)

Remove the chicken and the potatoes and place on a baking sheet.

Bake in a preheated oven Gas 6, 180°C for 15 - 20 mins until piping hot. Serve with the salad leaves.

Optional: Gremolata, this is a fresh lemon, fresh garlic, extra virgin olive oil and parsley sauce to dress over the salad or you can drizzle over the chicken before you roast in the oven

TIRAMISU

Our genovese sponge layered with mascarpone, espresso and Marsala (wheat) (eggs) (alcohol) (sulphur dioxide)

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CONTINI GEORGE STREET MENU

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BURRATA

Burrata with roast Italian fennel, Tarocco blood orange and I'Ciacca EVOO (dairy)

Best served removed from fridge and allow 15 minutes before serving and enjoy

CRAB RISOTTO

East Coast Crab Vialone Nano risotto with crispy courgettes (dairy) (gluten) (shellfish) (chilli)

Transfer the risotto to a pan and gently heat until piping hot. You can add a splash of water if it's looking a bit dry. Add the crab for the last 5 minutes.

OR VEGETARIAN RISOTTO OPTION

Vialone Nano risotto with seasonal vegetables (dairy) (gluten) (chilli)

Transfer the risotto to a pan and gently heat until piping hot. You can add a splash of water if it's looking a bit dry.

BREAD & BUTTER PUDDING

Brioche bread and butter pudding with poached Abate pears and almond purée. Served with creme fraiche (gluten) (dairy) (nuts)

Place the foil container direct in to the oven. Release the lid but keep it covered and heat in a preheated oven at 180°C for 15 mins. Then remove the paper lid and continue to cook for another 5 minutes until your dish is piping hot.

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THE SCOTTISH CAFE MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and Sofia's extra virgin olive oil (wheat) (vegan)

The focaccia can be eaten at room temperature or wrap in tin foil and reheat at Gas 6 for 10 mins until hot

MAC & CHEESE

Luxury Isle of Mull Mac and Cheese with Kitchen Garden herb crumb (dairy) (gluten)

Place the foil container direct in to the oven. Release the lid but keep it covered and heat in a preheated oven over 180°C for 20 mins. Then remove the paper lid and continue to cook for another 5 minutes until your dish is piping hot.

TRIFLE

Rhubarb and stem ginger trifle (dairy) (gluten) (eggs) (alcohol)

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THE CANNONBALL MENU

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The focaccia can be eaten at room temperature or wrap in tin foil and reheat at Gas 6 for 10 mins until hot

VELOUTE

White onion Veloute with Isle of Mull crumb (dairy)

Gently heat in a pan for 5 minutes and add the crumb as you serve. Alternatively heat in the microwave for 2 minutes.

CHICKEN SUPREME

Chicken Supreme with Paris Brown mushroom, tarragon and Peelham farm cured bacon cream sauce. Served with seasonal vegetables, herb butter and dauphinoise potatoes

Put the foil containers direct in to the oven. Release the lid but keep it covered and heat in a preheated oven 180°C for 20 mins. Then remove the paper lid and continue to cook for another 5 minutes until your dish is piping hot.

For the sauce: Gently heat in a pan for 5 minutes or alternatively heat in the microwave for 2 minutes.

IF YOU HAVE CHOSEN CHEESE

Scottish cheese selection from Ian Mellis with homemade chutney and oatcakes (dairy) (nuts) Best served removed from the fridge and allow 15 minutes before serving and enjoy

IF YOU HAVE CHOSEN STICKY TOFFEE PUDDING

Sticky toffee pudding with Katy Roger creme fraiche (dairy)

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THE WEEKLY SPECIAL MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary (wheat)

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MELOGRANO

Raw spinach, cooked Amalfi lemon, almonds and pomegranate (nuts)

Best served removed from the fridge and allow 15 minutes before serving and enjoy

GNOCCHI

Gnocchi with Taleggio, broad beans and peas with a hazelnut crumb (dairy) (nuts)

Put the foil container direct in to the oven. Release the lid but keep it covered and heat in a preheated oven over 180°C for 20 mins. Then remove the paper lid and continue to cook for another 5 minutes until your dish is piping hot. Add a tablespoon of olive oil if it is looking a little dry.

TORTA DI LIMONE CLASSICO

Amalfi lemon tart with Katie Rogers Creme Fraiche (eggs) (dairy) (gluten)

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CELEBRATION MENU

FOCACCIA

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MOZZARELLA DI BUFFALA

Mozzarella di Bufala DOP with oven roasted pomodori datterini (dairy) (vegetarian)

Best served removed from the fridge and allow 10 minutes before serving

LASAGNE

A Contini family classic. Inverurie beef to make the Bolognese with a little milk to tenderise the mince and a splash of white wine. Bechamel made with Mozzarella di Bufala and a little nutmeg. Homemade pasta (because when we're cooking in the restaurant we take no shortcuts) using Phantassie organic eggs and Italian pasta flour.

We finish with some butter sugo and more Mozzarella di Bufala. It can't be any better.

The lasagne is supplied in a metal foil container with a foil and paper lid. Remove from the fridge 20 minutes before cooking. Place on a baking sheet to keep your oven clean from any bubbly bits and bake in a pre-heated oven Gas 6, 180°C WITH THE FOIL LID on, for 30 minutes.

Remove the lid and continue cooking for a further 20-30 minutes until piping hot. Keep an eye as you want it lovely and crispy but don't let it burn. Serve with Parmigiano Reggiano which we supply freshly grated in a little container.

CHOCOLATE TRUFFLES

Handmade Contini 70% cocoa truffles made with fresh Graham's Dairy double cream (dairy)

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CELEBRATION VEGETARIAN MENU

FOCACCIA

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MOZZARELLA DI BUFFALA

Mozzarella di Bufala DOP with oven roasted pomodori datterini (dairy) (vegetarian)

Best served removed from the fridge and allow 10 minutes before serving

VEGETARIAN LASAGNE

Layers of our fresh pasta, creamy bechamel, butter sugo and roasted Italian vegetables are a perfect combination.

The lasagne is supplied in a metal foil container with a foil and paper lid. Remove from the fridge 20 minutes before cooking. Place on a baking sheet to keep your oven clean from any bubbly bits and bake in a pre-heated oven Gas 6, 180°C WITH THE FOIL LID on, for 30 minutes.

Remove the lid and continue cooking for a further 20-30 minutes until piping hot. Keep an eye as you want it lovely and crispy but don't let it burn. Serve with Parmigiano Reggiano which we supply freshly grated in a little container.

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QUALITY TIME TOGETHER MENU FOR FOUR

ANTIPASTI

A selection of all your Centotré favourites; Prosciutto di Parma DOP, mozzarella di bufala DOP, Italian roast vegetables, marinated olives and sun dried tomatoes, seasonal leaves and focaccia

All best served removed from the fridge and allow 10 minutes before serving and enjoy

The focaccia can be eaten at room temperature or wrap in tin foil and reheat at Gas 6 for 10 mins until hot

LASAGNE

Inverurie beef to make the Bolognese with a little milk to tenderise the mince, Bechamel made with Mozzarella di Bufala and a little nutmeg. Homemade pasta (because when we're cooking in the restaurant we take no shortcuts) using Phantassie organic eggs and Italian pasta flour. We finish with some butter sugo and more Mozzarella di Bufala. It can't be any better.

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INSALATA

Crisp Italian salad leaves with a classic southern Italian salad dressing of Sofia's EVOO and red wine vinegar

TIRAMISU

Mascarpone cream, Marsala soaked Genovese sponge, amaretti biscuits and coffee.

This dish is best served rested from the fridge for about 15 minutes.

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LASAGNE MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and Sofia's extra virgin olive oil (wheat) (vegan)

The focaccia can be eaten at room temperature or wrap in tin foil and reheat at Gas 6 for 10 mins until hot

ARANCINI

Crispy arancini with thyme and mozzarella, butter sugo and Parmigiano Reggiano DOP (dairy)

Place the arancini on a baking tray and bake at Gas Mark 5 for 15 minutes until piping hot. Gently heat the sugo on the hob for 5 minutes

LASAGNE

A Contini family classic. Inverurie beef to make the Bolognese with a little milk to tenderise the mince and a splash of white wine. Bechamel made with Mozzarella di Bufala and a little nutmeg. Homemade pasta (because when we're cooking in the restaurant we take no shortcuts) using Phantassie organic eggs and Italian pasta flour. We finish with some butter sugo and more Mozzarella di Bufala. It can't be any better.

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VEGETARIAN LASAGNE MENU

FOCACCIA

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The focaccia can be eaten at room temperature or wrap in tin foil and reheat at Gas 6 for 10 mins until hot

ARANCINI

Crispy arancini with thyme and mozzarella, butter sugo and Parmigiano Reggiano DOP (eggs) (gluten) (dairy)

Place the arancini on a baking tray and bake at Gas Mark 5 for 15 minutes until piping hot. Gently heat the sugo on the hob for 5 minutes

VEGETARIAN LASAGNE

Layers of our fresh pasta, creamy bechamel, butter sugo and roasted Italian vegetables are a perfect combination.

The lasagne is supplied in a metal foil container with a foil and paper lid.

Remove from the fridge 20 minutes before cooking.

Place on a baking sheet to keep your oven clean from any bubbly bits and bake in a pre-heated oven Gas 6, 180°C WITH THE FOIL LID on, for 40 minutes.

Remove the lid and continue cooking for a further 20-30 minutes until piping hot. Keep an eye as you want it lovely and crispy but don't let it burn.

Serve with Parmigiano Reggiano which we supply freshly grated in a little container.

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CENTOTRE ANTIPASTI

A selection of all your Centotre favourites;

Prosciutto di Parma DOP, mozzarella di bufala DOP, Italian roast vegetables, marinated olives and sun dried tomatoes, seasonal leaves and focaccia

MOZZARELLA DI BUFALA

Mozzarella di Bufala DOP (dairy) (sulphites)

PROSCIUTTO DI PARMA

Prosciutto di Parma with pickled cantaloupe melon and whipped mascarpone (milk)

OLIVES & SUNDRIED TOMATOES

ITALIAN ROAST VEGETABLES

All best served removed from the fridge and allow 10 minutes before serving and enjoy

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary (wheat)

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LASAGNE BOLOGNESE

A Contini family classic. Inverurie beef to make the Bolognese with a little milk to tenderise the mince and a splash of white wine. Bechamel made with Mozzarella di Bufala and a little nutmeg. Homemade pasta (because when we're cooking in the restaurant we take no shortcuts) using Phantassie organic eggs and Italian pasta flour. We finish with some butter sugo and more Mozzarella di Bufala. It can't be any better.

The lasagne is supplied in a metal foil container with a foil and paper lid.

Remove from the fridge 20 minutes before cooking.

Place on a baking sheet to keep your oven clean from any bubbly bits and bake in a pre-heated oven Gas 6, 180°C WITH THE FOIL LID on, for 40 minutes.

Remove the lid and continue cooking for a further 20 30 minutes until piping hot.

Keep an eye as you want it lovely and crispy but don't let it burn.

Serve with Parmigiano Reggiano which we supply freshly grated in a little container.

PS. If there is any left over, provided you cool and refrigerate correctly, this can be reheated the following day.

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VEGETARIAN LASAGNE

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Serve with Parmigiano Reggiano which we supply freshly grated in a little container.

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A LA CARTE STARTERS

MOZZARELLA DI BUFALA

Mozzarella di Bufala DOP with oven roasted pomodori datterini (dairy) (sulphites)

Best served removed from the fridge and allow 10 minutes before serving and enjoy

ARANCINI

Crispy arancini with thyme and mozzarella, butter sugo and Parmigiano Reggiano (eggs) (gluten) (milk)

Place the arancini on a baking tray and bake at Gas Mark 5 for 15 minutes until piping hot.

Gently heat the sugo on the hob for 5 minutes. Serve piping hot.

BURRATA

Burrata with roast Italian fennel, Tarocco blood orange and I'Ciacca EVOO (dairy)

Best served removed from the fridge and allow 10 minutes before serving and enjoy

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SIDES

FOCACCIA

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ROAST HERITAGE POTATOES

Carrolls Heritage potatoes roasted and seasoned with Kitchen garden herbs. Ready just to be reheated. Delicious.

Place the potatoes on a baking tray and bake at Gas Mark 5 for 15 minutes until piping hot.

INSALATA

Crisp Italian salad leaves with Sofia's EVOO and red wine vinegar dressing

Best served removed from the fridge and allow 10 minutes before serving and enjoy

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Wherever possible we will be using foil containers that can be put direct in to the oven. Release the lid but keep it covered and heat in a preheated oven 180°C for 15 mins. Then remove the paper lid and continue to cook for another 5 minutes until your dish is piping hot.

All containers are suitable for recycling.

If you have any questions you can tweet us at @continibites



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A LA CARTE MAINS

CHICKEN SUPREME

Chicken Supreme with Paris Brown mushroom, tarragon and Peelham farm cured bacon cream sauce.
Served with seasonal vegetables, herb butter and dauphinoise potatoes

Put the foil containers direct in to the oven. Release the lid but keep it covered and heat in a preheated oven 180°C for 20 mins. Then remove the paper lid and continue to cook for another 5 minutes until your dish is piping hot.

MILANESE

Almond breaded chicken Milanese, roasted Carroll's Heritage potatoes, radicchio rosso di Treviso IGP, cooked Amalfi lemon and gremolata (wheat) (dairy) (eggs)

Bake in a preheated oven Gas 6, 180°C for 15 - 20 mins until piping hot. Serve with the salad leaves. Gremolata, this is a fresh lemon, fresh garlic, extra virgin olive oil and parsley sauce to dress over the salad or you can drizzle over the chicken before you roast in the oven

MAC & CHEESE

Luxury Isle of Mull Mac and Cheese with Kitchen Garden herb crumb (dairy) (gluten)

Place the foil container direct in to the oven. Release the lid but keep it covered and heat in a preheated oven 180°C for 20 mins. Then remove the paper lid and continue to cook for another 5 minutes until your dish is piping hot.

CRAB RISOTTO

East Coast Crab Vialone Nano risotto with crispy courgettes (dairy) (gluten) (shellfish) (chilli)

Transfer the risotto to a pan and gently heat until piping hot. You can add a splash of water if it's looking a bit dry. Add the crab for the last 5 minutes.

OR VEGETARIAN RISOTTO OPTION

Vialone Nano risotto with seasonal vegetables (dairy) (gluten) (chilli)

Transfer the risotto to a pan and gently heat until piping hot. You can add a splash of water if it's looking a bit dry.

CONTINI AT HOME



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Thank you so much for choosing to shop at Contini at Home. We very much hope it was what you were expecting and that you enjoy!

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DESSERTS

TIRAMISU

Mascarpone cream, Marsala soaked Genovese sponge, amaretti biscuits and coffee (wheat) (eggs) (alcohol) (sulphur dioxide)

Best served removed from the fridge and allow 10 minutes before serving and enjoy

BREAD & BUTTER PUDDING

Brioche bread and butter pudding with poached Abate pears and almond purée. Served with creme fraiche (gluten) (dairy) (nuts)

STICKY TOFFEE PUDDING

Sticky toffee pudding with Katy Roger creme fraiche (dairy)

INSTRUCTIONS FOR BOTH STICKY TOFFEE AND BREAD & BUTTER PUDDING

Place the foil container direct in to the oven. Release the lid but keep it covered and heat in a preheated oven over 180°C for 10-15 mins. Then remove the paper lid and continue to cook for another 5 minutes until your dish is piping hot. Serve with creme fraiche on the side.

CHEESE SELECTION

Scottish cheese selection from Ian Mellis with homemade chutney and oatcakes (dairy) (nuts)

Best served removed from the fridge and allow 15 minutes before serving and enjoy

TRIFLE

Rhubarb and stem ginger trifle (dairy) (gluten) (eggs) (alcohol)

Best served removed from fridge and allow 15 minutes before serving and enjoy

TORTA DI LIMONE

Genovese sponge with homemade lemon curd and mascarpone (dairy)

Best served removed from fridge and allow 15 minutes before serving and enjoy