

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 and we'll get back to you as soon as possible



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CLASSIC CONTINI MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and I'Ciacca extra virgin olive oil (wheat)

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, Datterini tomatoes with a black olive tuile (dairy) (vegetarian)

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

MILANESE

Chicken milanese, roast heritage potatoes and rocket and Parmigiano Reggiano DOP salad (nuts) (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.

TIRAMISU

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

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

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CLASSIC VEGETARIAN MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and I'Ciacca extra virgin olive oil (wheat)

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

VERDURE

Chilli roasted Italian vegetables, Taggiasche olives and Kitchen Garden crumb (gluten)

Put the foil container direct in to a pre heated oven and heat at 180°C for 15-20 minutes min until your dish is piping hot

MELANZANE ALLA PARMIGIANA

Layers of roasted violet aubergines, Mozzarella di Bufala DOP, creamy bechamel and butter sugo (dairy)

Put the foil container direct in to a pre heated oven and heat at 180°C for 30-40 minutes min until your dish is piping hot

PAVLOVA

Crisp meringue, Italian apricots with lemon thyme cream (eggs) (dairy)

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BAMBINI MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and I'Ciacca Extra Virgin Olive Oil
(wheat)

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

ORECCHIETTE WITH TOMATO SUGO

Boil the orrecchiette for 8-10 minutes whilst gently heating the sauce in a pan. Add the drained pasta to the sauce and serve.

FRUIT

Selection of fresh fruit

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CELEBRATION MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and I'Ciacca extra virgin olive oil (wheat)

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 BUFALA

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.

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

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CELEBRATION VEGETARIAN MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and I'Ciacca 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, roasted Pachino tomatoes with a basil crumb (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. This is traditionally served with Parmigiano Reggiano which we supply freshly grated in a little container. However this contains animal rennet so we will leave this to your discretion.

TIRAMISU

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

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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.

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.

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 I'Ciacca 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

Pea and mozzarella arancini with tomato butter sugo and Parmigiano Reggiano (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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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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VEGETARIAN LASAGNE MENU

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and I'Ciacca 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

Pea and mozzarella arancini with tomato butter sugo and Parmigiano Reggiano (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.

This is traditionally served with Parmigiano Reggiano which we supply freshly grated in a little container. However this contains animal rennet so we will leave this to your discretion.

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

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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)

The focaccia can be eaten at room temperature or wrap in tin foil

and reheat at Gas 6 for 10 mins until hot

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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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A LA CARTE STARTERS

MOZZARELLA DI BUFALA

Mozzarella Di Bufala DOP, Datterini tomatoes with a black olive tuile (dairy) (sulphites)
Best served removed from the fridge and allow 10 minutes before serving and enjoy

ARANCINI

Pea and mozzarella arancini with tomato 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, roasted Italian peppers, I'Ciacca EVOO, roast pistachio nuts and basil (dairy) (nuts) (animal rennet)
Best served removed from the fridge and allow 10 minutes before serving and enjoy

PROSCIUTTO DI PARMA

Prosciutto di Parma DOP with super sweet Italian fresh figs
Best served removed from the fridge and allow 10 minutes before serving

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A LA CARTE MAINS

MILANESE

Chicken milanese, roast heritage potatoes and rocket and Parmigiano Reggiano DOP salad (wheat) (dairy) (eggs)

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

SIDES

FOCACCIA

Our homemade focaccia baked with Contini Kitchen Garden rosemary and I'Ciacca extra virgin olive oil (wheat)

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

ROAST HERITAGE POTATOES

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

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 I'Ciacca EVOO and red wine vinegar dressing
Best served removed from the fridge and allow 10 minutes before serving and enjoy

VERDURE

Chilli roasted Italian vegetables, Taggiasche olives and Kitchen Garden crumb (gluten)
Put the foil container direct in to a pre heated oven and heat at 180°C for 15-20 minutes min until your dish is piping hot

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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

TORTA DI LIMONE

Genovese sponge with homemade lemon curd and mascarpone (dairy)

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

TORTA CIOCCOLATO

70% cocoa torta with Katy Rodger's creme fraiche and raspberry puree (dairy) (gluten)

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