

Formaggi 3 cheeses £9 / 5 cheeses £15

Scottish cheese selection served with Pane Carasau and I Ciacca jam

HEBRIDEAN BLUE

This Scottish blue cheese made with raw cow's milk (crumblier version of Gorgonzola)

THE WESTRAY WIFE

This Scottish washed rind cheese is made with pasteurised cow's milk (saltier version of Embriago)

CORRA LINN

This cheese is made with raw sheep's milk (nuttier version of Pecorino Romano)

STRATHEARN

A beautiful washed rind cheese made with pasteurised cow's milk (fruitier version of Taleggio)

BONNETT

This hard-presses goat cheese is made with pasteurised goats milk (as herby and zesty as Pantaleo)

Vino Dolci

2016 'KABIR' MOSCATO DI PANTELLERIA, DONNAFUGATA, SICILIA (11.5%) 50ml £8

This surprisingly crisp and fresh sweet wine has notes of citrus and peach, followed by orange blossom, jasmine and thyme.

2015 RECIOTO DELLA VALPOLICELLA, CORTE GIARA, VENETO (13%) 50ml £8.50

A succulent wine with a marked sweetness accompanied by crisp acidity and a long, satisfying finish

2015 'LE COLOMBARE' RECIOTO DI SOAVE, PIEROPAN, VENETO (12.5%) 50ml £9.50

Lovely, rich, almost exotic fruit on the palate, with a baked peach character and a long, perfumed finish.

2006 VIN SANTO DEL CHIANTI CLASSICO, FELSINA BERARDENGA, TOSCANA, DOC (16%) 50ml £11

One of life's most intriguing wines! After seven years in the "vinsantaia" loft area, peach, apricot, pineapple and tropical fruit aromas abound with good weight and suppleness of fruit, with toasty nuances from the oak, well-integrated into the overall complexity.

NV MARSALA SUPERIORE DOLCE, CURATOLO ARINI, SICILIA (18%) 50ml £5

Dark amber in colour, with aromas of dried figs, sultanas and caramel.

Dolci

TIRAMISU £7

Our classic Tiramisu with fresh organic eggs and mascarpone cream

CREMA COTTA £7

Crema cotta, sour cherry compote, burned meringue

LIMONE £7

Amalfi lemon posset, Limoncello curd, cinnamon crumb

BOMBOLONI £8

Salted caramel sauce and crushed macadamia nuts

TORTA CIOCCOLATO £8

Warm dark chocolate torte, sour cream and orange ice cream, panettone crisp

GELATI & SORBETTI £4 each

Selection of homemade gelati (Vanilla, Chocolate, Pistachio, Strawberry) and sorbetti

Nonino Grappa (25ml)

Nonino Tradizione (41%) £4.50

Ask Victor for his special grappa of the day

Amari (25ml)

Amaro Nonino (35%) £5

Branca Menta (38%) £3.50

Fernet Branca (35%) £3.50

Amaro Averna (32%) £3.50

Digestivi (25ml)

Strega (40%) £3.50

Frangelico (20%) £4

Sambuca (38%) £4

Black Sambuca (38%) £3.50

Anice Reale (40.3%) £3.50

Amaretto Disaronno (28%) £4.50

Limoncello (30%) £3.50 (served frozen)

VIN Brule £6

Winter spice
Maturano mulled wine



Affogati

CLASSICO £6

Espresso with Madagascan vanilla gelato

CIOCCOLATINO £6

Italian hot chocolate with Madagascan vanilla gelato

AMARO NONINO £9 served with a 25ml of Alcohol

Espresso with Madagascan vanilla gelato and Amaro Nonino

FRANGELICO £9 served with a 25ml of Alcohol

Espresso with Madagascan vanilla gelato and hazelnut liqueur

FRAGOLE £7 served with a 25ml of Alcohol

Espresso with Madagascan vanilla gelato and Italian wild strawberry liqueur

GRAPPA NONINO 41° £9 served with a 25ml of Alcohol

Espresso with Madagascan vanilla gelato and Nonino 41° Grappa

FOOD ALLERGIES AND INTOLERANCES: WHEN PLACING YOUR ORDER, PLEASE SPEAK TO YOUR SERVER ABOUT THE INGREDIENTS IN YOUR MEAL.

