

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 e Dolcetti

2016 `KABIR` MOSCATO DI PANTELLERIA, DONNAFUGATA, SICILY, ITALY (11.5%) 50ml £7
This surprisingly crisp and fresh sweet Sicilian wine has notes of citrus and peach, followed by orange blossom, jasmine and thyme

2015 RECIOTO DELLA VALPOLICELLA, CORTE GIARA, VENETO, ITALY (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, ITALY (13%) 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
Stone and tropical fruit aromas abound with good weight and toasty nuances from the oak

NV MARSALA SUPERIORE DOLCE, CURATOLO ARINI, SICILY, ITALY (18%) 50ml £5
Dark amber in colour, with aromas of dried figs, sultanas and caramel

Dolci

BOMBOLONI £8

Homemade doughnuts with pistachio pastry cream and a hot chocolate sauce

CREMA COTTA £7

Rose water crema cotta, Poached rhubarb and toasted coconut

TORTA CIOCCOLATO £7

Dark rich chocolate torte, yogurt gelato and Amarena cherries

TIRAMISÙ £7

Contini take on a classic with marsala mascarpone cream, coffee meringue and coco soil

BABA £7

Limoncello soaked babba, blood orange curd and saffron cream

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)

Affogato Freddo £6

Chilled Contini coffee with Madagascan vanilla gelato

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

