

## Formaggi 3 cheeses £9 / 5 cheeses £16

Scottish cheese selection served with Pane Carasau and I Ciacca jam

**Lanark Blue** - An iconic Scottish cheese. Rich sheep's milk complemented by a strong, powerful blue veining. Made by The Errington family

**The Westray Wife** - This Scottish washed rind cheese is made with pasteurised cow's milk (saltier version of Embriago)

**Sir Lancelot** - Lactic ewes milk cheese with earthy flavours, crinkly rind, accented in some batches by natural blue moulds

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

**Ailsa Craig** - This soft lemony goat cheese is made with pasteurised goats milk (as herby and zesty as Pantaleo)

## Vino Dolci e Dolcetti

2017 'KABIR' MOSCATO DI PANTELLERIA, DONNAFUGATA, SICILY, ITALY (11.5%) 50ml £8  
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  
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

2007 VIN SANTO DEL CHIANTI CLASSICO, FELSINA BERARDENGA, TOSCANA, DOC (14%) 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 warm doughnuts with raspberry sauce, vanilla cream and pistachio croccante

### KNICKERBOCKER GLORY £8

Vanilla ice cream, whipped cream, fresh Scottish berries and wafer

### TORTA CIOCCOLATO £8

Dark rich Valrhona chocolate torte, Katy Rodgers crème fraîche and hazelnut meringue

### TIRAMISÙ £7

Contini take on a classic with marsala mascarpone cream and Valrhona chocolate soil

### CREMA COTTA £7

Double cream and vanilla crema cotta with blueberries and apricot puree

### GELATI & SORBETTI £6 each

Selection of homemade gelati (Vanilla, Chocolate, Pistachio, Strawberry) and sorbetti  
Served with hot chocolate sauce

## 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%) £4  
Fernet Branca (35%) £4  
Amaro Averna (32%) £4

## Digestivi (25ml)

Strega (40%) £4  
Frangelico (20%) £4  
Sambuca (38%) £4  
Black Sambuca (38%) £4  
Drambuie (40%) £4  
Disaronno Amaretto (28%) £4.50  
Tia Maria (20%) £4  
Limoncello (30%) £3.50 (served frozen)



## 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

## Affogato Freddo £6

Chilled Contini coffee with Madagascan vanilla gelato

