

DIVINO ENOTECA
Our Awards



Most Romantic
Restaurant

Scottish Italian
Awards



One Rosette
Award

AA Guide



Best Italian
in Scotland

Entertainment &
Hospitality Awards

STARTERS

GRANDE ANTIPASTO DIVINO (FOR 2 PEOPLE)

£24

A sharing platter of Italian Cheese and Charcuterie, served with bruschetta, grissini, oatcakes, chutney and giardiniera di verdure

BRUSCHETTA POMODORINI ED OLIVE [VG]

£10

Confit cherry tomato bruschetta, Taggiasche olives tapenade

COZZE AI PEPERONI [GF]

£12

Shetland mussels in a Piquillo pepper and San Marzano tomato sauce

PURPICIEDDI MURATI

£14

Baby octopus slow cooked in an aromatic tomato sauce, garlic crouton and lovage oil

BURRATA CON MELANZANE MARINATE [V|GF]

£12

Apulian burrata with marinated aubergines, olives and orange salt

POLENTA, 'NDUJA, FONDUTA DI PARMIGIANO [GF]

£12

Crispy polenta cake, roasted 'Nduja medallion, Parmesan fondue

PASTA

SPAGHETTI ALLA CARBONARA

£18

Made in the traditional Roman style with peppery pecorino cheese, creamy Italian golden eggs and moreish guanciale

PAPPARDELLE AL RAGU TOSCANO

£18

Fragrant, Rich and aromatic sauce made with braised beef and pork, Tuscan red wine and herbs

TROFIETTE CON PESTO DI POMODORINI SECCHI E MANDORLE [VG]

£16

Southern Italy style pasta tossed with sundried tomatoes, almonds, cashew and basil pesto

RAVIOLI DELLO CHEF

£20

Ask your server for today's special

FREGOLA CON COZZE E GAMBERI [V]

£18

Sardinian Traditional tiny shaped pasta, cooked with mussels, king prawns and aromatics

RIGATONI ALLA NORCINA

£18

Bronze drawn Rigatoni tossed with Tuscan sausage and Porcini mushroom cream

CUSTOMER KEY

GF No gluten containing ingredients **V** Vegetarian **VG** Vegan
(If you have any allergies please let your waiter know)

MAIN COURSES

TONNO IN SALMORIGLIO [GF]	£28
Marinated and grilled tuna steak, heritage carrot and courgette ribbons, saffron and kaffir lime broth, olives and cashew crumb	
GUANCIA DI MANZO ALL' AGLIANICO [GF]	£30
Ox Cheek braised in Aglianico red wine, radicchio Trevigiano and creamed potatoes	
AGNELLO CON LENTICCHIE E PECORINO [GF]	£28
Slow cooked lamb rump, braised Puy lentils, pickled carrots and Pecorino Sardo shavings	
FILETTO DI MANZO AL MERLOT [GF]	£38
Beef Fillet steak with Merlot red wine jus, sauteed rainbow chard, burnt onion crushed potatoes	
NASELLO CON SALSA AL PROSECCO E MELOGRANO [GF]	£26
Pan fried Hake supreme, Prosecco and pomegranate sauce, squash, samphire	

SIDES

BIETOLE ALL'AGLIO [V GF]	£5
Garlic and butter sauteed rainbow chard	
PATATE ARROSTO [VG]	£5
Roast potatoes with herbs and garlic	
CESTINO DI PANE [VG]	£4
House bread basket	
OLIVE [VG GF]	£4
Cerignola, Gaeta and Nocellara olives	
INSALATA VERDE [VG GF]	£4
Mixed salad leaves with lime citronette	
FUNGHI SELVATICI TRIFOLATI [V GF]	£7
Wild mushrooms roasted with garlic, parsley and chilli	

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I DOLCI DIVINI

DESSERTS

PICCOLA CAPRESE [V | GF] £9
Hazelnut chocolate cake, coffee ice cream

KIR PANNACOTTA [GF] £9
Vanilla pannacotta with a cassis and Trebbiano wine sauce

SELEZIONE DI FORMAGGI £16
Finest selection of Italian cheeses, served with grapes and chutney

TORTINO FONDENTE CON GELATO AL COCCO [V] £9
Dark chocolate fondant, Belgian chocolate sauce and coconut ice cream

SORBETTO DI ARANCIA ROSSA [VG | GF] £7
Blood orange sorbet, charred clementine and lemon balm

DESSERT WINE FLIGHT

Ask your server for details

25ml x 4 wines: £14

50ml x 4 wines: £28

COFFEE & TEA

COFFEE SELECTION

Special selection Italian Aroma Coffee / All our coffees are available as de-cafeinated

ESPRESSO £3.5

DOUBLE ESPRESSO £3.5

CAFFÉ MACCHIATO £3.5

CAPPUCCINO £3.5

CAFFÉ LATTE £3.5

AMERICANO £3.5

CIOCCOLATA CALDA £3.5

LIQUEUR COFFEE FROM £7

TEA SELECTION ALL £3.5

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DIGESTIFS

WHISKIES & SINGLE MALTS

LAPHROIG 10YR 40%	£6.5
SCAPA SKIREN 40%	£7.5
MACALLAN 12YR 40%	£10.5
BALVENIE 14YR 43%	£8
BOWMORE 12YR 40%	£6
LAGAVULIN 8YR 43%	£6
GLENFIDDICH 18YR 43%	£9
YAMAZAKI 12YR 43%	£10
GLENKINCHIE 12YR 43%	£17
HIGHLAND PARK 12 YR 40%	£6
MONKEY SHOULDER (BLEND) 40%	£5

COGNACS, ARMAGNACS, BRANDIES & CALVADOS

COURVOISIER VSOP 40%	£6.5
VECCHIA ROMAGNA 40%	£5
HENNESSEY VS 40%	£5
DELAMAIN X.O. 40%	£10
CALVADOS VSOP 41%	£6

GRAPPA

PRIMITIVO 40%	£5.5
DI BARBERA 40%	£5
ROSSJ-BASS 42%	£10.5
DI BARBARESCO 42%	£7.5
TIGNANELLO 45%	£7.5
NARDINI MANDORLA 40%	£6
DI MOSCATO 42%	£5
2000 'AFFINA' 40.5%	£28
DI BAROLO 9 ANNI 50%	£10.5



DIVINO
E N O T E C A

SCOTLAND'S FINEST ITALIAN
RESTAURANT & WINE BAR

CONTACT US

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