

ALC

ANTIPASTI

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

PRIMI

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 Italian 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 • £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

SECONDI

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

CONTORNI

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

FUNGHI SELVATICI TRIFOLATI V | GF • £7

Wild mushrooms roasted with garlic, parsley and chilli

INSALATA VERDE VG | GF • £4

Mixed salad leaves with lime citronette

OLIVE VG | GF • £4

Cerignola, Gaeta and nocellara olives

DIV'INO

WINE BAR & RESTAURANT