

## DA CONDIVIDERE

*to share*

### SCHIACCIATA CARRARESE • £20

Crispy Roman-style focaccia topped with lardo di colonnata, bufala, walnuts and rosemary infused honey

### GRANDE ANTIPASTO DIVINO • £24

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

### SELEZIONE DI FORMAGGI • £16

Finest selection of Italian cheeses, served with oatcakes, grissini, grapes and chutney

### SCHIACCIATA DELLA CORTE VG • £18

Crispy Roman-style focaccia topped with pickled aubergines, artichokes, pomodorini, olives and rocket

### SELEZIONE DI PANE VG • £5

Selection of house breads and grissini

### OLIVE VG • £4

Cerignola, Gaeta and Nocellara olives

## ANTIPASTI

*starter*

### POLENTA, 'NDUJA, FONDUTA DI PARMIGIANO GF • £12

Crispy polenta cake, roasted 'nduja medallion, parmesan fondue

### COZZE AL TREBBIANO E ROSMARINO GF • £12

Shetland mussels steamed with Trebbiano white wine, garlic and rosemary

### PURPICIEDDI MURATI • £14

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

### TEMPURA DI GAMBERONI E ZUCCHINE • £15

King prawns and courgette in a crispy tempura batter, served with a lime and pink pepper dip

### BURRATA CON FUNGHETTI MARINATI V | GF • £12

Apulian burrata served with pickled wild mushrooms, rocket and balsamic vinegar pearls

### BRUSCHETTA POMODORINI ED OLIVE VG • £10

Confit cherry tomato bruschetta, Taggiasche olive tapenade

### ZUPPA DI CANNELLINI, OLIO AL ROSMARINO VG • £10 (STARTER) • £16 (MAIN)

Cannellini bean soup, drizzled with rosemary infused oil and served with sourdough bread crouton

## PRIMI

*pasta*

### SPAGHETTI ALLA CARBONARA • £18

Made in the traditional Roman style with pecorino cheese, creamy golden Italian yolks and guanciale

### PAPPARDELLE AL RAGU TOSCANO • £18

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

### MEZZE MANICHE ALLA CHIANTIGIANA • £18

Fresh short egg pasta tossed with a creamy Chianti red wine and Italian sausage sauce

### LINGUINE AL LIMONE CON GAMBERI E PISTACCHI • £20

Bronze drawn spaghetti sauteed with king prawns, pistachios and lemon zest

### GNOCCHI CON VONGOLE VERACI E PANNA • £18

Delicious soft gnocchi served with fresh clams, garlic and chilli in a white wine and cream sauce

### RAVIOLI DELLO CHEF • £20

Today's special

### ORECCHIETTE CON POMODORINI E PECORINO DOLCE (V | VG OPTION AVAILABLE) • £16

Fresh heritage cherry tomato and basil sauce with Apulian orecchiette, topped with sweet pecorino

### RISOTTO AL PESTO GENOVESE GF | V • £16

Carnaroli rice risotto with basil Genovese pesto, toasted pine nuts and parmesan shavings

### TABULE' DI QUINOA CON ERBE AROMATICHE E VERDURE GRIGLIATE GF | VG • £16

Mixed quinoa with aromatic herbs, grilled vegetables and extra virgin olive oil

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# DIVINO

WINE BAR & RESTAURANT

DIETARY INFO | GF NO GLUTEN CONTAINING INGREDIENTS • V VEGETARIAN • VG VEGAN  
(If you have any allergies please let your waiter know)

## SECONDI

### main course

#### FILETTO DI MANZO AL MERLOT GF • £38

8oz beef fillet steak with Merlot red wine jus, sauteed rainbow chard, burnt onion crushed potatoes

#### GUANCIA DI MANZO AL BAROLO GF • £30

Beef cheek braised in Barolo wine, creamed parmesan potatoes and sauteed wild mushrooms

#### COSTATA DI MANZO ALLE ERBE • £30

Grilled 13oz ribeye steak served on a bed of Italian rocket with hasselback potato and roasted vine tomato.  
Choose between radicchio and Gorgonzola or green peppercorn sauce

#### SUPREME DI POLLO CON ASPARAGI E PANCETTA GF • £24

Roasted corn fed chicken supreme, pancetta wrapped asparagus spears and aromatic green leek potatoes

#### TONNO IN SALMORIGLIO GF • £28

Marinated and grilled tuna steak, heritage carrot and courgette ribbons, saffron and kaffir lime broth, olives and cashew crumb

#### NASELLO ALL'ACQUA PAZZA GF • £24

Pan fried hake supreme served in a cherry tomato, caper, olive, garlic and white wine sauce

#### PARMIGIANA DI MELANZANE V • £26

Typical southern Italian delicacy: deep fried aubergines slow cooked in a San Marzano tomato and basil sauce  
Served into an aubergine shell with ricotta salata

## CONTORNI

### sides

#### PUREE DI PATATE AL PARMIGIANO E ROSMARINO GF • £6

Buttery mashed potatoes with parmesan and rosemary

#### BIETOLE ALL'AGLIO (GF | V | VG OPTION AVAILABLE) • £5

Garlic and butter sauteed rainbow chard

#### PATATE ARROSTO V • £5

Roast potatoes with herbs and garlic

#### FUNGHI SELVATICI TRIFOLATI GF | V • £7

Wild mushrooms roasted with garlic, parsley and chilli

#### INSALATA VERDE GF | VG • £4

Mixed salad leaves with citronette dressing

ask about our

REGIONAL

MENU NIGHTS

EACH MONTH, WE WILL SHOWCASE THE VERY BEST PRODUCE AND WINES  
FROM DIFFERENT REGIONS OF ITALY'S DIVERSE CULTURE AND CUISINE.

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