

SATURDAY

LUNCH MENU

2 COURSES £22 • 3 COURSES £30

STARTERS

BURRATA CON FUNGHETTI MARINATI GF | V

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

COZZE AL TREBBIANO E ROSMARINO GF

Shetland mussels steamed with trebbiano white wine, garlic and rosemary

ZUPPA DI CANNELLINI, OLIO AL ROSMARINO VG

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

TEMPURA DI GAMBERONI E ZUCCHINE (£4 SUPPLEMENT)

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

MAIN COURSES

PAPPARDELLE AL RAGU TOSCANO

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

ORECCHIETTE CON POMODORINI E PECORINO DOLCE (V | VG OPTION AVAILABLE)

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

RISOTTO AL PESTO GENOVESE GF | V

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

SUPREME DI POLLO CON ASPARAGI E PANCETTA GF

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

COSTATA DI MANZO ALLE ERBE (£8 SUPPLEMENT)

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

DESSERTS

AFFOGATO V

Madagascar vanilla ice cream drowned in freshly brewed espresso

SELEZIONE DI GELATI E SORBETTI V | GF

ARTISANAL GELATI AND SORBETS MADE IN TURIN.

Our selection is Madagascar vanilla, coconut, chocolate, blood orange VG, strawberry VG

BRAMBLE PANNACOTTA GF

Vanilla pannacotta served with a fruity blackberry, lemon and gin sauce

PICCOLA CAPRESE GF | V

Hazelnut chocolate cake, chocolate sweet ricotta and fresh raspberry

DIV'INO

WINE BAR & RESTAURANT

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