

MONTEPULCIANO

MENU

ANTIPASTI

BRUSCHETTA POMODORINI ED OLIVE VG
Confit cherry tomato bruschetta, taggiasche olive tapenade

COZZE AL TREBBIANO E ROSMARINO GF
Shetland mussels steamed with Trebbiano white wine, garlic and rosemary

ZUPPA DI CANNELLINI TOSCANI VG
Cannellini bean soup, drizzled with rosemary infused oil
and served with sourdough bread crouton

PIATTO PRINCIPALE

RISOTTO AL PESTO GENOVESE GF | V
Carnaroli rice risotto with basil Genovese pesto, toasted pine nuts
and parmesan shavings

**ORECCHIETTE CON POMODORINI E PECORINO DOLCE
(V | VG OPTION AVAILABLE)**
Fresh heritage cherry tomato and basil sauce with Apulian orecchiette,
topped with sweet pecorino

SUPREME DI POLLO CON ASPARAGI E PANCETTA GF
Roasted corn fed chicken supreme, pancetta wrapped asparagus spears
and aromatic green leek potatoes

DOLCI

PICCOLA CAPRESE GF | V
Hazelnut chocolate cake, chocolate sweet ricotta and fresh raspberry

SELEZIONE DI GELATI E SORBETTI GF | V
ARTISANAL GELATI AND SORBETS MADE IN TURIN
Chef's selection of artisan ice cream and sorbet

DIV'INO
WINE BAR & RESTAURANT

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

CHIANTI

MENU

ANTIPASTI

BRUSCHETTA POMODORINI ED OLIVE VG
Confit cherry tomato bruschetta, taggiasche olive tapenade

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

PIATTO PRINCIPALE

PAPPARDELLE AL RAGU TOSCANO
Fragrant, rich and aromatic sauce made with braised beef and pork, Tuscan red wine and herbs

GUANCIA DI MANZO AL BAROLO GF
Beef cheek braised in barolo wine, creamed parmesan potatoes and sauteed wild mushrooms

NASELLO ALL'ACQUA PAZZA GF
Pan fried hake supreme served in a cherry tomato, caper, olive, garlic and white wine light sauce

**ORECCHIETTE CON POMODORINI E PECORINO DOLCE
(V | VG OPTION AVAILABLE)**
Fresh heritage cherry tomato and basil sauce with Apulian orecchiette, topped with sweet pecorino

DOLCI

AFFOGATO V
Madagascar vanilla ice cream drowned in freshly brewed espresso

SELEZIONE DI GELATI E SORBETTI GF | V
ARTISANAL GELATI AND SORBETS MADE IN TURIN
Chef's selection of artisan ice cream and sorbet

PICCOLA CAPRESE GF | V
Hazelnut chocolate cake, chocolate sweet ricotta and fresh raspberry

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BAROLO

MENU

ANTIPASTI

TEMPURA DI GAMBERONI E ZUCCHINE
King prawns and courgette in a crispy tempura batter,
served with a lime and pink pepper dip

POLENTA, 'NDUJA, FONDUTA DI PARMIGIANO GF
Crispy polenta cake, roasted 'nduja medallion, parmesan fondue

BRUSCHETTA POMODORINI ED OLIVE VG
Confit cherry tomato bruschetta, taggiasche olive tapenade

BURRATA CON FUNGHETTI MARINATI GF | V
Apulian burrata served with pickled wild mushrooms, rocket
and balsamic vinegar pearls

PIATTO PRINCIPALE

LINGUINE AL LIMONE CON GAMBERI E PISTACCHI
Bronze drawn spaghetti sauteed with king prawns, pistachios and lemon zest

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

FILETTO DI MANZO AL MERLOT GF
8oz beef fillet steak with Merlot red wine jus, sauteed rainbow chard,
burnt onion crushed potatoes

GUANCIA DI MANZO AL BAROLO GF
Beef cheek braised in barolo wine, creamed parmesan potatoes
and sauteed wild mushrooms

**ORECCHIETTE CON POMODORINI E PECORINO DOLCE
(V | VG OPTION AVAILABLE)**
Fresh heritage cherry tomato and basil sauce with Apulian orecchiette,
topped with sweet pecorino

DOLCI

TIRAMISU V
Italian patisserie staple: mascarpone cream, espresso, cocoa and savoiardi

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

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

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