

DA CONDIVIDERE

to share

FOCACCIA CARRARESE • £18

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

FOCACCIA DELLA CORTE VG • £16

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

COZZE CON AGLIO E POMODORINI GF • £12

Shetland mussels steamed with garlic, cherry tomatoes and trebbiano wine

PURPICIEDDI MURATI • £15

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 • £11

Confit cherry tomato bruschetta, Taggiasche olive tapenade

RUOTINO DI SALSICCIA • £14

Grilled Tuscan sausage wheel served with a curly endive, pickled Italian onions and black sesame seeds salad bouquet.

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.

RAVIOLI DELLO CHEF • £20

Today's special

RISOTTO AL PESTO GENOVESE GF | V • £16

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

LINGUINE ALLO SCOGLIO • £20

Bronze drawn Linguine sauteed with Mussels, Clams, King Prawns and Cherry Tomatoes

GNOCCHI ALLA SORRENTINA V | VG OPTION AVAILABLE • £16

Light and fluffy potato pillows baked with San Marzano DOP plum tomatoes, basil and goey mozzarella.

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

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 • £34

Grilled 13oz ribeye steak, served with hasselback potato and balsamic rocket and tomato salad.

ADD GREEN PEPPERCORN SAUCE • £4

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 • £22

Traditional southern Italian delicacy: fried aubergine layers cooked in freshly torn basil and tomato sauce, enriched with basil and parmigiano

CONTORNI

sides

PUREE DI PATATE AL PARMIGIANO E ROSMARINO GF • £6

Buttery mashed potatoes with parmesan and rosemary

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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