

# FESTIVE

## MENU DUE

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### ANTIPASTI

#### TORTELLINI DI MANZO

Traditional beef tortellini served in a rich broth, sprinkled with peppery Pecorino Romano

#### BRUSCHETTA POMODORINI ED PESTO DI RUCOLA **VG**

Our Famous Confit cherry tomato bruschetta, topped with rocket and almond pesto

#### COZZE TREBBIANO E ROSMARINO **GF**

Shetland mussels steamed in a white wine, rosemary and butter sauce

#### VELLUTATA DI CANNELLINI **VG**

Cannellini beans and rosemary veloute, served with a garlic crouton and rosemary infused oil

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### PIATTO PRINCIPALE

#### PAPPARDELLE AL RAGU TOSCANO

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

#### NASELLO ALL'ACQUA PAZZA **GF**

Pan fried hake supreme served in a cherry tomatoes, capers, olives, garlic and white wine light sauce.

#### PAUPIETTE DI TACCHINO RIPIENA, MELE, PATATE E CAVOLETTI

Roasted stuffed turkey paupiette, served with roasted apples, potatoes, brussels sprouts and peas.

#### GNOCCHI ALLA GENOVESE **V**

Soft and delicate potato pillows, gently simmered in a Genoa style pesto with basil, pine nuts, and Parmigiano Reggiano.

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### DOLCI

#### PANETTONE BREAD AND BUTTER PUDDING **V**

A twist on traditional bread and butter pudding, using panettone slices and chocolate drops served with crème anglaise.

#### PICCOLA CAPRESE **GF | V**

Hazelnut chocolate cake, chocolate sweet ricotta and fresh raspberry.

#### SORBETTO AL LAMPONE **GF | VG**

Artisanal raspberry sorbet, strawberry pearls and freeze-dried raspberry.

#### CROSTATA AL CIOCCOLATO ED ARANCIA **GF | VG**

A sweet vegan and gluten free pastry case, filled with orange marmalade and chocolate ganache, topped with a chocolate mirror glaze

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# DIV'INO

WINE BAR & RESTAURANT

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