

## DA CONDIVIDERE

*to share*

### FOCACCIA ORTOLANA **VG** • £16

Our homemade sourdough focaccia, topped with marinated courgette and aubergine, sun dried tomatoes, rocket and flaked almonds.

### FOCACCIA CARRARESE • £18

Our homemade sourdough focaccia, topped with lardo di colonnata, bufala mozzarella, walnuts, rosemary honey.

### GRANDE ANTIPASTO DIVINO • £14 | £24

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

### SELEZIONE DI FORMAGGI • £12 | £20

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

### CESTINO DI PANE **VG** • £5

Selection of house breads and grissini.

### OLIVE **VG** | **GF** • £4

Cerignola, gaeta and nocellara olives.

## ANTIPASTI

*starter*

### BRUSCHETTA POMODORINI ED PESTO DI RUCOLA **VG** • £11

Our famous confit cherry tomato bruschetta, topped with rocket and almond pesto.

### BURRATA CON FUNGHETTI MARINATI E PERLE DI BALSAMICO **V** | **GF** • £13

Apulian burrata served with pickled wild mushrooms, frisee lettuce and balsamic vinegar pearls.

### COZZE AL TREBBIANO E ROSMARINO • £12

Shetland mussels with trebbiano wine, butter, garlic and rosemary. Served with bread crouton.

### PURPICIEDDI MURATI • £15

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

### TEMPURA DI GAMBERONI E ZUCCA, SALSA AGROPICCANTE • £15

King prawns and squash in a crispy tempura batter, served with a spicy and sour dip.

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

Crispy polenta cake, roasted 'nduja medallion, parmesan fondue.

### VELLUTATA CANELLINI, OLIO AL ROSMARINO E CROSTINO ALL'AGLIO **VG** • £10

Cannellini beans soup, served with a sourdough crouton and rosemary infused oil.

## PRIMI

*pasta*

### SPAGHETTI ALLA CARBONARA • £18

Made in the traditional roman style with pecorino cheese, creamy Italian golden yolks and moreish guanciale.

### PAPPARDELLE AL RAGU TOSCANO • £18

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

### LASAGNETTA CON SALSICCIA E FUNGHI DI BOSCO • £20

Popular variation of classic lasagna. Moreish layers of fresh egg pasta, roasted Tuscan sausage, creamy nutmeg beshamelle sauce and sauteed wild mushrooms.

### LINGUINE AL CAPULIATO E RICOTTA DI PECORA **V** | **VG OPTION AVAILABLE** • £16

Intense sun-dried tomatoes, basil, garlic and chilli pesto, with a quenelle of Sicilian sheep ricotta to complement its bold flavour.

### STRASCINATI CON GAMBERI ALLA EOLIANA • £20

Typical and unique Southern Italy ear-shaped pasta, tossed with chopped king prawns, sweet and sour red onion, lobster bisque, capers, olives and aromatic herbs.

### TIMBALLO DI RISO CON ZUCCA, 'NDUJA E BURRATA **GF** • £18

Rich and flavourful rice gratin with a sweet and spicy nduja and squash sauce, topped with stracciatella cheese and refreshing herby tomato concasse.

### GNOCCHI ALLA GENOVESE **V** • £16

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

### RAVIOLI DEL GIORNO **V** • £20

Today's chef selection of delicious fresh ravioli or tortelli.

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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

#### TONNO IN SALMORIGLIO GF • £28

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

#### SCAMONE DI AGNELLO AL MERLOT GF • £30

Scotch Lamb Rump, glazed with rich and indulgent Merlot red wine jus, sauteed rainbow chard, burnt onion crushed potatoes.

#### TAGLIATA DI MANZO ALLE ERBE GF • £36

Grilled 13oz ribeye steak served on a bed of Italian rocket with hasselback potato and roasted balsamic vine tomato. Choose between radicchio and Gorgonzola sauce or green peppercorn sauce (£4 Supplement)

#### GUANCIA DI MANZO AL BAROLO GF • £34

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

#### PARMIGIANA DI MELANZANE V | GF • £22

Typical Southern Italian delicacy: deep fried violet aubergines slow cooked in a San Marzano tomato and basil sauce, enriched with Parmesan and ricotta salata.

#### NASELLO ALL'ACQUA PAZZA GF • £26

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

#### SUPREME DI POLLO, PATATE NOVELLE CON SPIANATA CALABRESE GF • £24

Roasted corn fed chicken supreme, crushed baby potatoes with spianata calabrese and spring onions, seasonal greens

## CONTORNI

### sides

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

Garlic and butter sauteed rainbow chard greens

#### PATATE ARROSTO V • £5

Roast Potatoes with herbs and garlic

#### INSALATA VERDE GF | VG • £5

Mixed salad leaves with citronette dressing

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

Wild Mushrooms roasted with garlic, parsley and chilli

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

Buttery mashed potatoes with parmesan and rosemary

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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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