

MONTEPULCIANO

MENU • £35

AVAILABLE SUNDAY TO THURSDAY

ANTIPASTI

BRUSCHETTA POMODORINI ED PESTO DI RUCOLA **VG**

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

COZZE AL TREBBIANO E ROSMARINO **GF**

Shetland mussels with Trebbiano wine, butter, garlic and rosemary

VELLUTATA CANELLINI, OLIO AL ROSMARINO E CROSTINO ALL'AGLIO (**VG** | **GF** ON REQUEST)

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

PIATTO PRINCIPALE

GNOCCHI ALLA GENOVESE **V**

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

LINGUINE AL CAPULIATO E RICOTTA DI PECORA (**V** | **VG** ON REQUEST)

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

SUPREME DI POLLO, PATATE NOVELLE CON SPIANATA CALABRESE **GF**

Roasted corn fed chicken supreme, crushed baby potatoes with Spianata Calabrese and spring onions, seasonal greens

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

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

Hazelnut chocolate cake, chocolate sweet ricotta and fresh strawberries

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 • £45

ANTIPASTI

BRUSCHETTA POMODORINI ED PESTO DI RUCOLA **VG**

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

BURRATA CON FUNGHETTI MARINATI E PERLE DI BALSAMICO **GF | V**

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

COZZE AL TREBBIANO E ROSMARINO **GF**

Shetland mussels with Trebbiano wine, butter, 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 tomatoes, capers,
olives, garlic and white wine light sauce

LINGUINE AL CAPULIATO E RICOTTA DI PECORA (**V | VG ON REQUEST**)

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

DOLCI

PANNACOTTA ALL'ARANCIA AMARA **GF**

Vanilla pannacotta served with a blood orange and amaro averta sauce

PICCOLA CAPRESE **GF | V**

Hazelnut chocolate cake, chocolate sweet ricotta and fresh strawberries

SELEZIONE DI GELATI E SORBETTI **GF | V**

Artisanal gelati and sorbets made in Turin

DIV'INO

WINE BAR & RESTAURANT

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

BAROLO

MENU • £60

ANTIPASTI

TEMPURA DI GAMBERONI E ZUCCA, SALSA AGROPICCANTE
King prawns and squash in a crispy tempura batter, served with a spicy and sour dip

POLENTA, 'NDUJA, FONDUTA DI PARMIGIANO GF

Crispy polenta cake, roasted 'Nduja medallion, Parmesan fondue

BRUSCHETTA POMODORINI ED PESTO DI RUCOLA VG

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

BURRATA CON FUNGHETTI MARINATI

E PERLE DI BALSAMICO GF | V

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

PIATTO PRINCIPALE

TONNO IN SALMORIGLIO GF

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

STRASCINATI CON GAMBERI ALL' EOLIANA

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

GUANCIA DI MANZO AL BAROLO GF

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

**LINGUINE AL CAPULIATO E RICOTTA DI PECORA
(V | VG ON REQUEST)**

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

SCAMONE DI AGNELLO AL MERLOT GF

Scotch lamb rump, glazed with rich and indulgent merlot red wine jus,
sauteed rainbow chard, burnt onion crushed potatoes

DOLCI

TIRAMISU V

Italian patisserie staple: Mascarpone cream, espresso, cocoa and savoiardi

SELEZIONE DI FORMAGGI

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

PANNACOTTA ALL'ARANCIA AMARA GF

Vanilla pannacotta served with a blood orange and amaro averna sauce

PICCOLA CAPRESE GF | V

Hazelnut chocolate cake, chocolate sweet ricotta and fresh strawberries

DIV'INO

WINE BAR & RESTAURANT

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