

## DA CONDIVIDERE

*to share*

### FOCACCIA CARRARESE • £18

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

### FOCACCIA ORTOLANA VG • £16

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

### SELEZIONE DI FORMAGGI • £12 | £20

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

### CESTINO DI PANE VG • £6

Selection of house breads and grissini.

### SELEZIONE DI OLIVE VG | GF • £6

Homemade selection of Italian olives.

### ANTIPASTO DIVINO • £14 | £24

A platter of delicious Italian charcuterie containing Salame Felino, thick cut mortadella and spicy 'nduja.

These are complemented with three varieties Italian cheeses, all served with Sicilian aubergine caponata and pane di Campagna bread.

## ANTIPASTI

*starter*

### BRUSCHETTA CON POMODORINI VG • £11

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

### BURRATA CON FUNGHETTI GF • £13

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

### COZZE AL TREBBIANO GF • £12

Shetland mussels steamed with Trebbiano white wine, garlic, butter and rosemary.

### TEMPURA DI GAMBERI GF • £15

King prawns and courgette in a light and crispy tempura, served with bang bang mayo.

### POLENTA, 'NDUJA E PARMIGIANO GF • £12

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

### FINOCCHIONA ALLA GRIGLIA GF • £12

Grilled Tuscan fennel charcuterie, roasted bell pepper sauce, shaved Pecorino.

## PRIMI

*pasta*

### SPAGHETTI ALLA CARBONARA • £18

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

### RIGATONI AL RAGU TOSCANO • £18

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

### LINGUINE AL CAPULIATO V | VG OPTION AVAILABLE • £20

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

### PACCHERI ALLA EOLIANA • £20

Typical Neapolitan large pasta tubes, tossed with chopped king prawns, sweet and sour red onion, cherry tomato, capers, olives and lobster bisque.

### LASAGNETTA BIANCA CON ASPARAGI • £20

White variation of the italian staple. creamy ragu', nutmeg scented bechamel and sauteed asparagus.

### RAVIOLI DELLO CHEF V • £20

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

### GNOCCHI ALLA GENOVESE V • £16

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

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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*

### PESCATRICE ALL'ACQUA PAZZA **GF** • £28

Poached local monkfish loin, served in a caper, olive, garlic, chilli and cherry tomato white wine sauce.

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

Grilled 13 oz ribeye steak served with herbs and butter hasselback potato, grilled and pickled vegetables. (Italian brandy & green peppercorn sauce • £4 supplement)

### GUANCIA DI MANZO **GF** • £34

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

### TONNO IN SALMORIGLIO **GF** • £28

Marinated and grilled tuna steak, roasted courgette, lime and saffron broth, Taggiasche olive and almond tapenade.

### SUPREME DI POLLO **GF** • £24

Roasted corn fed chicken supreme, lemon and thyme crushed potatoes, sauteed kale and baby carrots.

## CONTORNI

*sides*

### PATATE NOVELLE ARROSTO **GF** | **V** • £6

Roasted baby potatoes with garlic and herbs butter.

### PUREE DI PATATE **GF** | **V** • £6

Buttery mashed potatoes with Parmesan and rosemary.

### INSALATA DI ROMANA **GF** | **VG** • £6

Little gem lettuce salad, served with maple mustard dressing.

### SPINACI ALL'ITALIANA **GF** | **V** • £7

Baby spinach leaves sauteed with raisins, toasted pinenuts and Parmesan.

### FUNGHI SELVATICI TRIFOLATI **GF** | **V** • £8

Wild mushrooms roasted with garlic, chilli and parsley.

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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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