

# MONTEPULCIANO

## MENU

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### 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

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### 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

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### 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

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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)

# BAROLO

## MENU

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### ANTIPASTI

#### TEMPURA DI GAMBERI **GF**

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

#### POLENTA, 'NDUJA E PARMIGIANO **GF**

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

#### BRUSCHETTA CON POMODORINI **VG**

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

#### BURRATA CON FUNGHETTI **GF**

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

#### FINOCCHIONA ALLA GRIGLIA **GF**

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

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### PIATTO PRINCIPALE

#### STRASCINATI 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.

#### GUANCIA DI MANZO **GF**

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

#### LINGUINE AL CAPULIATO **V** | **VG OPTION AVAILABLE**

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

#### PESCATRICE ALL'ACQUA PAZZA **GF**

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

#### TAGLIATA DI MANZO ALLE ERBE **GF**

Grilled 13 oz ribeye steak served with herbs and butter hasselback potato, grilled and pickled vegetables.

(Italian brandy & green peppercorn sauce • £4 supplement)

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### DOLCI

#### TIRAMISU **V**

Italian patisserie staple: mascarpone cream, espresso and savoiardi.

#### SELEZIONE DI FORMAGGI

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

#### PICCOLA CAPRESE

Hazelnut chocolate cake served with sweet ricotta mousse.

#### CREME BRULEE AL MIELE **GF** | **V**

Honey creme brulee, Morello cherry gel, griottines.

#### AFFOGATO **V**

Madagascar vanilla ice cream drowned in freshly brewed espresso.

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# CHIANTI

## MENU

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### ANTIPASTI

#### BRUSCHETTA CON POMODORINI **VG**

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

#### BURRATA CON FUNGHETTI **GF**

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

#### COZZE AL TREBBIANO **GF**

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

#### FINOCCHIONA ALLA GRIGLIA **GF**

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

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### PIATTO PRINCIPALE

#### RIGATONI AL RAGU TOSCANO

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

#### GUANCIA DI MANZO **GF**

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

#### PESCATRICE ALL'ACQUA PAZZA **GF**

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

#### LINGUINE AL CAPULIATO **V | VG OPTION AVAILABLE**

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

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### DOLCI

#### PICCOLA CAPRESE

Hazelnut chocolate cake served with sweet ricotta mousse.

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

Artisanal gelati and sorbets made in Turin.

#### PANNACOTTA

Vanilla pannacotta served with fruits of the forest coulis and berries.

#### AFFOGATO **V**

Madagascar vanilla ice cream drowned in freshly brewed espresso.

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