

MONTEPULCIANO

MENU

ANTIPASTI

BURRATA CON FUNGHETTI **GF**

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

BRUSCHETTA CON POMODORINI **VG**

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

COZZE AL TREBBIANO **GF**

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

PIATTO PRINCIPALE

GNOCCHI ALLA GENOVESE

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

SUPREME DI POLLO **GF**

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

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.

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.

AFFOGATO **V**

Madagascar vanilla ice cream drowned in freshly brewed espresso.

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

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.

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.

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.

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

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.

PIATTO PRINCIPALE

STRASCINATI ALLA 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 **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)

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.

DIV'INO

WINE BAR & RESTAURANT

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