

ALC

ANTIPASTI

starter

CESTINO DI PANE **VG** • £6

Selection of house breads and focaccia

SELEZIONE DI OLIVE **GF** | **VG** • £6

Homemade selection of seasoned olives

SELEZIONE DI FORMAGGI • £13 | £21

Finest selection of Italian cheeses, served with oatcakes and fruits

ANTIPASTO DIVINO • £15 | £25

A platter of delicious Italian charcuterie and cheeses, served with Sicilian aubergine Caponata and pane di campagna bread.

BRUSCHETTA CON POMODORINI **VG** • £12

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

BURRATA CON FUNGHETTI **V** • £14

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

TEMPURA DI GAMBERONI **GF** • £16

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

PRIMI

pasta

RIGATONI AL RAGU TOSCANO • £18

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

SPAGHETTI ALLA CARBONARA • £18

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

GNOCCHI AL POMODORO DATTERINO E RICOTTA SALATA **V** • £16

Soft potato gnocchi, simmered with sweet and delicious Datterino tomatoes and basil sauce, tossed with grated salted ricotta

PACCHERI ALLO SCOGLIO **V** • £20

Typical neapolitan large pasta tubes, tossed with king prawns, mussels, garlic, chilli, parsley and crustacean bisque

RAVIOLI DELLO CHEF • £20

Today's selection of delicious fresh ravioli or tortelli

LINGUINE AGLIO, OLIO E PEPERONCINO **VG** • £16

Simple yet deliciously traditional dish: garlic, chilli, parsley and Sicilian Extra Virgin olive oil are the main ingredients our freshly cooked linguine are tossed with.

DIVINO

WINE BAR & RESTAURANT

ALC

SECONDI

main course

TAGLIATA DI MANZO ALLE ERBE GF • £36

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

GUANCIA AL VINO ROSSO GF • £34

Award winning braised beef cheek, creamed parmesan potatoes and sauteed wild mushrooms

NASELLO ALL'ACQUA PAZZA GF • £26

Roasted Hake fillet served in a red onion, cherry tomato, olive, caper, garlic, chilli and white wine sauce.

TONNO AL SALMORIGLIO GF • £28

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

CONTORNI

sides

PATATE NOVELLE ARROSTO GF | V • £6

Roasted baby potatoes with garlic and herbs butter

PUREE DI PATATE GF | V • £6

Buttery mashed potato with Parmesan and rosemary

WILD MUSHROOMS GF | V • £8

Wild mushrooms roasted with garlic, chilli and parsley

INSALATA DI ROMANA GF | VG • £6

Little gem leaves coated with our maple mustard and sesame dressing

DOLCE

dessert

TIRAMISU V • £10

Italian patisserie staple: mascarpone cream, espresso and savoiardi

FONDANT V • £9

Dark chocolate fondant, vanilla ice cream and Belgian chocolate sauce

PANNACOTTA AI FRUTTI DI BOSCO GF • £9

Creamy vanilla pannacotta served with fruits of the forest compote

SELEZIONE DI FORMAGGI • £13 | £21

Finest selection of Italian Cheeses, served with oatcakes and fruits

AFFOGATO V • £8

Madagascar Vanilla ice cream, drowned in freshly brewed espresso

CROSTATA AL CIOCCOLATO ED ARANCIA GF | VG • £8

A sweet vegan and gluten free pastry case, filled with orange marmalade and chocolate ganache, topped with a chocolate mirror glaze

DIV'INO

WINE BAR & RESTAURANT

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