

S U M M E R CHIANTI M E N U

ANTIPASTI

BRUSCHETTA CON POMODORINI **VG**

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

BURRATA CON FUNGHETTI **V**

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

COZZE AL TREBBIANO **GF**

Shetland Mussels steamed with Trebbiano white wine, chilli, garlic, rosemary and butter

PIATTO PRINCIPALE

RIGATONI AL RAGU TOSCANO

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

LINGUINE AGLIO, OLIO E PEPERONCINO **VG**

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.

GUANCIA AL VINO ROSSO **GF**

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

NASELLO ALL'ACQUA PAZZA **GF**

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

DOLCI

PANNACOTTA AI FRUTTI DI BOSCO **GF**

Creamy vanilla pannacotta served with fruits of the forest compote

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

PICCOLA CAPRESE **GF | V**

Dark Chocolate and Hazelnut Cake, Sweet Ricotta Mousse

DIV'INO

WINE BAR & RESTAURANT

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