

FESTIVE

MENU UNO • £45 P.P.

ANTIPASTI

TORTELLINI DI MANZO

Traditional beef tortellini served in a rich broth, sprinkled with 24 months Parmigiano Reggiano.

POLENTA CON FUNGHI E SALSICCIA **GF**

Soft and creamy polenta, served with a Tuscan sausage and wild mushrooms ragu.

BURRATA CON FUNGHETTI E PERLE DI BALSAMICO **GF | V**

Apulian burrata served with pickled wild mushrooms, curly endive and balsamic caviar.

COZZE TREBBIANO E ROSMARINO **GF**

Shetland mussels steamed in a white wine, rosemary and butter sauce.

VELLUTATA DI PORRI E PASTINACA **VG**

Caramelised parsnips, leeks and potato soup, served with bread croutons and balsamic drizzle.

PIATTO PRINCIPALE

RIGATONI AL RAGU TOSCANO

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

NASELLO ALL'ACQUA PAZZA **GF**

Pan fried hake supreme served in a cherry tomatoes, capers, olives, garlic and white wine light sauce.

GUANCIA AL MERLOT **GF**

Our signature beef cheek, slowly braised with Merlot red wine, warm spices and root vegetables. Served with rosemary and nutmeg mash potatoes, sauteed wild mushrooms and balsamic Borettane onions.

LINGUINE AL CAPULIATO **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.

PAUPIETTE DI TACCHINO RIPIENA

Roasted stuffed turkey paupiette, served with mash potatoes, roasted apples, sauteed kalette and caramelised shallot.

GNOCCHI CON NOCI E GORGONZOLA **V**

Soft potato pillows are tossed in a delicious butter, sage, walnut and gorgonzola sauce.

DOLCI

PANETTONE BREAD AND BUTTER PUDDING **V**

Divino Christmas classic: a twist on traditional bread and butter pudding, using panettone slices and chocolate.

PANNACOTTA ALLE BACCHE INVERNALI **GF**

Vanilla pannacotta served with a mulled wine berry compote.

PICCOLA CAPRESE **GF | V**

Hazelnut chocolate cake, chocolate sweet ricotta and panforte quenelle.

SELEZIONE DI FORMAGGI

Selection of three Italian cheeses, served with oatcakes and chutney.

SORBETTO ALL'ARANCIA ROSSA **GF | VG**

Blood orange sorbet, passion fruit caviar and freeze-dried raspberries.

DIVINO

WINE BAR & RESTAURANT

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

FESTIVE

MENU DUE • £38 P.P.

ANTIPASTI

TORTELLINI DI MANZO

Traditional beef tortellini served in a rich broth, sprinkled with 24 months Parmigiano Reggiano.

BRUSCHETTA POMODORINI E PESTO DI RUCOLA **VG**

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

COZZE TREBBIANO E ROSMARINO **GF**

Shetland mussels steamed in a white wine, rosemary and butter sauce.

VELLUTATA DI PORRI E PASTINACA

Caramelised parsnips, leeks and potato soup, served with bread croutons and balsamic drizzle.

PIATTO PRINCIPALE

RIGATONI AL RAGU TOSCANO

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

NASELLO ALL'ACQUA PAZZA **GF**

Pan fried hake supreme served in a cherry tomatoes, capers, olives, garlic and white wine light sauce.

LINGUINE AL CAPULIATO CON 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.

PAUPIETTE DI TACCHINO RIPIENA

Roasted stuffed turkey paupiette, served with mash potatoes, roasted apples, sauteed kalette and caramelised shallot.

DOLCI

PANETTONE BREAD AND BUTTER PUDDING **V**

Divino Christmas classic: a twist on traditional bread and butter pudding, served with warm creme anglaise.

PICCOLA CAPRESE **GF | V**

Hazelnut chocolate cake, chocolate sweet ricotta and panforte quenelle.

SORBETTO ALL'ARANCIA ROSSA **GF | VG**

Artisanal blood orange sorbet, passion fruit caviar and freeze-dried raspberry.

CROSTATA AL CIOCCOLATO ED ARANCIA **GF | VG**

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

DIVINO

WINE BAR & RESTAURANT

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(If you have any allergies please let your waiter know)