

## DA CONDIVIDERE

*to share*

### ANTIPASTO DIVINO • UNO £14 | DUE £24

A platter of delicious Italian charcuterie containing Salame Felino, thick cut mortadella and spicy 'nduja. These are complemented with three varieties Italian cheeses, all served with Sicilian aubergine caponata and pane di Campagna bread.

### FOCACCIA CARRARESE • £18

Our homemade sourdough focaccia, topped with lardo di colonnata, buffalo mozzarella, walnuts, rosemary infused honey.

### FOCACCIA ORTOLANA VG • £16

Our homemade sourdough focaccia, topped with marinated courgettes, aubergines, sun dried tomatoes, rocket and flaked almonds.

### SELEZIONE DI FORMAGGI • £12 | £20

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

### CESTINO DI PANE VG • £6

Selection of house breads and grissini.

### SELEZIONE DI OLIVE VG | GF • £6

Homemade selection of Italian olives.

## ANTIPASTI

*starter*

### BRUSCHETTA CON POMODORINI VG • £11

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

### BURRATA CON FUNGHETTI GF • £13

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

### COZZE AL TREBBIANO GF • £12

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

### TEMPURA DI GAMBERI GF • £15

King prawns and romanesco in a light and crispy tempura, served with smoked garlic aioli.

### POLENTA CON FUNGHI E SALSICCIA GF • £12

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

### TOMINO PIEMONTESE CON SPECK E CICORIA GF • £12

Typical Piedmont cheese, wrapped in speck and served with brandy and orange glazed chicory.

## PRIMI

*pasta*

### SPAGHETTI ALLA CARBONARA • £18

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

### RIGATONI AL RAGU TOSCANO • £18

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

### LINGUINE AL CAPULIATO V | VG OPTION AVAILABLE • £16

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

### PACCHERI ALLA EOLIANA • £20

Typical Neapolitan large pasta tubes, tossed with chopped king prawns, sweet and sour red onion, cherry tomato, capers, olives and lobster bisque.

### RAVIOLI DELLO CHEF V • £20

Today's chef selection of delicious fresh ravioli or tortelli.

### CONCHIGLIONI CON FUNGHI E PANCETTA • £18

Large pasta shells filled with creamy wild mushroom and smoked pancetta sauce, nutmeg scented bechamel and Parmigiano Reggiano.

### GNOCCHI CON NOCI E GORGONZOLA V • £16

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

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# 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)

## SECONDI

### main course

#### TAGLIATA DI MANZO ALLE ERBE GF • £36

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

#### GUANCIA AL MERLOT GF • £34

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.

#### NASELLO ALL'ACQUA PAZZA GF • £28

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

#### TONNO IN SALMORIGLIO GF • £28

Grilled sashimi grade Tuna loin served on a bed of fennel, blood orange  
and dill carpaccio Lovage oil and caramelised pecan nuts.

#### SUPREME DI POLLO GF • £24

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

## CONTORNI

### sides

#### PATATE NOVELLE ARROSTO GF | V • £6

Roasted baby potatoes with garlic and herbs butter.

#### PUREE DI PATATE GF | V • £6

Buttery mashed potatoes with Parmesan and rosemary.

#### INSALATA DI ROMANA GF | VG • £6

Little gem lettuce salad, served with maple mustard dressing.

#### SPINACI ALL'ITALIANA GF | V • £7

Baby spinach leaves sauteed with raisins, toasted pinenuts and Parmesan.

#### FUNGHI SELVATICI TRIFOLATI GF | V • £8

Wild mushrooms roasted with garlic, chilli and parsley.

ask about our

REGIONAL

MENU NIGHTS

EACH MONTH, WE WILL SHOWCASE THE VERY BEST PRODUCE AND WINES  
FROM DIFFERENT REGIONS OF ITALY'S DIVERSE CULTURE AND CUISINE.

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