

# BAROLO

## MENU

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### 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

#### TEMPURA DI GAMBERI

King prawns & Romanesco in a light & crispy tempura, served with smoked garlic aioli

#### POLENTA CON FUNGHI E SALSICCIA **GF**

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

#### TOMINO PIEMONTESE CON SPECK E CICORIA **GF**

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

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### PIATTO PRINCIPALE

#### NASELLO ALL'ACQUA PAZZA **GF**

Roasted hake fillet, served in a red onion, cherry tomato, caper, olive, garlic, chilli and white wine light 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)

#### PACCHERI ALLA EOLIANA

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

#### GUANCIA AL MERLOT **GF**

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 OPTION AVAILABLE**

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

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### DOLCI

#### TIRAMISU **V**

Italian patisserie staple: mascarpone cream, espresso and savoiardi

#### SELEZIONE DI FORMAGGI

Finest selection of Italian cheeses, served with oatcakes and fruits

#### CREME BRULEE AL MIELE **GF | V**

Honey creme brulee, Morello cherry gel, griottines

#### PICCOLA CAPRESE

Hazelnut chocolate cake served with sweet ricotta mousse

#### AFFOGATO **V**

Madagascar vanilla ice cream drowned in freshly brewed espresso

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**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

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### 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

#### TOMINO PIEMONTESE CON SPECK E CICORIA **GF**

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

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### PIATTO PRINCIPALE

#### RIGATONI AL RAGU TOSCANO

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

#### GUANCIA AL MERLOT **GF**

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**

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

#### SUPREME DI POLLO **GF**

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

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### DOLCI

#### PICCOLA CAPRESE

Hazelnut chocolate cake served with sweet ricotta mousse

#### 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

#### PANNACOTTA

Vanilla pannacotta served with fruits of the forest coulis and berries

#### AFFOGATO **V**

Madagascar vanilla ice cream drowned in freshly brewed espresso

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# MONTEPULCIANO

## MENU

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### 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

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### PIATTO PRINCIPALE

#### GNOCCHI CON NOCI E GORGONZOLA **V**

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

#### 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

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### DOLCI

#### PICCOLA CAPRESE

Hazelnut chocolate cake served with sweet ricotta mousse

#### 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

#### AFFOGATO **V**

Madagascar vanilla ice cream drowned in freshly brewed espresso

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# DIV'INO

WINE BAR & RESTAURANT

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