

# FESTIVE

MENU UNO • £45 P.P.

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## 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.

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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.

### 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.

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## 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.

### 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.

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**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.

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## 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.

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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.

### 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.

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## 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.

### PANNACOTTA ALLE BACCHE INVERNALI **GF**

Vanilla pannacotta served with a mulled wine berry compote.

### 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.

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**DIVINO**

WINE BAR & RESTAURANT

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