

MONTEPULCIANO

MENU • £38

AVAILABLE SUNDAY TO THURSDAY

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

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

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

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 • £45

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

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 kalette and baby carrots

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

DIV'INO

WINE BAR & RESTAURANT

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

BAROLO

MENU • £65

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

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

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

DIV'INO

WINE BAR & RESTAURANT

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