

## DA CONDIVIDERE

*to share*

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

A delicious selection of Italian charcuterie and cheeses, served with Sicilian aubergine caponata and toasted country bread.

### FOCACCIA CARRARESE • £18

Our sourdough focaccia, topped with lardo di Colonnata, buffalo mozzarella, walnut and rosemary infused honey.

### FOCACCIA SICANA VG • £16

Our sourdough focaccia, topped with homemade hummus, grilled bell peppers, rocket and flaked almonds.

### SELEZIONE DI FORMAGGI • £12 | £20

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

### CESTINO DI PANE VG • £7

Selection of house bread, served with prime Extra Virgin Olive Oil and Balsamic Vinegar.

### 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 PEPERONI V | GF • £13

Apulian burrata served with grilled bell peppers, frisee lettuce and balsamic pearls.

### COZZE AL TREBBIANO GF • £12

Shetland mussels steamed with Trebbiano white wine, chilli, garlic, parsley and cherry tomato.

### TEMPURA DI GAMBERI • £15

King prawns and courgette in a light and crispy tempura, served with lemon and capers mayonnaise.

### CAPONATA DI MELANZANE VG • £12

Fried round aubergine cooked with onion, olive, tomato and capers with a mild agrodolce flavour.  
Served with a sourdough garlic crouton

### INSALATA DI BRESAOLA GF • £13

Flavourful cured beef from the Alps, served in a fresh rocket, cherry tomato and shaved parmesan salad.

## PRIMI

*pasta*

### SPAGHETTI ALLA CARBONARA • £18

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

### RIGATONI AL RAGU TOSCANO • £18

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

### LINGUINE ALLA NORMA V | VG OPTION AVAILABLE • £16

Fresh linguine pasta served in a traditional tomato, fried aubergines, basil and ricotta salata sauce.

### PACCHERI ALLO SCOGLIO • £20

Typical Neapolitan large pasta tubes, tossed with chopped king prawns, mussels, clams, cherry tomato and lobster bisque.

### RAVIOLI DELLO CHEF • £20

Today's chef selection of fresh ravioli or tortelli.

### CONCHIGLIONI SALSICCIA E 'NDUJA • £18

Baked conchiglioni pasta, stuffed with a sausage and 'nduja ragu, spicy bechamelle, sweet red onions.

### GNOCCHI ALLA GENOVESE V • £16

Soft and delicate potato gnocchi, tossed in a Genoa style pesto with basil, pine nuts, and Parmigiano Reggiano.

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# DIVINO

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

### 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.

### GUANCIA AL MERLOT GF • £34

Beef cheek slowly braised in Merlot red wine and aromatics, parmesan creamed potato, sauteed wild mushrooms and balsamic Borettane onions.

### PARMIGIANA DI MELANZANE GF | V • £26

Famous bake made of fried, sliced aubergines layered with Parmesan, mozzarella and aromatic tomato sauce.

### PESCATO DEL GIORNO • MARKET PRICE

Ask your server about our fish of the day, served with baked baby potatoes and a rocket, frisee and cherry tomato salad.

## CONTORNI

*sides*

### PATATE NOVELLE AL FORNO GF | V • £6

Baby potatoes baked with butter and garlic.

### PUREE DI PATATE GF | V • £6

Parmesan buttery mash potatoes.

### SCAROLA SALTATA GF • £6

Curly endive sauteed with garlic, chilli and olives.

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

Wild mushrooms roasted with garlic, chilli and parsley.

### INSALATA ROMANA VG • £6

Little gem lettuce salad, served with maple mustard dressing.

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*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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