

MONTEPULCIANO

MENU • £38

AVAILABLE SUNDAY TO THURSDAY

ANTIPASTI

BRUSCHETTA POMODORINI ED PESTO DI RUCOLA **VG**

Our Famous Confit cherry tomato bruschetta,
topped with rocket and almond pesto.

COZZE AL TREBBIANO **GF**

Shetland Mussels with Trebbiano wine, butter, garlic and rosemary.

BURRATA CON PEPERONI **GF | V**

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

PIATTO PRINCIPALE

GNOCCHI ALLA GENOVESE **V**

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

LINGUINE ALLA NORMA **V | VG OPTION AVAILABLE**

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

SUPREME DI POLLO **GF**

Roasted corn fed chicken supreme, parmesan mash potatoes
and sauteed curly endive.

DOLCI

AFFOGATO **V**

Madagascar vanilla ice cream drowned in freshly brewed espresso.

PICCOLA CAPRESE **GF | V**

Hazelnut Chocolate Cake, Chocolate Sweet Ricotta and Fresh Strawberry.

CROSTATA AL CIOCCOLATO ED ARANCIA **GF | VG**

A sweet vegan and gluten free pastry case,
filled with orange marmalade and chocolate ganache.

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

BRUSCHETTA POMODORINI ED PESTO DI RUCOLA **VG**

Our Famous Confit cherry tomato bruschetta, topped with rocket and almond pesto.

BURRATA CON PEPERONI **GF | V**

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

COZZE AL TREBBIANO **GF**

Shetland Mussels with Trebbiano wine, butter, garlic and rosemary.

CAPONATA DI MELANZANE **VG**

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

PIATTO PRINCIPALE

RIGATONI AL RAGU TOSCANO

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

NASELLO ALL'ACQUA PAZZA **GF**

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

GUANCIA AL MERLOT **GF**

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

LINGUINE ALLA NORMA **V | VG OPTION AVAILABLE**

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

SUPREME DI POLLO **GF**

Roasted corn fed chicken supreme, parmesan mash potatoes and sauteed curly endive.

DOLCI

PANNACOTTA DEL GIORNO

Our daily choice of pannacotta and sauce.

PICCOLA CAPRESE **GF | V**

Hazelnut Chocolate Cake, Sweet Ricotta and Raspberry.

CROSTATA AL CIOCCOLATO ED ARANCIA **GF | VG**

A sweet vegan and gluten free pastry case, filled with orange marmalade and chocolate ganache.

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)

BAROLO

MENU • £65

ANTIPASTI

BRUSCHETTA CON POMODORINI **VG**

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

BURRATA CON PEPERONI **GF | V**

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

TEMPURA DI GAMBERI

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

CAPONATA DI MELANZANE **VG**

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

INSALATA DI BRESAOLA **GF**

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

PIATTO PRINCIPALE

TAGLIATA DI MANZO ALLE ERBE **GF**

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**

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

GUANCIA AL MERLOT **GF**

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

LINGUINE ALLA NORMA **V | VG OPTION AVAILABLE**

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

PACCHERI ALLO SCOGLIO

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

DOLCI

TIRAMISU **V**

Italian Patisserie staple: Mascarpone Cream, Espresso, Cocoa and Savoiardis.

SELEZIONE DI FORMAGGI

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

PICCOLA CAPRESE **GF | V**

Hazelnut Chocolate Cake, Sweet Ricotta and Raspberry.

PANNACOTTA DEL GIORNO

Our daily choice of pannacotta and sauce.

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)