

# JUNE TASTING MENU

# REPUBLIC OF GENOA

— 4 COURSE EXPERIENCE • £65PP —

WINE PAIRING AVAILABLE FOR £35

CENTURIES OLD PORT STRONGHOLD, INFLUENCED AND SHAPED THE CULTURAL AND CULINARY SCENE OF A GOOD PART OF THE TYRRHENIAN SEA, WEAVING EXCEPTIONALLY STRONG BONDS WITH THE BEAUTIFUL SARDINIA.

This June come and savour our menu showcasing delicacies deeply rooted in both Genoa and Nuragic culture.

## BRUSCHETTA ALLA SARDA V

Toasted sourdough bread topped with shaved Pecorino Sardo, cherry tomato and marinated aubergine

PAIRING Franciacorta Rosé NV, Ferghettina

## TRENETTE AL PESTO V

Linguine pasta tossed in a traditional basil, parmesan, garlic and pinenuts pesto. Potato and fine beans are added according to ancient tradition

PAIRING Monica di Sardegna 2022, Atzei

## ORATA ALLA LIGURE GF

Baked whole seabream on a bed of sliced potato, Taggiasche olive, cherry tomato and pinenut

PAIRING Vermentino di Sardegna 2023, Atzei

## BIANCOMANGIARE V | GF

Milk based creamy pudding with a rich orange and cinnamon fragrance

PAIRING D'Mori Dessert Cocktail

RESERVE YOUR PLACE NOW

# DIV'INO

WINE BAR & RESTAURANT

## DIETARY INFO

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