

JULY TASTING MENU

SUD ITALIA

— 4 COURSE EXPERIENCE • £65PP —

WINE PAIRING AVAILABLE FOR £35

LET US TAKE YOU TO THE SUN-DRENCHED SOUTH OF ITALY.

Where the pace slows, the tomatoes ripen on the vine, and every meal tells a story. This month's tasting menu showcases the bold, beautiful flavours of Campania, Calabria and Sicily.

Fresh, fiery and full of soul.

INSALATA CAPRESE V | GF

Buffalo mozzarella pearls with cherry tomatoes, red onions, olive oil and basil dressing.

PAIRING Rocca del Dragone 2023 Greco di Tufo

SPAGHETTONI ALLA CALABRESE

Thick spaghetti tossed with 'Nduja, red onions, garlic and chilli, finished with stracciatella di burrata.

PAIRING Librandi 2022 Ciro Rosso Classico

TONNO IN AGRODOLCE GF

Pan-fried tuna steak served with sweet and sour onions, mint, pine nuts and raisins.

PAIRING Tenuta Anfosso 2016 Rossese di Dolceacqua Superiore

CANNOLO SICILIANO V

Crisp Sicilian pastry filled with sweet ricotta cream.

PAIRING Planeta 2023 Passito di Noto

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)