

# ALC

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## DA CONDIVIDERE

*to share*

### SELEZIONE DI OLIVE **VG** | **GF** • £6

Homemade selection of Italian olives

### CESTINO DI PANE **VG** • £7

Selection of house bread, served with extra virgin olive oil and balsamic vinegar

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

A delicious selection of Italian charcuterie, 'Nduja and buffalo mozzarella pearls, served with olives, sun-dried tomatoes and rosemary bread crackers

### FOCACCIA CARRARESE • £18

Our handmade focaccia, topped with lardo di Colonnata, buffalo mozzarella, walnuts, rosemary infused honey and rocket salad

### FOCACCIA ORTOLANA **VG** • £16

Our handmade focaccia, topped with grilled peppers and aubergines, almonds and rocket salad

### SELEZIONE DI FORMAGGI • £12/£20

Finest selection of Italian cheese, served with chutney, oatcakes and walnuts

## ANTIPASTI

*starter*

### BRUSCHETTA CON POMODORINI **VG** • £11

Isle of Wight confit cherry tomato bruschetta, topped with basil pesto

### BURRATA PUGLIESE CON PEPERONI **V** | **GF** • £13

Burrata from Puglia, served with grilled peppers, curly lettuce and balsamic vinegar pearls

### CAPONATA DI MELANZANE **VG** • £12

Fried aubergine cooked with onion, celery, olives and capers in a mild sweet and sour tomato sauce, served with a sourdough garlic crouton

### COZZE AL TREBBIANO **GF** • £13

Shetland mussels steamed with Trebbiano white wine, garlic, chili and parsley

### GAMBERONI E ZUCCHINE IN TEMPURA • £15

King prawns and courgettes in a light and crispy tempura, served with homemade garlic mayonnaise

## PRIMI

*pasta*

### SPAGHETTI ALLA CARBONARA • £20

Made in the authentic way with Guanciale, mature pecorino cheese and golden egg yolks

### RIGATONI AL RAGÙ TOSCANO • £20

Our signature Ragù, made with braised Scottish beef and pork, Merlot wine, and fresh herbs

### STRASCINATI ALLA NORMA **V** | **VG OPTION AVAILABLE** • £18

Fresh short pasta served in a traditional tomato, fried aubergine and basil sauce, topped with Sicilian matured ricotta

### SCIALATELLI AI GAMBERONI • £24

Fresh linguine pasta tossed with king prawns, garlic, chilli, cherry tomatoes and Trebbiano wine

### RAVIOLI DELLO CHEF • £20

Chef' selection of fresh ravioli or tortelli

### GNOCCHI AL PESTO • £18

Soft potato gnocchi, tossed in pesto Genovese, with basil, pine nuts, and Parmigiano Reggiano

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# 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)

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## SECONDI

*main course*

### TAGLIATA DI MANZO ALLE ERBE GF • £36

Grilled 13oz ribeye steak served with fresh herbs and butter Hasselback potato  
(Green peppercorn sauce - £4 supplement)

### NASELLO ALL'ACQUA PAZZA GF • £28

Pan fried hake fillet served on stewed red onions with cherry tomatoes,  
capers, olives, garlic, oregano and white wine

### GUANCIA DI MANZO AL MERLOT GF • £34

Beef cheek braised in Merlot wine and fresh herbs, served with creamy mash potato,  
sautéed wild mushrooms and balsamic Borretane onions

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

Fried aubergines layered with basil infused tomato sauce,  
Parmigiano Reggiano and mozzarella.

## CONTORNI

*sides*

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

Baked new potatoes with garlic and butter

### PURÉ DI PATATE AL PARMIGIANO REGGIANO V | GF • £6

Creamy mash potato with Parmigiano Reggiano

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

Sautéed wild mushrooms with garlic, chilli and parsley

### SPINACI AL PARMIGIANO REGGIANO V | GF • £6

Sautéed baby spinach with butter and garlic,  
served with Parmigiano Reggiano, raisins and pine nuts

### INSALATA DELLA CASA VG | GF • £6

Little gem lettuce salad, served with maple syrup  
and wholegrain mustard dressing with sesame seeds

*ask about our*

**REGIONAL**

**DAILY DEGUSTAZIONE MENUS  
& WINE TASTING EVENTS**

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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