

SEPTEMBER TASTING MENU

L'ESTATE STA FINENDO

4 COURSE EXPERIENCE • £65PP
WINE PAIRING AVAILABLE FOR £35

THE CITY CALLS YOU BACK, BUT YOUR THOUGHTS LINGER ON THE BEACH.

Warm air. Golden light. The last taste of summer before autumn arrives.

STARTER

PURPICIEDDI MURATI • £15
(GF available on request)

Baby octopus, slow-cooked in an aromatic tomato sauce, garlic crouton and lovage oil.

PAIRING Cannonau di Sardegna 'Bantu', Poderi Jerzu, 2022

PASTA

ORECCHIETTE AL CAPULIATO • £18
(VG option available on request)

Fresh short pasta, tossed with sun-dried tomatoes, almonds, garlic and basil pesto, topped with Stracciatella.

PAIRING Vino Nobile di Montepulciano, Tenuta Valdipiatta, 2020

SECONDO

FILETTO DI RANA PESCATRICE CON PUREA
DI PATATE AL TARTUFO E CICORIA GF • £29

Panfried monkfish fillet, served with truffle-scented mash potato and braised chicory.

PAIRING Fiano di Avellino Pietramara, I Favati, 2022

DESSERT

CROSTATA CON CREMA DI RICOTTA ED AMARENE SCIROPATE V • £8
Sweet ricotta tart with brandied black cherries.

PAIRING Passito Bianco Veneto, Cavalchina, 2023

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)