

CLICK HERE TO RESERVE

FESTIVE

MENU UNO • £39.95 P.P.

ANTIPASTI

BRUSCHETTA CON POMODORINI VG

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

BURRATA CON FUNGHETTI E PERLE DI ACETO BALSAMICO GF | V

Burrata from Puglia, served with pickled wild mushrooms, curly endive and balsamic pearls

POLENTA FRITTA CON STUFATO DI FUNGHI GF | V

Fried polenta topped with seasonal mushroom stew

TORTELLINI DI MANZO IN BRODO

Beef filled tortellini served in homemade chicken broth, sprinkled with Parmigiano Reggiano

PIATTO PRINCIPALE

PAUPIETTE DI TACCHINO RIPIENA

Roasted turkey paupiette with sage and onions stuffing, served with roast potatoes, sauteed sprouts and caramelised onion

NASELLO ALL'ACQUA PAZZA GF

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

RIGATONI AL RAGÙ TOSCANO

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

SCIALATELLI AL CAPULIATO V | VG on request

Fresh pasta tossed with sun-dried tomatoes, garlic and basil pesto, topped with whipped fresh ricotta

DOLCI

PANETTONE E CREMA PASTICCERA V

Bread and butter style pudding made with Panettone, chocolate drops and custard

PANNA COTTA ALLE BACCHE INVERNALI GF

Vanilla Panna cotta served with mulled wine berry compote

CROSTATA AL CIOCCOLATO ED ARANCIA GF | VG

Vegan and gluten free tart with orange flavored chocolate ganache

TIRAMISÙ V

An Italian favorite, you know it

DIV'INO

WINE BAR & RESTAURANT

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