

# CHIANTI

## MENU • £45

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### ANTIPASTI

#### BRUSCHETTA CON POMODORINI **VG**

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

#### BURRATA CON PEPERONI **GF**

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

#### COZZE AL TREBBIANO **GF**

Shetland mussels steamed with Trebbiano white wine, garlic, chilli and parsley.

#### CAPONATA DI MELANZANE **VG**

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

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### PIATTO PRINCIPALE

#### RIGATONI AL RAGÙ TOSCANO

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

#### STRASCINATI ALLA NORMA **V | VG OPTION AVAILABLE**

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

#### SUPREME DI POLLO **GF**

Roasted, corn fed chicken supreme, served with  
sauté baby potatoes and seasonal salad.

#### GUANCIA DI MANZO AL MERLOT **GF**

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

#### NASELLO ALL'ACQUA PAZZA **GF**

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

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### DOLCI

#### AFFOGATO **GF | V**

Vanilla ice cream served with freshly brewed espresso.

#### PANNA COTTA AI FRUTTI DI BOSCO **GF**

Vanilla panna cotta, served with wild berry compote.

#### CROSTATA AL CIOCCOLATO ED ARANCIA **GF | VG**

Vegan and gluten free tart with orange flavoured chocolate ganache.

#### TORTA CAPRESE **GF**

Chocolate and hazelnut cake, served with sweet ricotta and blueberries.

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**DIV'INO**  
WINE BAR & RESTAURANT

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