

MONTEPULCIANO

MENU • £38

AVAILABLE SUNDAY TO THURSDAY

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.

PIATTO PRINCIPALE

GNOCCHI AL PESTO **V**

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

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.

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.

DIV'INO

WINE BAR & RESTAURANT

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