

OCTOBER TASTING MENU

GRANA PADANO, PROSECCO DOC

— 4 COURSE EXPERIENCE • £65PP —

PROSECCO PAIRING AVAILABLE FOR £35

THIS MONTH'S MENU CELEBRATES THE ELEGANCE OF GRANA PADANO, PERFECTLY
PAIRED WITH THE SPARKLE OF PROSECCO.

Each course blends tradition with indulgence for an authentic taste of Northern Italy.

BATTUTA DI MANZO AL GRANA PADANO GF • £15

Beef tartare & Grana Padano, with wholegrain mustard dressing

PAIRING 2024 Prosecco DOC Rosé Treviso Argeo Brut, Ruggeri

SPAGHETTI GRANA PADANO E PEPE • £18

Fresh spaghetti with Grana Padano and black pepper sauce, truffle scented Grana Padano crisp

PAIRING NV Prosecco Brut Argeo, Ruggeri

GÂTEAU DI PATATE AL GRANA PADANO, CON BRASATO DI MANZO • £28

Potato gâteau with Grana Padano and braised beef,
served with sauteed sweet and sour cabbage

PAIRING Prosecco Bottega millesimato DOC

CROSTATA CON CREMA DI GRANA PADANO, PERE E NOCI PECAN CARAMELLATE • £8

Grana Padano cream tart, with pears and caramelised pecan nuts

PAIRING Santa Margherita DOC extra dry

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)