

## DA CONDIVIDERE

*to share*

SELEZIONE DI OLIVE **VG** | **GF** • £6  
Homemade selection of Italian olives

CESTINO DI PANE **VG** • £7  
Rustic crust bread, served with extra virgin olive oil and balsamic vinegar

ANTIPASTO DIVINO • £14 | £24  
A delicious selection of Italian charcuterie, 'Nduja and buffalo mozzarella, served with olives, sun-dried tomatoes and taralli

FOCACCIA AL PROSCIUTTO CRUDO E FICHI • £18  
Our handmade focaccia, topped with Parma ham, Grana Padano, mulled figs and balsamic vinegar

FOCACCIA ORTOLANA **VG** • £16  
Our handmade focaccia, topped with marinated grilled aubergines and peppers, almonds and seasonal salad leaves

SELEZIONE DI FORMAGGI • £12 | £20  
Finest selection of Italian cheese, served with chutney, mulled figs, walnuts and oatcakes

## ANTIPASTI

*starter*

BRUSCHETTA CON POMODORINI **VG** • £11  
Classic bruschetta with Isle of Wight confit cherry tomatoes, topped with basil pesto

BURRATA CON FUNGHETTI SELVATICI **V** | **GF** • £13  
Burrata from Puglia, served with pickled wild mushrooms, curly endive and balsamic vinegar pearls

CAPONATA DI MELANZANE **VG** • £12  
Fried aubergine cooked with onion, celery, olives and capers in a mild sweet and sour tomato sauce, served with a sourdough garlic crouton

GAMBERONI IN TEMPURA • £15  
King prawns and Romanesco cauliflower in a light and crispy tempura, served with homemade garlic mayonnaise

STUFATO DI FUNGHI ALLA MOSTARDA E POLENTA FRITTA **V** • £13  
Creamy mushroom stew with Dijon mustard, served with fried polenta

COZZE AL TREBBIANO E ROSMARINO **GF** • £13  
Steamed Shetland mussels with Trebbiano wine, garlic, chili, rosemary and butter sauce

## PRIMI

*pasta*

SPAGHETTI ALLA CARBONARA • £20  
Made in the authentic way with Guanciale, pecorino and golden egg yolks

TAGLIATELLE AL RAGÙ • £20  
Our signature Ragù, made with braised Scottish beef and pork in Merlot wine and fresh aromatic herbs

RAVIOLI DELLO CHEF • £20  
Chef' selection of fresh ravioli or tortelli

STRASCINATI AI GAMBERI E BORRETANE • £24  
Fresh short pasta tossed with prawns, balsamic Borretane onions and cherry tomatoes, thyme and oregano

LINGUINE AL CAPULIATO **V** | **VG ON REQUEST** • £18  
Fresh linguine tossed in a sauce of sun-dried tomatoes, almonds, garlic and basil, topped with whipped fresh ricotta

GNOCCHI CON NOCI E GORGONZOLA **V** • £18  
Soft potato gnocchi tossed in butter and sage, with walnuts and Gorgonzola

ORECCHIETTE CON SALSICCIA E 'NDUJA • £20  
Gratin orecchiette with Italian sausage meat, 'Nduja and ricotta sauce, topped with pickled red onions

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**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)

## SECONDI

main course

### GUANCIA DI MANZO AL MERLOT GF • £34

Scottish beef cheek braised in Merlot wine and herbs, served with creamy mash potato, sautéed mushrooms and pickled red onions

### TAGLIATA DI MANZO CON PATATE DAUPHINOISE GF • £36

Pan fried 13oz, Scottish ribeye steak, served with dauphinoise potatoes  
(Green peppercorn sauce • £4 supplement)

### NASELLO ALL'ACQUA PAZZA GF • £28

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

### POLIPETTI MURATI E FAGIOLI • £24

Baby octopus, slow cooked in an aromatic tomato sauce with beans, carrots and potatoes, served with sourdough bread crouton

### SUPREME DI POLLO ARROSTO GF • £24

Roast corn fed chicken supreme, served with sautéed baby potatoes and seasonal salad leaves

## CONTORNI

sides

### PATATE NOVELLE AL FORNO GF | V • £6

Baked new potatoes with garlic and butter

### PURÉ DI PATATE GRATINATO AL GRANA PADANO GF | V • £6

Creamy mash potato gratin with Parmigiano Reggiano

### FUNGHI TRIFOLATI GF | V • £8

Sautéed mushrooms with garlic and parsley

### SPINACI AL GRANA PADANO GF | V • £6

Sautéed baby spinach with butter and garlic, served with Grana Padano, pine nuts and sultana

### INSALATA DELLA CASA VG | GF • £6

Little gem lettuce salad, served with maple syrup, wholegrain mustard and sesame seeds dressing

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*ask about our*  
**REGIONAL**  
**MENU NIGHTS**

EACH MONTH, WE WILL SHOWCASE THE VERY BEST PRODUCE AND WINES  
FROM DIFFERENT REGIONS OF ITALY'S DIVERSE CULTURE AND CUISINE.

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