

CHIANTI

MENU • £45

ANTIPASTI

BRUSCHETTA CON POMODORINI **VG**

Classic bruschetta with Isle of Wight confit cherry tomatoes, topped with basil pesto

BURRATA CON FUNGHETTI SELVATICI **GF | V**

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

CAPONATA DI MELANZANE **VG**

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

COZZE AL TREBBIANO E ROSMARINO **GF**

Steamed Shetland mussels with Trebbiano wine, garlic, chili, rosemary and butter sauce

PIATTO PRINCIPALE

RIGATONI AL RAGÙ

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

STRASCINATI AL CAPULIATO **V | VG ON REQUEST**

Fresh short pasta tossed in a sauce of sun-dried tomatoes, almonds, garlic and basil, topped with whipped fresh ricotta

SUPREME DI POLLO ARROSTO **GF**

Roast corn fed chicken supreme, served with sautéed baby potatoes

GUANCIA DI MANZO AL MERLOT **GF**

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

NASELLO ALL'ACQUA PAZZA **GF**

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

DOLCI

AFFOGATO **GF | V**

Madagascar vanilla ice cream drowned in 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 flavored chocolate ganache

TORTINO GIANDUIA **GF | V**

Chocolate and hazelnut cake served with sweet ricotta and blueberries

DIV'INO
WINE BAR & RESTAURANT

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