

MONTEPULCIANO

MENU • £38

AVAILABLE SUNDAY TO THURSDAY

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

PIATTO PRINCIPALE

GNOCCHI CON NOCI E GORGONZOLA **V**

Soft potato gnocchi tossed in butter and sage, with walnuts and Gorgonzola

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 and seasonal salad

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

DIV'INO

WINE BAR & RESTAURANT

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